

BRC Training in US

How to Implement the BRC Global Standard (Food) Issue 5



Updated: 23 January 2009

Two Days \$595

About the course

The BRC Global Standard (Food) is the food safety standard of the British Retail Consortium. Originally designed for use by British retailers, BRC is an accredited GFSI standard and is accepted by many retailers globally, including North America. This training course covers the requirements for implementing, maintaining, and auditing the BRC Global Standard (Food), and is essential training for plant, technical, and quality professionals involved with the standard or the upgrade from issue 4. A working knowledge of HACCP and food quality management is required before attending this course.

Course Content:

- Development and intent of the BRC standard
- Accredited food safety management systems
- Scope and structure of the BRC standard
- The requirements of the BRC standard - clause by clause
- 'Fundamental' clauses and their significance
- Interpreting the BRC standard
- Preparing for audits
- The certification process
- Classes of non-conformities
- Report writing
- The course includes a written examination

What's included with the fee?

Course notes, BRC certificate of attainment, and lunch and morning/afternoon refreshments.

How to Register?

Register on-line at www.advancingfoodsafety.com or complete this form and scan/email it to training@advancingfoodsafety.com or free fax 1888 312 2396.

Terms and Conditions

Confirmation of Booking: Bookings are limited in all courses. All bookings are confirmed by email. Please ensure that you receive this confirmation or you may not be booked into the course. Payment is required with registration. Prices can change without notice. **Cancellations/Transfer:** Fees apply for cancellations or transfers within 14 days of the course. Notification of cancellations or transfers must be in writing. Substitution of delegates can be made at any time at no additional cost. **Special Requirements:** If you require any additional assistance including dietary, audio, access and/or language requirements, please advise us upon registration. AFS reserves the right to cancel any course due to insufficient numbers or circumstances beyond our control. Delegates will be notified as early as practical and offered either a full refund or transfer to the next course. AFS liability is limited to the course fee only and AFS cannot be held liable for travel, accommodation or other related expenses. All courses are presented in English only.

- I acknowledge the above Terms and Conditions
 Please tick if you do not wish to receive marketing material.

- Course Dates: Chicago IL 5-6 March 2009
 Seattle WA 28-29 April 2009
 Los Angeles CA 24-25 June 2009

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| Title (Dr/Mr/Ms/Miss) First Name: | Middle Name: | Last Name: |
| Company/Organization: | Job Title: | |
| Address: | City: | |
| US State/Canadian Province: | Zip (postal code): | |
| Work phone: | Fax: | Cell: |
| E-mail: | Special Dietary Needs: | |

I will pay by: Cheque payable to Advancing Food Safety LLC

Direct Deposit (please contact accounts@haccptown.com for details)

Credit Card (credit card payments are processed through PayPal, we will send you an email with details on how to pay)

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