
















Course Name	Duration	Description	This course is best for:
 <p>BRCGS Food Safety Issue 9: Sites Conversion</p>	8 hours	<p>This course will provide you with an in-depth understanding of the revisions of the Global Standard for Food Safety Issue 9, as well as a review of audit protocol. It is designed to equip delegates with the skills and knowledge to successfully implement the changes to the Standard on site. At the end of the course, you will be able to:</p> <ul style="list-style-type: none"> <li>✓ Identify the aims of the BRCGS scheme</li> <li>✓ Explain how to meet the requirements of the Standard</li> <li>✓ Describe what to expect from your BRCGS audit</li> <li>✓ Recognise the changes to the protocol of the Standard</li> <li>✓ Utilise and understand the benefits of the BRCGS resources</li> <li>✓ Identify and explain the changes to the Standard from Issue 8</li> </ul>	<ul style="list-style-type: none"> <li>• Consultants</li> <li>• Technical Managers and personnel</li> <li>• Quality Managers and personnel</li> <li>• Auditors</li> <li>• Operations Managers</li> <li>• Internal audit personnel</li> </ul>
 <p>BRCGS Food Safety Issue 9: Sites Training</p>	16 hours	<p>This course enables participants to develop a full understanding of the general principles of the requirements of the Standard. It is designed to equip delegates with the knowledge of how to successfully implement the requirements of the Standard on site. Participants will discuss activities which develop a culture to maintain compliance and learn what to expect during the process of certification, including actions needed prior to, during and after the audit. Key learning objectives include:</p> <ul style="list-style-type: none"> <li>✓ Explain what is required to comply with the requirements of the Standard</li> <li>✓ Describe the scope of companies and products covered by the Standard</li> <li>✓ Describe what to expect from your BRCGS audit</li> <li>✓ Prepare for an audit to the Standard</li> <li>✓ Apply resource tools available for compliance and support from BRCGS</li> </ul> <p>Optional online examination with 25 questions – pass mark 60%</p>	<ul style="list-style-type: none"> <li>• Technical Managers and personnel (including those from retailing and manufacturing)</li> <li>• Quality Managers and personnel</li> <li>• Operations Managers</li> <li>• Internal audit personnel</li> <li>• Importers and exporters of food products</li> <li>• Foodservice staff</li> <li>• Industry Consultants</li> </ul>
 <p>BRCGS Food Safety Issue 9: Auditor Training</p>	24 hours	<p>This course enables participants to develop a full understanding of the general principles of the requirements of the Standard and gain competency to assess compliance to the requirements of the Standard, including fundamental clauses, statements of intent, how to undertake a BRCGS audit, planning of the audit and reporting of the audit. Active learning will be used throughout the course utilising case study-based activities to encourage critical thinking and help explain how auditors will audit against the Standard. Participants must have a working knowledge of quality management systems and auditing within the relevant manufacturing sector and have completed a hazard analysis and critical control points (HACCP) course of at least two days' duration. Delegates must also already hold a Lead Assessor Qualification.</p> <p>Optional online examination with 50 questions – pass mark 75% (mandatory for auditor qualification)</p>	<ul style="list-style-type: none"> <li>• Consultants</li> <li>• Technical Managers and personnel</li> <li>• Quality Managers and personnel</li> <li>• Auditors</li> <li>• Operations Managers</li> <li>• Internal audit personnel</li> <li>• Certification Body Scheme Managers</li> </ul>
 <p>BRCGS Food Safety Issue 9: Lead Auditor Training</p>	40 hours	<p>This in-depth course will provide an understanding of the Standard in terms of the protocol, requirements and how to audit effectively. Delegates will gain an in-depth guide to the requirements of the Standard, and learn how to undertake a BRCGS audit, including effective planning, conducting and reporting of the audit. Auditing techniques will be practiced and developed, to include the auditor competency skills required of Global Food Safety Initiative (GFSI) scheme auditors. Delegates must have a prior working knowledge of quality management systems and auditing within the relevant manufacturing sector, and also have completed a hazard analysis and critical control points (HACCP) course of at least two days' duration. At the end of the course you will be assessed with an exam. Successful completion of this course, including the exam, forms part of the training necessary to become a BRCGS auditor. The steps necessary to complete your training must be arranged with a BRCGS-approved certification body.</p> <p>Before the course you must have read and reviewed a copy of the Standard, which is available as a free download from the BRCGS Store. This course is part of the BRCGS Professional recognition programme. At the end of the course, you will:</p> <ul style="list-style-type: none"> <li>✓ Understand the background and benefits of the Global Standard for Food Safety</li> </ul>	<ul style="list-style-type: none"> <li>• Those interested in becoming a BRCGS Auditor and;</li> <li>• Retailers</li> <li>• Consultants</li> <li>• Technical Managers and personnel</li> <li>• Quality Managers and personnel</li> <li>• Auditors</li> <li>• Importers and exporters of food products</li> <li>• Operations Managers</li> </ul>

		<ul style="list-style-type: none"> <li>✓ Understand the relationship with other Standards: ISO and the GFSI-benchmarked Standards</li> <li>✓ Know the fundamental clauses and statements of intent</li> <li>✓ Understand BRCGS audit methodology, the enrolment program and the unannounced audit schemes</li> <li>✓ Know how to close an audit and deal with corrective actions</li> <li>✓ Know how reports are uploaded onto the BRCGS Directory and how certificates are issued</li> <li>✓ Understand the benefits of a BRCGS Directory listing</li> <li>✓ Understand how certification bodies are monitored for compliance by BRCGS</li> </ul> <p>Optional online examination with 50 questions – pass mark 75% (mandatory for auditor qualification)</p>	
<p>BRCGS Root Cause Analysis</p> 	8 hours	<p>This course is to provide delegates with a thorough understanding of root cause analysis (RCA) to know the importance of RCA, and to be able to perform RCA competently. This is especially helpful when implementing some of the requirements in the BRCGS Standards. Assessment includes an assignment with a pass mark of 75% This course is part of the BRC Global Standards Professional recognition programme.</p>	<ul style="list-style-type: none"> <li>• Consultants/Auditors/Quality and safety management staff at manufacturing, storage/distribution and retail sites and BRCGS Professionals.</li> </ul>
<p>BRCGS Risk Assessment</p> 	8 hours	<p>This course is to provide delegates with a thorough understanding of risk assessment and enable them to use different risk assessment models. This is particularly useful when implementing product safety management systems onsite, and when implementing the requirements of the BRCGS Standards. Assessment includes an assignment with a pass mark of 75% This course is part of the BRCGS Professional recognition programme.</p>	<ul style="list-style-type: none"> <li>• Consultants/Auditors/Technical, Quality staff and BRCGS Professionals.</li> </ul>
<p>BRCGS Validation and Verification</p> 	8 hours	<p>This course will provide delegates with a thorough understanding of validation and verification so they know the level of detail required for each process and are able to use validation and verification in practice. Assessment includes an assignment with a pass mark of 75% This is especially helpful when implementing some of the requirements in the BRCGS Standards.</p>	<ul style="list-style-type: none"> <li>• Consultants/Auditors/Quality and safety management staff at manufacturing, storage and distribution and retail sites and BRCGS Professionals.</li> </ul>
<p>BRCGS Agents and Brokers Issue 3: Sites Training</p> 	8 hours	<p>This course is designed for agents and/or brokers, and those trading with them, to understand the scope and requirements of the standard, the audit protocol and certification process. The course is led by an experienced tutor, who will guide you through practical exercises to consolidate your learning. Before the course you must have read and reviewed a copy of the Standard, which is available as a free download from the BRCGS Store. At the end of the course you will be assessed with an exam (optional). This course is part of the BRCGS Professional recognition programme. At the end of the course, delegates will be able to:</p> <ul style="list-style-type: none"> <li>✓ Know the scope of the Standard requirements, understand which companies may be certificated to the standard, and what products are applicable</li> <li>✓ Understand the format and structure of the requirements of the Standard</li> <li>✓ Be able to identify what is needed to comply with each requirement</li> <li>✓ Know how to prepare for an audit to the Standard</li> <li>✓ Be aware of the scope and duration of an audit</li> <li>✓ Understand the procedure for closing out corrective actions on non-conformities</li> </ul> <p>Be familiar with how an audit will be reported and how companies will be certificated</p>	<ul style="list-style-type: none"> <li>• Retailers</li> <li>• Technical Managers and personnel</li> <li>• Quality Managers and personnel</li> <li>• Importers and exporters of food products</li> </ul>
<p>BRCGS Storage and Distribution Issue 4: Sites Training</p> 	16 hours	<p>The intention of the course is to enable participants to gain a full understanding of the general principles of the Standard, and how to comply with the requirements. Participants will also gain an understanding of what to expect during the process of certification, and actions needed prior to, during and after the audit. At the end of the course, participants will be able to:</p> <ul style="list-style-type: none"> <li>✓ Identify the aims of the BRCGS scheme</li> <li>✓ Explain how to meet the requirements if the Standard</li> <li>✓ Describe what to expect from your BRCGS audit</li> </ul> <p>Utilise and understand the benefits of the BRCGS resources.</p>	<ul style="list-style-type: none"> <li>• Retailers</li> <li>• Technical Managers and personnel</li> <li>• Quality Managers and personnel</li> <li>• Importers and exporters of food products</li> <li>• Foodservice staff</li> </ul>

Course Name	Duration	Description	This course is best for:
Social Compliance for Business  	17 hours	This course will be delivered face-to-face in a class-room environment or virtually via secure live web. Students will be required to complete quizzes throughout and be active in their contribution towards group discussions. Case studies will be undertaken, and participants will be expected to provide response to these verbally. At the completion of the three-day workshop, participants are required to complete an online assignment and submit within one week of the course being conducted.  The training delivered is to APSCA standards and prepares participants to successfully undertake the examinations to become an APSCA approved auditor or is an ideal way to maintain and meet APSCA CPD requirements.	<ul style="list-style-type: none"> <li>• HR personnel, Compliance and 3rd Party Auditors</li> <li>• Internal Auditors</li> <li>• Managers and Supervisors</li> <li>• Other interested personnel.</li> </ul>
FSSC 22000 V6 Site Conversion	4 hours	This half-day update course provides you with an appreciation of the changes from FSSC22000 V5.1 to V6 scheme including: <ul style="list-style-type: none"> <li>✓ Realignment of the Food Chain Categories in accordance with ISO 22003-1:2022</li> <li>✓ Integration of the requirements on food safety and quality culture.</li> <li>✓ New requirements on quality control, food loss and waste, and equipment management.</li> <li>✓ Strengthened existing additional requirements in Part 2 of the scheme, including but not limited to allergen management and environmental monitoring.</li> <li>✓ Changes to and clarification on requirements for the Certification Process.</li> <li>✓ Addition of a QR Code on FSSC 22000 certificates for improved traceability.</li> </ul>	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Operations Management</li> <li>• Site Management</li> <li>• Consultants</li> <li>• Sites currently certified to FSSC22000 V5.1</li> </ul>
Food Safety Supervisor: Food Processing  	Online	Upon completion of the training, participants will: <ul style="list-style-type: none"> <li>✓ know how to recognise, stop and reduce food safety hazards of the business</li> <li>✓ be trained with the skills and knowledge of food safety matters that relevant to the business</li> <li>✓ have the authority to supervise and give directions about food safety matters to other staff</li> <li>✓ be reasonably available to be contacted while the food business is operating by: - any food handler at the food business - the local Council that licensed the food business.</li> </ul> At the successful completion of this course participants will be issued with a Statement of Attainment. Participants will receive the following Nationally Accredited Unit of Competency from the Food, Beverage and Pharmaceutical Training Package. Units issued: <ul style="list-style-type: none"> <li>✓ FBPFYSY1002 – Follow work procedures to maintain food safety</li> <li>✓ FBPFYSY2002 – Apply food safety procedures</li> </ul>	<ul style="list-style-type: none"> <li>• Employees carrying out food handling procedures</li> <li>• Supervisors, team leaders in food processing</li> <li>• People looking to gain an awareness of HACCP</li> </ul>
Food Safety Culture	4 hours	The development and implementation of a Food Safety Culture Program is now a feature of GFSI Standards and many retailer Standards. A Food Safety Culture Program is integral to the effective maintenance and ongoing implementation of your Food Safety Program. This 4 hour workshop describes the various Standard requirements, tools and methods to implement, improve and maintain your Food Safety Culture Program.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Operations Management</li> <li>• Line Supervisors</li> <li>• HR Personnel</li> </ul>
Food Fraud (VACCP)	4 hours	Food Fraud is estimated to cost the food industry \$30-40 billion dollars per year (ref. PwC). While food fraud is not intended to cause harm, there are many examples globally where issues associated with ingredients diluted with allergens have triggered extended food safety recalls. Money motivates fraudsters and this 4 hour workshop provides information on how food fraud occurs, why and what are the mitigating factors you need to consider to develop an effective food fraud mitigation plan.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Procurement Staff</li> <li>• Auditors</li> <li>• Consultants</li> </ul>
Food Threats (TACCP)	4 hours	TACCP is defined as a systematic method, to defend your food supply chain from intentional contamination. Unlike Food Fraud (VACCP), the act of contamination is behaviorally or ideologically motivated with the intent to cause harm to people. This 4 hour workshop helps you understand possible threats and the risk assessment methodology used to assess the risk to your product and site thereby developing and appropriate threat mitigation plan.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Operations Management</li> <li>• Site Management</li> <li>• Auditors</li> <li>• Consultants</li> </ul>

Course Name	Duration	Description	This course is best for:
Food Microbiology	4 hours	This course teaches how we classify micro-organisms, their characteristics and likely sources. Information is provided on the types of foods and food processes where micro-organisms and pathogens are likely to occur in the food industry with specific food borne outbreaks. An overview of an Environmental Monitoring Program (EMP) is provided including microbial sampling and test methods, standards, criteria and how to interpret a laboratory microbiological test result.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Auditors</li> <li>• Consultants</li> </ul>
HACCP Refresher (General): 2020 Updates	8 hours	This 8-hour course is designed to refresh your knowledge on the Codex Principles of HACCP and associated General Principles of Food Hygiene (GMP/GHP). This practical workshop includes a review of each of the 7 principles, 12 steps and 10 aspects of GMP/GHP with practical examples across a variety of food sectors to assist in application and understanding. This course has been updated to meet the new Codex HACCP 2020 requirements.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Auditors</li> <li>• Consultants</li> </ul>
HACCP Refresher (Produce)	8 hours	This 8-hour course is designed to refresh your knowledge on the Codex Principles of HACCP and associated General Principles of Food Hygiene (GMP/GHP) as they apply to the horticultural sector. This practical workshop includes a review of each of the 7 principles, 12 steps and 10 aspects of GMP/GHP with practical horticulture examples across a variety of crops to assist in application and understanding. This course has been updated to meet the new Codex HACCP 2020 requirements.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Farm/Facility Managers</li> <li>• Auditors</li> <li>• Consultants</li> </ul>
VITAL 3.0 and Allergen Management 	8 hours	The VITAL program is the initiative of The Allergen Bureau. The VITAL program is a quantitative risk based approach for food producers to assess the impact of allergen cross contact and to assist in providing appropriate precautionary allergen labelling. The VITAL Program produces a 'labelling outcome' that summarises the food allergens present in a food due to intentional inclusion as part of a recipe and where food allergens, present due to cross contact, should be included (or not) on the label in the form of the precautionary statement 'May be present: allergen x, allergen y.'	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• NPD Staff</li> <li>• Auditors and Consultants</li> </ul>
Food Labelling including Allergens and PEAL	8 hours	Food labels can provide a wide range of information to help consumers make food choices. Food labels also help to protect public health and safety by displaying information such as use by dates, ingredients, certain allergens, instructions for storage and preparation, and advisory and warning statements. Additionally, labels convey other information in the form of images, pictures and claims. This 8-hour workshop walks you through the legal aspects of food packaging and awareness of what should, can and cannot be used on food packaging.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• NPD Staff</li> <li>• Auditors</li> <li>• Consultants</li> </ul>
Internal Auditor	16 hours	This two-day course will enable you to undertake internal audits and prepare companies for third party audits. It is delivered via a series of workshop-led discussions, presentations and an interactive case study. During the live case study, you will be given feedback and support to enable you to carry out an audit at your own workplace.	<ul style="list-style-type: none"> <li>• Quality/safety management;</li> <li>• Auditors or potential auditors;</li> <li>• Consultants.</li> </ul>
Principles of HACCP	16 hours	Understand the principles of HACCP and how you can use them to develop a HACCP plan to identify, evaluate and control food safety hazards in your food or allied business. Our food safety training experts guide you through the requirements of HACCP in detail to allow you to implement a system that demonstrates your commitment to food safety and manages your risks effectively. This training course will provide you with the knowledge and skills to develop and document a HACCP plan, undertake a review of your existing HACCP plan or to actively contribute to a HACCP team. This course has been updated to meet the new Codex HACCP 2020 requirements.	<ul style="list-style-type: none"> <li>• Quality and safety management staff at manufacturing, storage and distribution and retail sites;</li> </ul>
Principles of HACCP 	24 hours	Understand the principles of HACCP and how you can use them to develop a HACCP plan to identify, evaluate and control food safety hazards in your food or allied business. Our food safety training experts guide you through the requirements of HACCP in detail to allow you to implement a system that demonstrates your commitment to food safety and manages your risks effectively. This training course will provide you with the knowledge and skills to develop and document a HACCP plan, undertake a review of your existing HACCP plan or to actively contribute to a HACCP team. This course has been updated to meet the new Codex HACCP 2020 requirements. This course includes the following national Units of Competency: <ul style="list-style-type: none"> <li>✓ FBPFYSY3002 – Participate in a HACCP team</li> <li>✓ FBPFYSY5001 – Develop a HACCP based food safety plan.</li> </ul>	<ul style="list-style-type: none"> <li>• Quality and safety management staff at manufacturing, storage and distribution and retail sites.</li> <li>• Auditors or potential auditors.</li> <li>• Consultants.</li> </ul>

Course Name	Duration	Description	This course is best for:
HACCP Refresher (Wine)	8 hours	This 8-hour course is designed to refresh your knowledge on the Codex Principles of HACCP and associated General Principles of Food Hygiene (GMP/GHP). This practical workshop includes a review of each of the 7 principles, 12 steps and 10 aspects of GMP/GHP with practical examples specific to the wine production and packaging processes to assist in application and understanding. This course has been updated to meet the new Codex HACCP 2020 requirements.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Auditors</li> <li>• Consultants</li> <li>• Winemakers/Winery Staff</li> </ul>
HACCP Refresher (Eggs)	8 hours	This 8-hour course is designed to refresh your knowledge on the Codex Principles of HACCP and associated General Principles of Food Hygiene (GMP/GHP). This practical workshop includes a review of each of the 7 principles, 12 steps and 10 aspects of GMP/GHP with practical examples specific to the production, processing, grading and packing of eggs to assist in application and understanding. This course has been updated to meet the new Codex HACCP 2020 requirements.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Auditors</li> <li>• Consultants</li> <li>• Egg Farm Staff</li> </ul>
Australian Eggs: ESA Rearing and Laying Standard 	8 hours	This course is designed to provide participants with the knowledge & skills to conduct an onsite audit for the ESA program. The successful completion qualifies you to move to the next phase of accreditation as an Approved Auditor of the ESA program. An optional written examination is supplied – mandatory for auditor qualifications with 75% pass mark.	<ul style="list-style-type: none"> <li>• Egg Farm Staff Supervisors and Management</li> <li>• Certification Body Scheme Managers</li> <li>• ESA Auditors</li> </ul>
Australian Eggs: ESA Grading and Packing Standard 	8 hours	This course is designed to provide participants with the knowledge & skills to conduct an onsite audit for the ESA program. The successful completion qualifies you to move to the next phase of accreditation as an Approved Auditor of the ESA program. An optional written examination is supplied – mandatory for auditor qualifications with 75% pass mark.	<ul style="list-style-type: none"> <li>• Egg Farm Staff Supervisors and Management</li> <li>• Certification Body Scheme Managers</li> <li>• ESA Auditors</li> </ul>



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