



BRCGS PROFESSIONAL

Delivering Peoples Potential

ALL OF OUR
COURSES CAN
BE USED FOR
THE BRCGS GLOBAL
STANDARDS
PROFESSIONAL
PROGRAMME

OUR APPROVED
TRAINING PROVIDER
IS A PRINCIPLE
TRAINING PARTNER
FOR BRCGS

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SALARY

Enhanced salary for a Technical/QA



BENEFITS

- Qualification developed by BRCGS
- Qualification accepted by major food manufacturers
- Qualification can be transferred from company to company



RESPONSIBILITIES

- Undertake a senior role in a company
- Technical/ QA team
- Be part of the HACCP team
- Undertake root cause analysis techniques within an organisation



SKILLS

- Enhance your understanding of product safety management
- Apply your skills to reduce risks associated with product safety
- Raise your status as a valuable employee

WHAT COURSES ARE INCLUDED IN THE BRCGS GLOBAL STANDARDS PROFESSIONAL PROGRAMME?

To complete the programme, you need to complete the following:



BRCGS Standards Courses

You must complete and pass ONE of the following courses relevant to a BRCGS Global standard:

- Sites training (2 days)
- Lead Auditor course (5 days)
- Auditor training (3 days)
- Conversion courses from previous Standard



Hazard and Risk Management

PLUS ONE of the following courses:

- Level 3 Award in understanding how to develop a HACCP Plan (2 days)
- Hazard analysis risk assessment course (HARA) (2 days)
- HARPC course (2 days)
- FSPCA PCQ/FSMA course (2.5 days)



Product Safety Management

PLUS THREE of the following courses:

- Risk assessment (1 day)
- Root cause analysis (1 day)
- Validation and verification (1 day)
- Internal auditor (2 days)
- An approach to Food Safety Culture (1 Day)
- Vulnerability Assessment for Food Fraud (1 day)

totrain can deliver all the above courses as traditional or online course.
To learn more about BRCGS Professional call John Husband on 07803 13 65 98