

BRCGS Global Standard for Food Safety (Issue 9) – Sites Training

Day 1: 7:45am – 5pm (Central)			
Session 1	07:45 – 08:00	Welcome	Reception Slides
	08:00 – 08:15	Module	Welcome: Communication, Housekeeping & Overview
	8:15 – 9:00	Module	M00 - Intro & Format of the Standard
	9:00 – 9:30	Module	M01 - SMC and review
	Break 15 minutes		
	9:45 – 10:45	Module	M01 - SMC and review
	10:45 – 11:30	Module	M02 - Food safety plan - HACCP
Lunch 60 minutes			
Session 2	12:30 – 1:00	Module	M02 - Food safety plan - HACCP
	1:00 – 1:45	Module	M03 - FSQM systems
	Break 15 minutes		
	2:00 – 3:15	Module	M03 - FSQM systems
	3:15 – 4:30	Module	M04 - Site Standards
	4:30 – 4:45	Review	Wrap up and review + next day prep
Day 2: 7:45am – 5pm (Central)			
Session 3	07:45 – 08:00	Welcome	Reception Slides
	08:00 – 8:45	Module	M05 - Product Control
	Break 15 minutes		
	9:00 – 11:30	Module	M06 - Process Control
Lunch 60 minutes			
Session 4	12:30 – 1:00	Module	M07 - Personnel
	1:00 – 1:45	Module	M08 - Product risk zones
	Break 15 minutes		
	2:00 – 2:30	Module	M09 - Traded products
	2:30 – 3:45	Module	M10 - Audit Protocol
	3:45 – 4:00	Module	M11 - BRCGS compliance and support
	4:00 – 5:00	Review	Course exam