



# Training

## “Food safety management system according to the requirements of Global Food Safety Standard (BRCGS ver. 9)”

### PURPOSE OF TRAINING

- Explain the issues related to the choice of certification scheme and the basic requirements, based on the issues at hand and the specific nature of the work. During the course you will have the opportunity to follow the BRCGS issue 9 Standard’s requirements and explanation on how it is implemented in practice.
- The BRCGS certificate is a compelling opportunity to enter new markets locally and abroad.
- This training will provide you with knowledge of the requirements of the BRCGS Standard and the overall certification process.

### BACKGROUND KNOWLEDGE

- No prerequisites, the course is suitable for beginners and experienced participants.
- Suitable for anyone wishing to increase their knowledge of the standard and its requirements.

### TRAINING PROGRAMME

- An insight into the BRCGS standard:
  - HACCP plan, team and risk assessments
  - FSMS system, internal audits
  - Site standards, internal inspections
  - Product control
  - Process control
  - Personnel responsibilities, competences
  - Production risk zones
  - Traded products
- Mandatory documentation required by the standard
- Processes of validation, verification and monitoring
- Audit planning and execution - what to expect in real life

After attending the course, participants will receive a certificate issued by BM Certification.

**bm**  
certification

**DATE AND TIME**  
03.10.2023

**VENUE**  
Online

**PARTICIPATION FEE**  
380,- Eur

**LECTURER**  
Valdas Laukagalis  
Lead Auditor

**LANGUAGE**  
English

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