



BRC GLOBAL STANDARD FOR FOOD SAFETY ISSUE 8 AWARENESS TRAINING



MTBM Group Sdn. Bhd. (1600656-M)

Level 8, MCT Tower, Sky Park, One City, Jalan USJ 25/1, 47650 Subang Jaya, Selangor

Course Title: BRC Global Standard for Food Safety Issue 8 Awareness Training

Course Validity: 1 Day

Validity: Not Applicable

HRD Corp Scheme: Claimable

INTRODUCTION

This training provides participants with a clear and fundamental understanding of the BRC Global Standard for Food Safety Issue 8. It introduces key requirements related to food safety culture, hazard and risk management, site standards, product control, process control, personnel requirements, and fundamental clauses. Participants will understand certification expectations, auditor focus areas, and how BRC supports food safety assurance across the supply chain.

OBJECTIVE(S):

- Understand the purpose, structure, and requirements of BRC Food Safety Issue 8.
- Gain awareness of BRC's core principles including food safety culture and risk-based controls.
- Learn key requirements under Site Standards, Product Control, and Process Control.
- Understand documentation, PRPs, HACCP, and traceability expectations.
- Build foundational knowledge to begin implementing BRC requirements.

TARGET GROUP(S):

- Food Handlers, Supervisors & Production Workers
- QA/QC & Food Safety Personnel
- Food Safety Team Members
- Food Manufacturers, Distributors & Retail Personnel
- Anyone new to BRC Food Safety requirements

ENTRY REQUIREMENT(S):

- Able to read, write, and communicate in Malay/English

TOPIC(S):

1. Introduction to BRC Global Standard for Food Safety
2. Key Changes & Focus Areas in Issue 8
3. BRC Food Safety Culture Requirements
4. HACCP & Risk Assessment Based on Codex
5. Site Standards Requirements (Facility, Layout, Security, Utilities)
6. Product Control Requirements
7. Process Control Requirements
8. Personnel Requirements & Hygiene Expectations
9. Documentation, Internal Audits & Traceability
10. BRC Certification Process & Audit Grading

LIST OF REFERENCE BOOK(S):

- BRC Global Standard for Food Safety Issue 8
- Codex HACCP Guidelines
- Industry Food Safety Guidelines

LIST OF TEACHING AID(S):

- LCD projector
- Computer
- Whiteboard with accessories

METHODOLOGY(S):

- Lecture
- Group discussions
- Case studies

TRAINING SCHEDULE

Day 1

Time	Activity / Topic
8:30 am – 9:00 am	Registration & Introduction
9:00 am – 9:45 am	Topic 1: Introduction to BRC Food Safety Issue 8
9:45 am – 10:30 am	Topic 2: Key Changes & Food Safety Culture Requirements
10:30 am – 10:45 am	Morning Tea Break
10:45 am – 11:30 am	Topic 3: HACCP & Risk Assessment Requirements
11:30 am – 12:30 pm	Topic 4: Site Standards – Infrastructure, Layout & Security
12:30 pm – 1:30 pm	Lunch Break
1:30 pm – 2:30 pm	Topic 5: Product Control & Process Control Requirements
2:30 pm – 3:30 pm	Topic 6: Personnel Hygiene & Food Safety Requirements
3:30 pm – 3:45 pm	Afternoon Tea Break
3:45 pm – 5:00 pm	Topic 7: Documentation, Traceability & BRC Certification Process