

**C109: DEMO OF BRCGS GLOBAL STANDARD FOR FOOD (ISSUE 9)
INTERNAL AWARENESS AND AUDITOR TRAINING PPT
PRESENTATION KIT **Price 450 USD****

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**C109- CONTENTS OF BRCGS GLOBAL STANDARD FOR FOOD (ISSUE 9)
AWARENESS AND INTERNAL AUDITOR TRAINING PPT PRESENTATION
KIT**

**BRCGS Global Standard for Food (Issue 9) Awareness and Internal Auditor Training
Presentation Kit (Editable)**

Sl. No.	The entire PPT presentation kit has 5 main directories as below:	Details
1.	PPT Presentation (Total 8)	No. of Slides
	1. Overview of BRCGS Food (Issue 9)	44
	2. BRCGS Food (Issue 9) requirements	225
	3. BRCGS Food (Issue 9) documentation	17
	4. Food Safety Principles	32
	5. BRCGS Food (Issue 9) Internal Audit	37
	6. Step for BRCGS Food (Issue 9) Installation	05
	7. Major Changes	09
	8. Work Shops – 01, 02 and 03	09
		Total no. of slides →
2.	A trainer's guide and hand outs and editable form to understand BRCGS Food (Issue 9) subject well in 07 chapters and 03 workshops	Approx. 80 Pages in MS Word
3.	Audit Questionnaire for BRCGS Food (Issue 9)	04 Files in MS Word / Excel
4.	Blank and Filled HACCP Documents	15 Files in MS Word
5.	Sample Copy of BRCGS Food Issue 9 System Certified Internal Auditor Training Certificate (to be given to participant after solving workshops and case studies)	01 File in MS Word

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Topic wise number of slides

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8.	Work Shops – 01, 02 and 03	09
Total No. of Slides →		378

For more information about BRCGS Food Issue 9 system training kit [Click Here](#)

Part - 1. Presentation

Under this directory, further files are made in PowerPoint presentation as per the modules listed below.

- Topic wise Power Point presentation in 8 modules as listed below.
- 1. Overview of BRCGS food (Issue 9)**
It covers Overview of BRCGS global standard for food system, benefits and summary of overall system and change process for BRCGS food (Issue 9).
- 2. BRCGS food (Issue 9) requirements**
It covers BRCGS food systems specifications, requirements, to establish the BRCGS, It gives explanation for many new concepts and given in plain English for easy understanding of revised changes given in BRCGS food (Issue 9) and many places examples are given.
- 3. BRCGS food (Issue 9) Documentation**
It covers BRCGS food documented information details and list of areas where standard demands for documented information. Such documented information may be given as records, procedure or manual.
- 4. Food safety principle**
It covers 7 principles of global standard based on BRCGS food (Issue 9) and covers in process approach.
- 5. BRCGS Food (Issue 9) Internal Audit / Verification**
It covers BRCGS systems internal audit to train team of internal auditor to verify BRCGS food safety system by internal auditors. It describes the audit process and steps for BRCGS food safety (Issue 9) internal audit.
- 6. Step for BRCGS Food (Issue 9) Installation**
It covers Implementation Methodology, Steps for Installation, The top 10 non-conformances, Process, What happens during a certification audit.

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7. Work-shops to evaluate effectiveness of training 03 workshops

This topic covers workshops to evaluate effectiveness of training. Each participant needs to solve this work shop and case study after undergoing the training. After successful completion of work shop the BRCGS food (Issue 9).

8. Major Changes

It covers major changes BRCGS food (Issue 9).

Part - 2. A trainer's guide and handouts in editable form to understand BRCGS food subject well:-

This topic covers write up for the ready reference to the participant for understanding and reading the subject to get in depth knowledge on the subject

It is given in word. You may also use it for further reading and circulations within audience

Chapter No.

Section

1. Overview of BRCGS standards
2. Elements and key requirements for BRCGS global standard food safety management system
3. Implementation and Maintenance of food safety system
4. BRCGS documentation and steps for BRCGS certification in details
5. Core HACCP Assessment Checklist
6. BRCGS food safety management system audit questionnaire
7. Audit Questionnaire–BRCGS global standard for Food safety-Issue 9
8. Audit Process & Planning
9. Audit Report
10. Certification Process
Workshop – 1
Workshop – 2
Workshop – 3

Part –3.Audit Questionnaires for BRCGS Food (Issue 9):-

This topic covers BRCGS Global standard for Instruction for use, food safety compliance checklist and department wise audit questionnaire and supplier audit checklist.

Part – 4.Blank and Filled HACCP docs. for BRCGS Food (Issue 9):-

This topic covers HACCP Blank and filled documents. Such documents help the participant to understand 7 principals of HACCP. Also such sample templates, blank and filled is helpful for participant to establish food safety system.

Part –5.Sample training certificate:-

The ready to use sample training certificate for BRCGS food (Issue 9) internal auditor and awareness is included with this kit to give participants.

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Chapter-2.0 ABOUT COMPANY

CertificationConsultancy is a progressive company and promoted by a group of qualified engineers and management graduates having rich experience of 25 years in ISO/BRCGS consultancy and management areas. The company serves the global customers through on-site and off-site modes of service delivery systems. We offer a full range of consulting services geared towards helping all types of organizations to achieve competitiveness, certifications and compliance to international standards and regulations. So far we had **more than 2700 clients in more than 36 countries. Our readymade training and kit helps the client in making their in house auditors, creating awareness training and make them complying to related standard faster with the establishment of best processes. It helps the organization to make the best system with process improvement concepts and helps the organization to get best performances in terms of reduction in costing, efforts and get the things done timely with Quality product. Thus it helps the organization to give full value for money and pay back of our product is less than 2 month.**

1. Our promoters and engineers have rich experience of providing management training and ISO series consultancy for **more than 2700 companies** globally. We have clients **in more than 36 countries**.
2. We are a highly qualified team of 80 members (M.B.A., Degree Engineers). Our Director has rich professional experience in this field (since 1991).
3. We have 100% success rate in ISO/BRCGS series certification for our clients from reputed certifying bodies. We possess a branded image and are a leading name in the global market.
4. We suggest continual improvement and cost reduction measures as well as provide highly informative training presentations and other products that give you payback within 2 months against our cost.
5. So far, we have trained more than 50000 employees in ISO series certification.
6. We have spent more than 60000 man-days (170 man-years) in the preparation of ISO/BRCGS documents and training slides

CertificationConsultancy is committed for:

1. Personal involvement and commitment from the day one
2. Optimum charges
3. Professional approach
4. Hard work and updating the knowledge of team members
5. Strengthening clients by system establishment and providing best training materials in any areas of management to make their house in proper manner
6. Establishing strong internal control with the help of system and use of the latest management techniques.

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Chapter-3.0 USER FUNCTION

3.1 Hardware and Software Requirements

A. Hardware:-

- Our training kit can be better performed with the help of P4 and above computers with a minimum 10 GB hard disk space.
- For better visual impact of the power point document you may keep the setting of color image at high color.

B. Software used in training kit

- Hand-outs written in MS-Office 2007 and Window XP programs. You are therefore required to have office 2007 or above with Window XP and later and Presentation made in power point programs you are therefore required to have office 2003 and office 2007.

3.2 Features of training kit:-

- It will save much time in typing and preparation of presentation alone.
- Written in Plain English
- Easily customized by you to add audio clips in the local language etc. to prepare presentation for any other groups and user can easily customize it for own use.
- Good guide for training of all the group members for BRCGS Food Issue 9 awareness and auditor training.
- User-friendly and easy to learn.
- Developed under the guidance of experienced experts.

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SAMPLE SLIDE

**BRC Food (Issue 9) – Awareness &
Internal Auditor Training
Presentation Kit**

PART – 2

Areas Covered by BRCGS

BRCGS covers a wide range of activities undertaken in the Production, Packaging, Storage and Distribution of food or Consumer Products.

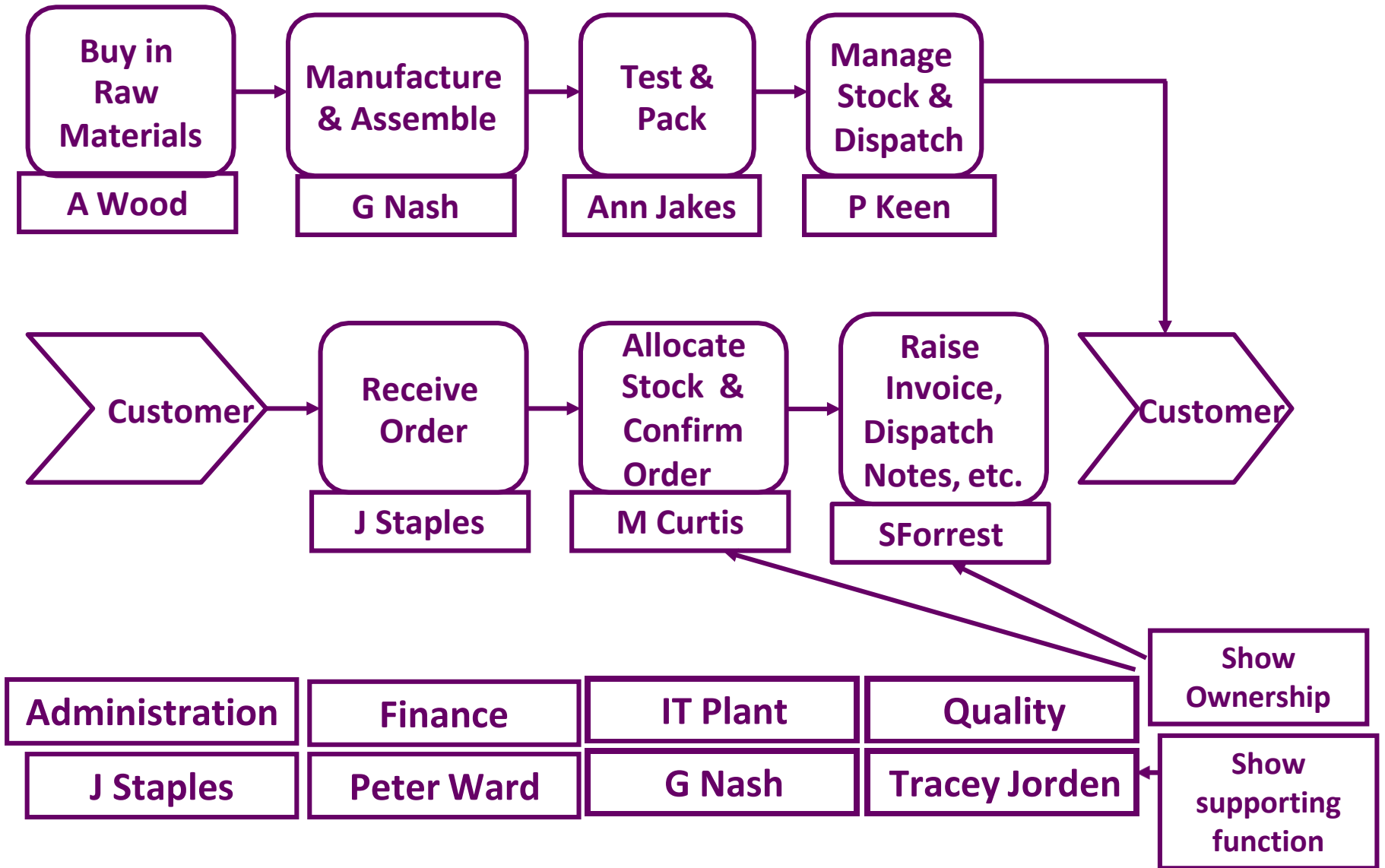
BRCGS has developed a series of Global Standards, which includes:

1. Global Standard Food Safety
2. Global Standard Packaging Materials
3. Global Standard Consumer Products
4. Global Standard Storage & Distribution
5. Global Standard Agents & Brokers
6. Global Standard Retail
7. Ethical Trade And Responsible Sourcing
8. Gluten-free Certification Program Global Standard
9. Plant-Based Global Standard

BRCGS issue-9 list of requirements

Clause No.	Title of Clause
1.0	Senior Management Commitment
1.1	Senior management commitment and continual improvement
1.2	Organizational structure, responsibilities and management authority
2.0	The Food Safety Plan – HACCP
2.1	The HACCP food safety team – equivalent to Codex Alimentarius Step 1
2.2	Prerequisite programs
2.3	Describe the product – equivalent to Codex Alimentarius Step 2
2.4	Identify intended use – equivalent to Codex Alimentarius Step 3
2.5	Construct a process flow diagram – equivalent to Codex Alimentarius Step 4
2.6	Verify flow diagram – equivalent to Codex Alimentarius Step 5

Mapping a Process

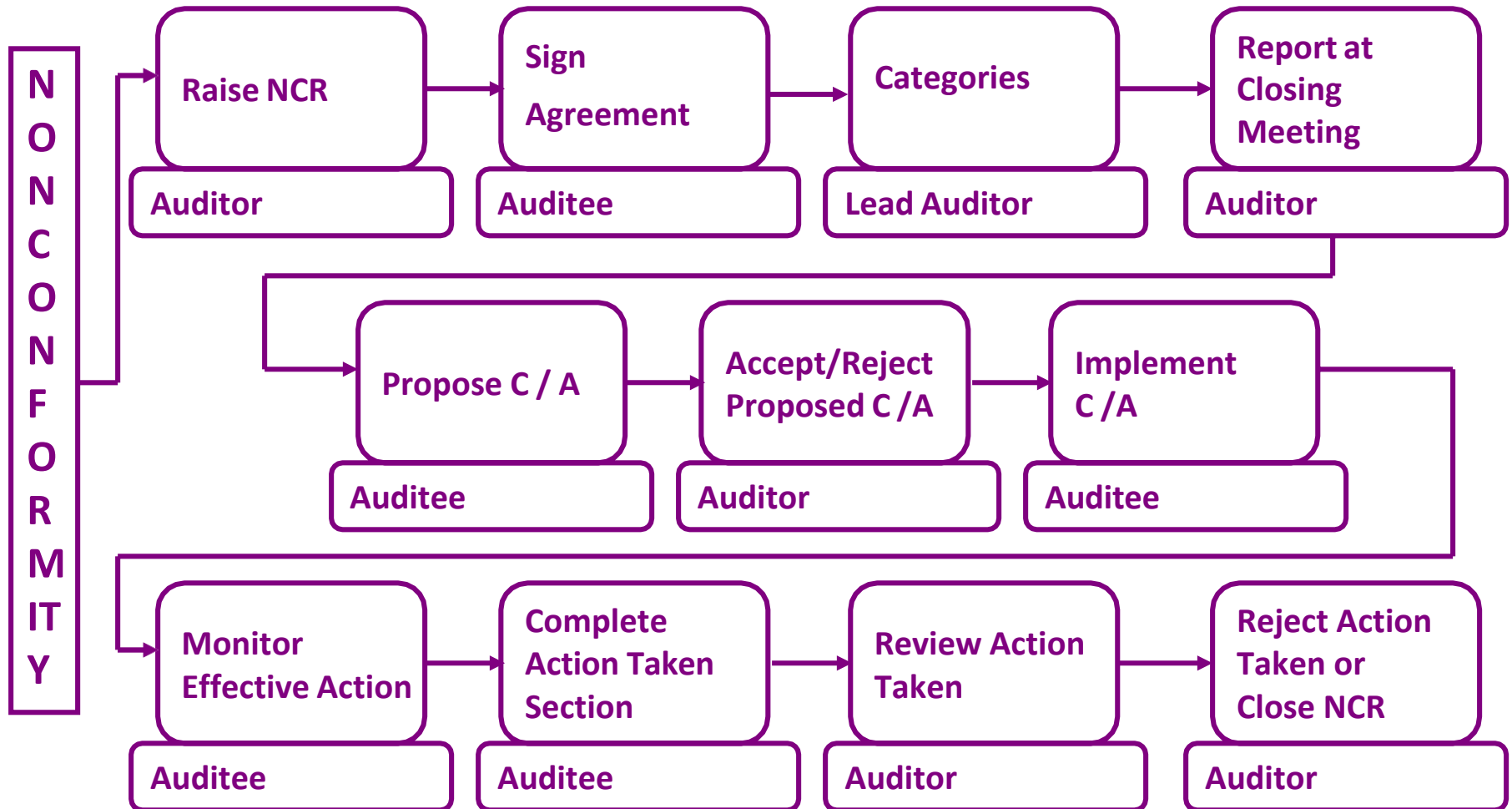


Updating Preliminary Information and Documents Specifying PRPs and HACCP Plan

Basis for Hazard Analysis

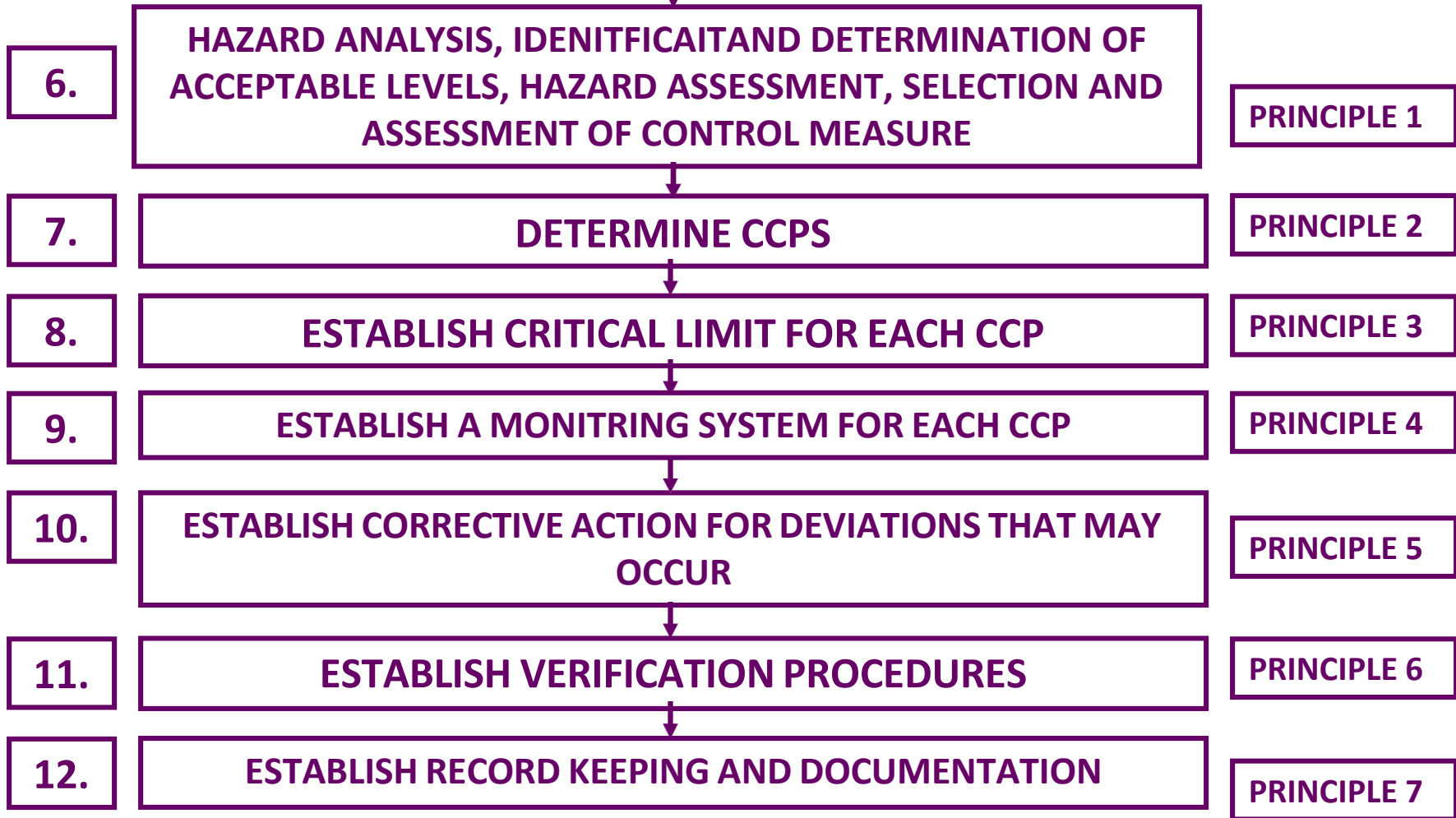


Corrective Action Responsibilities

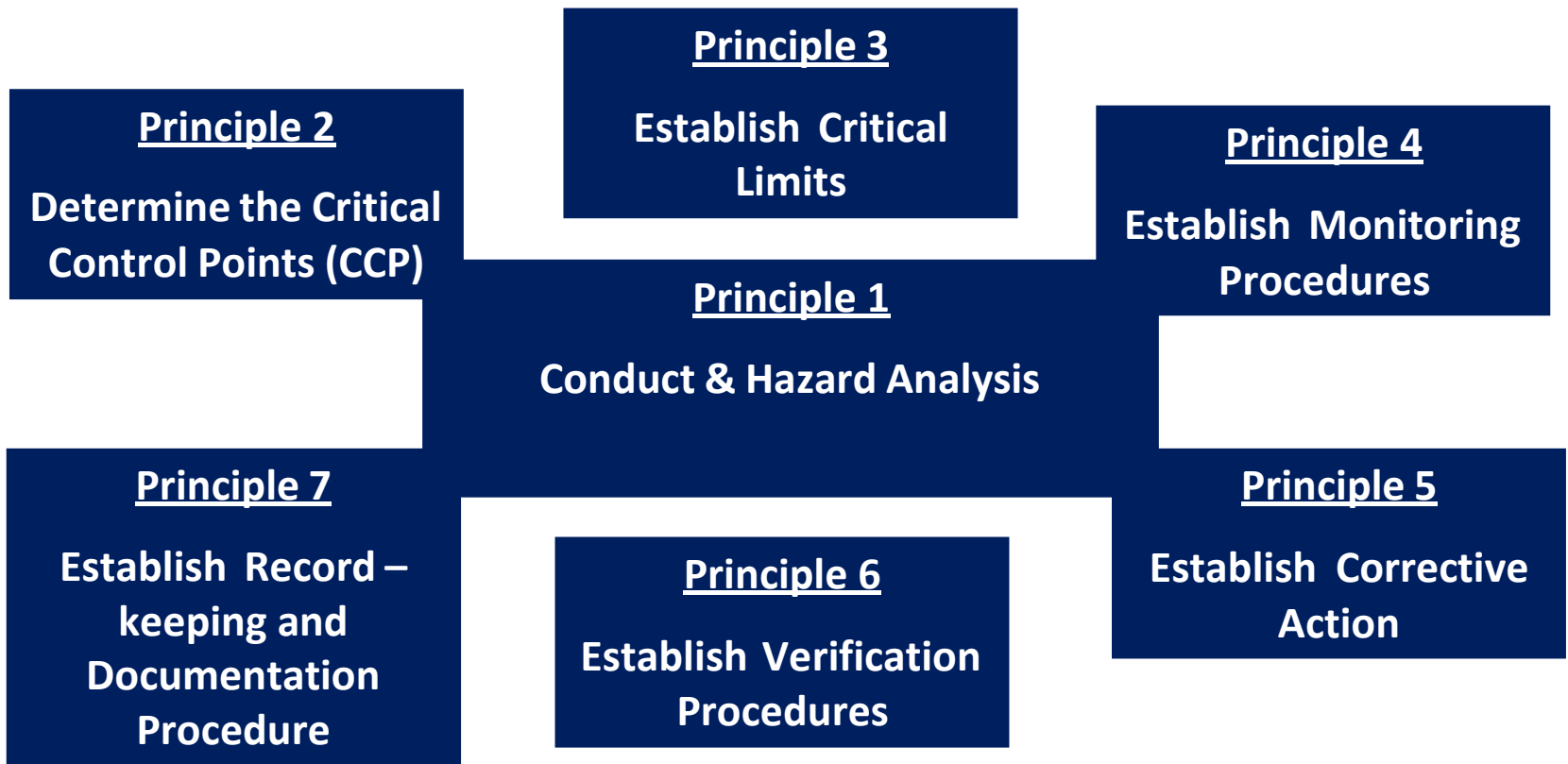


The 12 Steps...

A



7 HACCP Principles



Auditor's Quality

1. Wise & alert: ability to adapt to different people and situations.
2. Appropriate industrial experience in all departments and be conversant with laboratory techniques.
3. Ability to question to ascertain facts.
4. Ability to listen. Not prepare next question while listening to an answer.
5. Interested in the explanation.
6. Knowledge of HACCP system standards & of assessment & audit techniques as well as food safety.
7. Analytical brain.
8. Sensitive to feelings, attitudes & motives so as to understand what people mean when they say something.
9. Maintains eye contact.
10. Ability to discuss without arguing.
11. Adequate skills in dealing with people at all levels.
12. Neither approves nor disapproves.

Steps for Installation of BRCGS Food Safety & Quality System

- ✉ Procure the original copy of BRCGS Global Standard for Food Safety Issue-9
- ✉ Conduct awareness program (Top + Middle + Bottom Level).
- ✉ Form a team for documentation and hazard & risk analysis.
- ✉ Carry out hazard analysis
- ✉ Prepare documents and HACCP plan.
- ✉ Implementation and train all personnel in the use of procedures and formats.
- ✉ Train internal auditors
- ✉ Assess the system through first internal audit
- ✉ Take corrective actions
- ✉ Apply for certification
- ✉ Assess the system through second round of internal audit
- ✉ Take actions on suggestions given in second audit
- ✉ Preliminary audit by certification body
- ✉ Final audit by certification body.

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Chapter-4.0 BENEFITS OF USING OUR PRESENTATION KIT

1. By using these slides, you can save a lot of your precious time while preparing the BRCGS Food Issue 9 awareness and internal auditor training course materials for in-house training programs.
2. To provide you with the presentation materials and hand-outs that you need for an effective presentation on BRCGS Food Issue 9 awareness and auditor training, what it is, and what it requires.
3. Present the basics of BRCGS Food Issue 9 awareness and internal auditor training to management or other groups. It also helps to create the internal team of auditors and provide them training.
4. It will save much cost in document preparation.
5. To deliver BRCGS Food Issue 9 awareness and auditor training in a group, using a PowerPoint presentation.
6. Take care for all the section and sub sections of BRCGS Food Issue 9 awareness and auditor training and give better understanding at all the levels during training implementation and sharpen the awareness of training requirements for all employees within organization.
7. The entire kit is prepared by a globally proven team of leading ISO/BRCGS consultants.

Chapter-5.0 METHOD OF ONLINE DELIVERY

On completion of the secured purchase, we provide a username and password to download the product from our FTP server. We provide instant online delivery of the kit to the users by sending an e-mail of username and password.

For purchase, Click Here → 

**Visit our website for more details on the training presentation kit:
<https://www.certificationconsultancy.com>**