

Changes to BRC Standards Version 5

What do the changes to BRC Standards mean for your business?

Gain a practical understanding of the changes to the V5 BRC Global Food Standards.

COURSE OUTLINE

- An overview of the V5 BRC Global Food Standards
- Management commitment
- Continuous improvement
- Review of principles of HACCP – codex steps
- Allergens – what are they?
- Specific origins of food
- Changes to metal detection standards
- Changes to personal hygiene standards
- Site security
- Access by visitors / personnel
- Effective Internal Auditing

Who should attend?

All those involved in BRC Auditing within an organisation; Quality Managers; Consultants; Audit Managers

Duration

1 Day

Programme Format

This programme is delivered in-house on a date to suit your business needs. It is a highly participative programme with exercise based activities

What Next?

Fundamentals of HACCP

Level 3 Award in HACCP for food manufacturing



For further details, please call Career Steps on 0870 0660328 or email training@careerstepsLtd.co.uk