

Food Hygiene & BRC Auditing Courses

Two essential courses for food related businesses

Certificate in Food Hygiene

A five-day advanced and three-day intermediate CIEH certified course

These practical courses will enable delegates to run food safety programmes in their organisations.

They will learn how to:

- Meet legal compliance in managing food hygiene
- Liaise with enforcement officers effectively
- Deliver statutory food hygiene training for staff (with appropriate training skills)
- Audit hygiene practices
- Improve food hygiene standards and systems operations

The course covers:

- Current food poisoning trends
- Definitions
- Review of micro-organisms
- Food poisoning and food-borne diseases
- Food storage, temperature control and preservation
- Cleaning and disinfection
- Construction of food premises, stalls, vehicles and equipment
- Personal hygiene
- Training and health education
- Pest control
- Specific food selling locations
- Management
- Legislation and enforcement

BRC Internal Auditing

This two-day course allows delegates to gain an in-depth and practical understanding of the BRC Global Food Standards. It includes how to implement, audit and report on a BRC system. This course will be particularly beneficial to Quality Managers, Consultants, Audit Managers and anyone who needs to prepare their organisation for certification for BRC.

The course covers:

- Overview of BRC
- Summary of the standard
- The principles and need for internal auditing
- Quality improvement vs quality control
- Review of principles of HACCP
- Control systems and measures
- Skills of an auditor
- Internal Auditing techniques
- Question technique, coaching and feedback skills
- Monitoring corrective action
- Internal auditing (group exercise)
- Internal auditing procedures in each section
- Writing of reports
- Action plans

Other Food Related Courses

**RSPH Certificate in the Fundamentals of HACCP
ISO22000:2005 Awareness / Lead Auditor**

Order hotline: 01565 724 200