



BRCGS PROFESSIONAL

DESCRIPTION

BRCGS Professional is a learning program that will give you international recognition for the key skills and knowledge essential for product safety management.

As a BRCGS Professional you will be well-equipped to manage any GFSI-recognized standard in your business, and able to implement or manage product safety systems. BRCGS is the leading provider of GFSI-recognized Standards globally, respected for quality and brand protection assurance. This training program has been designed by the BRCGS Technical team, in response to demands from the industry for training on the skills necessary to implement effective product safety management program.

GAINING CERTIFICATION AS A BRCGS PROFESSIONAL WILL:

- Enhance your understanding of product safety management
- Enable you to apply skills to reduce risks associated with product safety
- Enable you to contribute as part of the brand protection team your company needs
- Raise your status as a valuable employee

AUDIENCE

- All product safety personnel in food and packaging, storage and distribution and related industries – for example quality assurance managers, food technologists, category technologists and HACCP teams. Your company does not have to be BRCGS-certificated, the courses are subject-specific, train the core skills needed for any product safety individual, and will help with maintaining any GFSI-recognized certification scheme.

SGS ACADEMY

-  www.sgs.com/en/training-services
-  www.facebook.com/sgsglobalacademy
-  www.linkedin.com/showcase/sgsacademy
-  training@sgs.com

DELIVERY METHODOLOGY: Face to Face
COURSE LANGUAGE: English
ACCREDITATION: BRCGS

COURSE CERTIFICATION

On completion of the required courses, candidates will be awarded with a BRCGS Professional certificate.

Approved by:

BRCGS Approved Training Partner

SGS

HOW TO QUALIFY AS A BRCGS PROFESSIONAL:

Delegates must complete the following:

- A BRCGS Academy classroom-based training on the BRCGS Standard of your choice, with successful completion of the associated exam

PLUS 1 of the following from the BRCGS Academy or similar training provider:

- Hazard Analysis and Critical Control Points (HACCP) (2 days)
- Hazard and risk management course (2 days)
- Hazard Analysis and Risk-based Preventive Controls (HARPC) (2 days)
- FSPCA PCQI course (2.5 days)

PLUS 3 (minimum) of the following BRCGS Academy courses:

- Risk assessment (1 day)
- Root cause analysis (1 day)
- Validation and verification (1 day)
- Internal auditor (2 days)
- Vulnerability Assessment for Food Fraud (1-day)