

BRCGS Global Standard for Food Safety Issue 8

The Global Standard for Food Safety Issue 8, developed by BRCGS is a GFSI (Global Food Safety Initiative) recognised programme. The standard is developed by experts from the food industry ranging from retailers, food manufacturers to food service organization. This unique GFSI standard not only covers food safety; the developed framework encompasses food quality, safety, integrity and legality.

Upon completion of the training, participants will :

- Gain the knowledge on the requirements of The Global Standard for Food Safety Issue 8
- Implement The Global Standard for Food Safety programme
- Develop the skill required to conduct internal audit against the requirements of BRCGS

Course outline

- Introduction to BRCGS
- Updates on the key elements in latest version
- Terms and definitions in BRCGS
- Documentation requirements
- Emphasise on senior management commitment
- Identification of production zones: high risk, high care, ambient & ambient high care
- Understanding of compliance regarding site standard, process control and product control
- Identification and mitigation of food fraud and food defence

Who should attend

This course is designed and aimed for individuals who will be part of the food safety team in your organization embarking on the GFSI recognized programme.

Prerequisites

It is recommended for participants to complete the ISO 22000: 2018 Principles & its Pre-Requisite Programme and/or Food Safety System Certification (FSSC) Version 5.

Course Duration

4 hours

Course Fees

\$380 before GST



Exam and certification

- Participants will need to complete a four-hour live training and assessment at the end of the course.
- Participants will be required to achieve at least 80% of total marks in the assessment.
- An electronic Certificate of Completion will be awarded upon successful completion of the online assessment.