SQT

TRAINING THAT DEVELOPS
REAL CAPABILITY









BRCGS Packaging Materials Issue 7

FS008

BRCGS Packaging Materials Issue 7

In 1998 the British Retail Consortium (BRC) developed and introduced the BRC technical standard and protocol for companies supplying retailer branded food products The first standard was the BRC Global Standard for Food Safety which is now at Issue 9.

The four other main BRCGS standards that have since been added are:

- BRCGS Packaging Materials, Issue 7
- BRCGS Storage and Distribution, Issue 4
- BRCGS Consumer Products, Issue 4 (General Merchandise / Personal Care and Household)
- BRCGS Agents and Brokers , Issue 3

The purpose of these five standards is to ensure that all retailer branded food/consumer items are manufactured, packaged and distributed according to a defined set of guidelines and procedures ensuring product safety and consumer confidence. The common theme in all standards is the need to identify reasonably foreseeable hazards and risk assess your process in order to implement the necessary control measures. Risk based thinking is the common theme running through all standards. This new packaging standard updates the requirements for hazard analysis and risk assessment standards.

Regardless of which end of the food/product supply chain a business operates, due diligence is one of the most essential elements of business continuity. Achieving BRCGS Certification against the relevant BRCGS standard not only allows companies demonstrate due diligence, it also opens business opportunities with the most powerful sector in the supply chain, the retailer. The first step to achieving certification is to learn and understand your relevant standard.

BRCGS Packaging Materials Issue 7 further develops the concept of Food Safety & Quality Culture which has been an integral part of the food standard for a number of years. Culture assesses the level of shared knowledge amongst a group of people so that all the hazards in the business are understood and control measures established to reduce the Risk. Issue 7 now introduces the seven HACCP Principles and the 12 Codex steps again aligning with the food safety standard.. For this objective to be successful, packaging personnel must understand how to calculate Risk and know when risk is acceptable or unacceptable. This is particularly applicable to the fundamental clause of hygiene and housekeeping.
Ultimately the BRCGS Packaging Materials Standard has never been more aligned with the Food Standard and the expectation from a primary packaging manufacturer is very similar to a food manufacturer from a hygiene and safety standpoint.

Duration & Price

Duration: 1 day
Delivery mode: This programme is available In-Company

Dates & Locations

In-Company training programmes are customised for your organisations specific needs. Most In-Company training is now delivered virtually.

In-Company Training

Please contact us for more information on our In-Company training options

What's covered?

- Course Introduction
- Define Objectives
- Overview of BRCGS Standards:
- BRCGS for Packaging Materials – Issue 7:
- Significant changes to BRCGS Packaging Materials Issue 7
- Nine Fundamental Clauses
- Product Safety Hazards
- Food Safety and Quality Culture
- Departmental Responsibility
- Changes to the Seven Sections:
    1. Senior Management Commitment
    2. Hazard & Risk Management system
    3. Product Safety & Quality Management
    4. Site Standards
    5. Product and Process Control
    6. Personnel
    7. Requirement for Traded Products
- Additional Voluntary Modules
- The Audit Protocol
- Non-conformance categorisation
- Certification Process
- Audit Scoring & Approval Process
- Course Review / Evaluation

Who should participate?

- General management who wish to acquire a broad knowledge of the BRCGS requirements pertaining to the packaging industry
- Quality Assurance / Technical and Production Personnel who have specific responsibilities for BRCGS Certification as part of a risk management team
- Engineering/Maintenance Personnel
- HACCP Team / Risk Management Team members
- Supply Chain & HR Personnel

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the development of the BRCGS standards
- Know which of the prescribed hazards are applicable to your food packaging operation
- Understand the nine fundamental requirements of the standard
- Understand the approach to Food Safety and Quality Culture
- Be familiar with the risk requirements of the BRCGS Packaging Materials Issue 7.
- Understand the reasons for changes to the Issue 7 Standard.
- Understand the scoring system and changes to the audit protocol
- Understand the third party BRCGS Certification process

How do we train and support you?

In-House Courses

For In-House courses, the tutor will contact you in advance to discuss the course programme in more detail in order to tailor it specifically for your organisation.

Course Manual

Delegates will receive a very comprehensive course manual.

Tutors



Brian Robinson
View Profile



Denis Kiely
View Profile



Edel Jones
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Joan Brien
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Tom Keane
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What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.



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