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...making excellence a habit.™

BSI Training Academy
Food industry training courses

- ISO standards
- Food safety
- Food safety culture
- HACCP & GMP
- FSSC 22000
- BRCGS Global Standards
- SQF
- Supply chain compliance
- Workplace hygiene

Our tutors are regularly rated:
9/10

Delegates trained in 2019:
205,000

Countries in which we operate, worldwide:
195

Learn more about our food expertise through our whitepapers and articles:

Whether it's next month or next quarter, you've probably already started thinking about your next food safety audit and what you can do to meet the associated KPIs established by your organization.

This isn't easy as most Global Food Safety Initiative (GFSI) standards are evolving, moving the 'best practice' expectation to even higher levels of due diligence, organizational commitment and engagement.

Each GFSI standard has a similar intent for senior management commitment, HACCP, site standards, personnel as well as product and process controls. Staff engagement, available resources and the underpinning food safety culture within your organization will have a major influence on compliance and your capability to achieve best practice.

Where are organizations going wrong?

Changes to GFSI standards normally translate to a spike in audit non-conformances due to a new requirement that has not been actioned or implemented before an audit. But, surprisingly, the top five non-conformances identified by BSI auditors related to:

1. Building fabric
2. Housekeeping and hygiene
3. Contamination
4. HACCP systems
5. Maintenance / Pest Control

These results aren't unique to BSI clients, our list matches the top violations identified by FDA inspectors. In addition to your internal and regular GMP audit programmes, our food safety team used audit data to develop this series of proactive tips to help you identify potential non-conformances.

Extract from the BSI whitepaper:
Food safety and audit results
Improving your performance

Find more whitepapers at bsigroup.com

Why train with BSI?

At BSI we believe the world deserves safe, sustainable and socially responsible food, and we've used our expert knowledge to help shape and develop many of the world's leading standards. We also help to embed this knowledge through training staff at all levels in the food and retail supply industry, with training materials designed to accelerate learning and delivered by tutors who are experts in their field.

By training with BSI, you'll benefit from our expertise across a wide range of businesses. We can train you how to get the best from your food business processes and management systems, including food safety, quality, information security, environment, occupational health and safety, business continuity and sustainability.

"It was so convenient to do a HACCP Refresh training course at our premises.

The trainer was extremely professional and knowledgeable, interesting to listen to and stayed 100% relevant to the topic.

Everything was covered thoroughly and there was plenty of opportunity for questions.

Overall it was a very positive experience with a very good presenter."

Wholesale fruit and vegetable producer

Training courses for the food sector

Food safety culture
Understanding and Improving your Culture of Food Safety
A Culture of Food Safety Online Module

Food practitioner course packages
Food Practitioner Stage 1: Understand
Food Practitioner Stage 2: Implement
Food Practitioner Stage 3: Prove it's working
Food Practitioner Stage 4: Building resilience

BSI food safety skills courses
Effective Food Labelling Verification Processes
Effective Foreign Matter Management
Guide to Writing a HACCP Plan
HACCP Refresh

Supply chain compliance
PAS 7000:2014 Supply Chain Audit Practitioner
Chain of Custody; Transparency and Traceability for the Food Supply Chain

BSI certification and auditing courses
BSI Catering Food Safety Certification
HACCP Plans and GMP Implementation
Effective Food Safety Auditing

ISO 22000:2018 Food safety management systems
ISO 22000:2018 – Requirements, Implementation, Auditing and Senior Management Briefing

BRCGS Global Standards courses
BRCGS Food Safety Issue 8 – Auditor
BRCGS Food Safety Issue 8 – for Sites
BRCGS Food Safety Issue 8 – Lead Auditor
BRCGS Packaging Materials Issue 6 – for Sites
BRCGS Storage and Distribution Issue 3 – Understanding the Requirements
BRCGS Agents and Brokers – Understanding Requirements for Sites
BRCGS Risk Assessment
BRCGS Root Cause Analysis
BRCGS Validation and Verification
BRCGS Internal Auditor

FSSC 22000 courses
Understanding FSSC 22000 v5
FSSC 22000 v5 Implementation
FSSC 22000 v5 Internal Auditor
FSSC 22000 v5 Lead Auditor

Training courses for the food sector (continued)

SQF courses
Implementing SQF Systems Edition 8

Building resilience
Food Fraud Prevention (VACCP)
Food Recall Plans
PAS 96:2017 Food Defence (TACCP) Guidance
Risk-based Thinking in Food Production
Root Cause Analysis in the Food Industry

Workplace hygiene solutions
Online training modules to ensure the safety of your staff, customers and business

Your training journey with BSI

Our range of courses is designed to meet the needs of your entire business, from food technologists to production teams, from environmental specialists to quality managers. Our training programmes support the learning journey of people at every stage – from understanding essential topics needed to start a career in food, right through to senior leadership teams.

To enable your teams to find the right level of training, we have built a pathway which starts at level 1 for introductory courses and includes courses up to level 4. For a more detailed explanation of the different levels please read through the table below:

	Stage:	Ideal if you are:	What will I learn?
1 2 3	**Understand** Introductory and requirements courses	• A new starter • In need of a refresher • A manager looking for an overview	The requirements, terms and concepts of a standard
1 2 3	**Implement** Implementation and lead implementer courses	Implementing a management system or processes to conform to a standard	The skills required to plan, implement and manage a management system or standards compliance
1 2 3	**Prove it's working** Internal and lead auditor courses	Developing your skills to audit food management systems	The skills needed to conduct internal, supplier or third-party audits
1 2 3 4	**Building resilience** Courses that help you to stay abreast of professional enrichment opportunities and emerging issues	Extending your knowledge of issues affecting the food sector	Food sector challenges, recognizing and mitigating emerging risks to your business to build resilience

Training courses to improve your Food Safety Culture

Despite the fact that food safety management systems and certification have been around for decades, the food industry still suffers from incidents such as product recalls, food poisoning outbreaks and allergen contamination.

There is one common factor in every incident — people and the way they behave.

The culture of an organization is determined by these behaviours, and this impacts the 'safety culture'. This in turn determines the safety of the food they produce.

To help you address these issues, BSI offers two training options to raise awareness of the cultural aspects of food safety:

Understanding and Improving your Culture of Food Safety

Ideal for anyone who's involved with your 'food safety' culture team - from right across the business. This instructor-led training course can be delivered face-to-face or in an online virtual classroom. It's perfect for in-house delivery so that you can engage your whole team at the same time.

Duration: one day

A Culture of Food Safety

An online training module that can be studied in your own time, with supporting documents to download. The video-based content covers three important topics: a culture of food safety and leadership behaviours; plan to improve your culture of food safety; and measures and your culture of food safety.

Duration: three downloadable video chapters of approximately twenty minutes each

To offer you the very best advice and guidance on implementing and strengthening a culture of food safety, BSI has partnered with Lone Jespersen of Cultivate.

A well-respected and recognized expert in this field, who holds a PhD in Culture Enabled Food Safety, Lone has 15 years' experience in bettering food manufacturing operations and studying how culture affects food safety performance.

As an integral member of the PAS project team and Steering Group, Lone will be involved in the development of the upcoming PAS 320 focussed on food safety culture. She also chairs the GFSI Working Group on Food Safety Culture, which published a position paper in July 2018, with the aim of leaders and practitioners in the food industry establish and maintain a culture of food safety.

BSI food safety courses

Effective Food Labelling Verification Processes

Incorrect labelling is a leading cause of food product recalls globally. They can result in potentially life-threatening allergenic reactions, consumer dissatisfaction and regulatory non-compliance. Based on industry best practice and Global Food Safety Initiative (GFSI) standards, this course helps you optimize your skills in implementing and maintaining effective product changeover and labelling verification processes.

This course develops the necessary skills to implement effective food labelling verification processes to reduce the risk of recall from incorrectly labelled products.

For technical, quality assurance, line supervisors, production and operations teams.

Duration: four hours

Effective Foreign Matter Management

This course will provide you with the framework to identify the sources of foreign matter and determine appropriate controls to effectively prevent recurrence. You'll learn how to detect, prevent and deal with foreign matter such as glass, plastics, wood and metal.

For technical, quality assurance, engineering, maintenance, production, operations and distribution teams.

Duration: four hours

HACCP and Good Manufacturing Practice (GMP)

Hazard Analysis Critical Control Points (HACCP) is a risk management tool primarily used to manage food safety risks. A HACCP system allows you to identify hazards and put in place controls to manage these throughout your supply chain during production.

The BSI HACCP and GMP criteria meet the requirements of the Codex Alimentarius Commission (CAC) – established by the World Health Organization and the Food and Agriculture Organization of the United Nations. It brings together international food standards, guidelines and codes of practice. It can also be used to support management system requirements, such as ISO 22000 Food Safety Management.

HACCP Plans and GMP Implementation

This course prepares delegates to implement the BSI HACCP and GMP Certification on site.

Duration: two days

HACCP Refresh

This course is for those who've previously trained in HACCP and would like to refresh their knowledge. It's particularly relevant for anyone involved in food safety planning, development, implementation or revision; or works directly in food production (technical or quality assurance, engineering or production); or supports food production – management, procurement, purchasing, supply or distribution.

Duration: one day

Guide to Writing a HACCP Plan

This course details the CODEX HACCP methodology for the 5 preliminary steps and 7 principles required in the development of HACCP plans. Specific insight will be gained in:

- Application of HACCP methodology to meet the expectations of GFSI Food Safety Standards
- Verification activities required to maintain an effective HACCP-based food safety management system

Through references to current food product and process examples, you'll develop practical skills and confidence to participate or lead a HACCP Team in your workplace.

The course is aimed at anyone involved in food production/preparation and food safety systems development and management. This course is especially relevant for any person who will be directly involved in the development and maintenance of HACCP plans and food safety management systems.

Duration: two days

Supply chain compliance courses

PAS 7000:2014 Supply Chain Audit Practitioner

Developed by over 240 procurement and supply chain professionals from the EU, US and APAC, PAS 7000 is a supplier pre-qualification specification designed to support procurement activities. It's designed to protect your brand and ensure the traceability of your supply chain partners to strengthen governance, risk and compliance. It identifies 15 supplier risks including supplier profile, capacity and capabilities, business governance, ethics, data protection and environmental management. This course will help audit practitioners to mitigate risks and reputational damage to their organizations by scaling the implementation of a supply chain risk management framework throughout their supply chain.

For anyone involved in risk management and control, and those auditing supply chain compliance.

Duration: three days

Chain of Custody; Transparency and Traceability for the Food Supply Chain

There's an increasing market demand for transparency of the materials used in food products to facilitate informed consumer choices and manage the reputational risk to organizations. This course details the motivation and inherent challenges to achieve a chain of custody system across a global supply chain with varying levels of traceability; specific insight will be gained across assurance schemes as will the use of PAS 7000:2014 as an alternate model for supply chain traceability to substantiate product claims.

For anyone involved in product claims and supply chain management. This course is especially relevant for procurement and purchasing, new product development, technical, quality, marketing, logistics, agents, brokers and anyone involved in organizational risk management.

Duration: two days

Course packages to support your learning journey

Food Practitioner: Understand

This course package is an excellent starting point for food practitioners, building the foundations of your knowledge of food safety and good manufacturing practice (GMP):

- Guide to Writing a HACCP Plan
- Effective Food Labelling Verification Processes
- Effective Foreign Matter Management

Duration: three days

Food Practitioner: Implement

If you're responsible for implementing an ISO, FSSC, BRCGS or SQF food safety management system (FSMS) for your organization, this course package is ideal for you:

- Risk-based Thinking in Food Production
- Root Cause Analysis in the Food Industry

Duration: one and a half days

Food Practitioner: Prove it's working

For those looking to add auditing skills to their remit, for internal, second or third-party audits, choose one of our auditing courses, from ISO 22000 to a GFSI-recognized scheme, such as BRCGS Global Standards, FSSC 22000 or SQF.

Duration: varies according to courses chosen

Food Practitioner: Building resilience

For those working in food safety with a good understanding of HACCP and GMP as well as certification schemes such as ISO 22000, this combination of courses will advance your knowledge and prepare you for the challenges and emerging issues of the food industry:

- PAS 96:2017 Food Defence (TACCP) Guidance
- Food Fraud Prevention (VACCP)
- Understanding and Improving your Culture of Food Safety

Duration: three days

Certification and auditing courses

BSI Catering Food Safety Certification

This unique global scheme was developed by BSI specifically to meet industry needs for appropriate food safety criteria relevant to food prepared for immediate consumption. The BSI Catering Food Safety Certification takes a common sense, risk-based approach, providing organizations with a clear path towards achieving certification. It bridges the gap between legal compliance and manufacturing-based standards.

For anyone involved in food safety system development, implementation and monitoring for catering operations for events or in restaurants, schools, hospitals or care homes.

Duration: one day

Effective Food Safety Auditing

This course will equip you with the skills to plan and conduct effective internal and supplier audits that meet requirements and identify opportunities for continual improvement.

For technical or production managers, quality professionals, team leaders, operators, technicians and food industry graduates.

Duration: two days

ISO 22000:2018 food safety management systems

ISO 22000:2018 is a food safety management system (FSMS) that can be applied to any organization in the food chain, from farm to fork. Certification demonstrates to your customers that you have a food safety management system in place.

We offer a wide range of ISO 22000:2018 training courses:

- We can train senior leadership teams to understand the importance of the high-level ISO document structure as well as roles and responsibilities in relation to the FSMS, and how to implement a food safety management system in your organization

- We can also train you to audit and maintain your own system

Requirements

For anyone involved in the planning, implementing, maintaining, supervising or auditing of an ISO 22000:2018 FSMS.

Duration: one day

Transition

For anyone involved in the planning, implementing or supervising of an ISO 22000:2018 FSMS transition, and ISO 22000:2005 auditors who need to convert to ISO 22000:2018.

Duration: one day

Implementation

For anyone involved in the planning, implementing, maintaining or supervising of an ISO 22000:2018 FSMS.

Duration: two days

Strategic approach to risk-based thinking

For managers, executives and food safety professionals, particularly those involved in developing, auditing or maintaining an ISO 22000:2018 FSMS.

Duration: one day

ISO 22000:2018 food safety management systems

Lead Implementer

For those who are responsible for the management and implementation of an ISO 22000:2018 FSMS.

Duration: five days

CQI/IRCA Certified Auditor Transition

For ISO 22000:2005 internal and lead auditors who need to transition their skills to ISO 22000:2018 FSMS.

Duration: two days

Internal Auditor

For anyone involved in the auditing, maintaining or supervising of an ISO 22000:2018 FSMS.

Duration: two days

CQI and IRCA Certified Lead Auditor

For those looking to lead the auditing of an organization's ISO 22000:2018 FSMS.

Duration: five days

Seminar

For anyone involved in the future planning, implementing, maintaining or auditing of an ISO 22000:2018 FSMS.

Duration: three hours

Senior Management Briefing

For senior managers operating an existing ISO 22000:2005 FSMS who may want to transition to ISO 22000:2018.

Duration: two hours

BRCGS Global Standards courses

Food Safety Issue 8 – Auditor

This course will enable you to gain a full understanding of the general principles of the requirements of the standard, including fundamental clauses and statements of intent. You'll learn how to undertake a BRCGS Global Standards audit, including planning and reporting.

For auditors who already hold a Lead Auditor qualification who now wish to audit the standard. It will also be useful for consultants,, technical and quality managers who wish to gain a deeper understanding of the BRCGS Global Standards audit process.

Duration: three days

Food Safety Issue 8 – Lead Auditor

This five-day in-depth course will provide an understanding of the standard in terms of the protocol, requirements and how to audit effectively. You'll gain an in-depth guide to the requirements of the standard, and learn how to undertake a BRCGS Global Standards audit, including effective planning, conducting and reporting. Auditing techniques will be practised and developed, to include the auditor competency skills required of GFSI scheme auditors.

For certification body auditors, consultants or new auditors seeking registration, or technical and quality managers who wish to gain an in-depth understanding of audit process.

Duration: three days

Food Safety Issue 8 – for Sites

This course will give you a full understanding of the general principles of the standard and how to comply with the requirements. You'll also gain an understanding of what to expect during the process of certification and actions needed prior to, during and after the audit.

For staff from manufacturers, food service companies and retailers. It will also be of interest to technical and quality managers, consultants, internal audit team leaders and team members and anyone wanting to know the requirements for Issue 8 of the food standard.

Duration: two days

Packaging Materials Issue 6 – for Sites

This two-day course will help you to gain a full understanding of the requirements of BRCGS Global Standard for Packaging Materials, Issue 6 – including the objectives of fundamental clauses and statements of intent

For manufacturers, technical and quality managers, consultants, internal audit team leaders and members, as well as anyone who works on sites to implement this standard.

Duration: two days

BRCGS Global Standards courses

Storage and Distribution Issue 3 – Understanding the Requirements

This two-day course will give you a clear understanding of the protocols and requirements of the BRCGS Global Standard for Storage and Distribution, Issue 3.

For those in the logistics industry, retailers and food service companies, including operational and technical team leaders and managers, audit team leaders, quality auditors and consultants. It will be useful for anyone who wishes to implement the requirements of the standard.

Duration: two days

Agents and Brokers – Understanding Requirements for Sites

This one-day course will give you an in-depth and practical understanding of the format and requirements of the BRCGS Global Standard for Agents and Brokers Issue 2. This standard is benchmarked by the GFSIv and is the globally accepted certification for agents and brokers operating in the food, packaging and consumer products sectors.

For agents, brokers and staff preparing companies for certification to this standard.

Duration: one day

Risk Assessment

This one-day course provides a thorough understanding of risk assessment and enables the use of different risk assessment models. This is particularly useful when implementing product safety management systems on site, and when implementing the requirements of the BRCGS Global Standards.

For staff involved in implementing a BRCGS Global Standard on site who require a thorough understanding of risk assessment.

Duration: one day

BRCGS Global Standards courses

Root Cause Analysis

This one-day course provides a thorough understanding of root cause analysis to know its importance and be able to perform it competently. This is especially helpful when implementing some of the requirements of the BRCGS Global Standards.

For front-line managers, team leaders, quality assurance supervisors and facilitators responsible for problem-solving or initiating improvements.

Duration: one day

Validation and Verification

This one-day course provides a thorough understanding of validation and verification, so you know the level of detail required for each process and are able to use it in practice. This is especially helpful when implementing some of the requirements of the BRCGS Global Standards.

For agents, brokers and staff preparing companies for validation and verification to this standard.

Duration: one day

Internal Auditor

This two-day course will enable you to undertake internal audits and prepare for third-party audits. It's delivered via a series of workshop-led discussions, presentations and an interactive case study. During the case study, you'll be given feedback and support to enable you to carry out an audit at your own workplace.

This course is for quality and technical managers including those responsible for managing internal auditing schedules or undertaking internal audits as required by BRCGS Global Standards.

Duration: two days

FSSC 22000 courses

Food Safety System Certification 22000 (FSSC 22000) is a robust, ISO-based, GFSI-recognized certification scheme for the auditing and certification of food safety within the food and beverage manufacturing sector.

Understanding FSSC 22000 v5

This one-day course will provide you with an understanding of v5 of the scheme, its requirements, pre-requisite programmes, quality requirements and Global Markets programme.

For those who wish to gain an understanding of the scheme and its requirements.

Duration: one day

FSSC 22000 v5 Implementation

This course will provide a typical framework for implementing a management system based on FSSC 22000 food safety management system.

For those who are involved in planning, implementing, maintaining or supervising a FSSC 22000 FSMS to v5 of the scheme.

Duration: two days

FSSC 22000 v5 Internal Auditor

This course provides guidance and practical experience on how to plan, execute, report and follow-up an internal audit, when monitoring the effectiveness and conformity of an FSMS to FSSC 22000 v5.

For anyone involved in the auditing, maintaining or supervising of an FSMS to FSSC 22000 v5.

Duration: three days

FSSC 22000 v5 Lead Auditor

Whether you're new to auditing to this standard or upgrading your skills, this course will update you on the latest developments in food safety allowing you to drive the continual improvement of your business. The key principles and practices of effective FSMS audit in line with FSSC 22000 and ISO 19011 Guidelines for auditing management systems will be covered.

For anyone responsible for, or associated with, their organization's FSSC 22000 v5 FSMS.

Duration: five days

SQF courses

The Safe Quality Food (SQF) Programme is a rigorous and credible food safety and quality programme that is recognized by retailers, brand owners and food service providers worldwide. Recognized by the GFSI, the SQF family of food safety and quality codes are designed to meet industry, customer and regulatory requirements for all sectors of the food supply chain – from the farm all the way to retail stores.

SQF: Implementing SQF Systems Edition 8

The first step in achieving SQF certification is to clearly understand the SQF Food Safety Code. This course is recommended for site teams seeking certification, consultants, trainers and anyone interested in learning about the SQF Programme. The course will help sites and individuals understand the Food Safety Code so an effective SQF System can be implemented.

Ideal for those intending to implement the SQF Quality Code or update their current quality system to Edition 8.

Duration: two days

Building resilience: Professional enrichment and emerging issues

Food Fraud Prevention (VACCP)

This course covers the knowledge and skills required to understand vulnerability analysis critical control point (VACCP) in the context of food fraud, perform a food fraud vulnerability assessment and develop a food fraud prevention plan in accordance with GFSI standards.

For food industry professionals and those who may contribute to a food vulnerability assessment plan including senior management, technical/quality assurance, process engineering, production, operations, procurement, distribution and logistics.

Duration: one day

Food Recall Plans

Based on the requirements of GFSI standards, this course covers the planning and execution of a food recall, ensuring you have the skills to develop thorough food recall plans and protocols.

For anyone who is likely to be involved in food recall: management, technical/quality assurance, production, operations, marketing, procurement/purchasing, supply and distribution.

Duration: half-a-day

PAS 96:2017 – Food Defence (TACCP) Guidance

This course will provide you with the knowledge to work in a food defence (threat analysis critical control point, TACCP) team to proactively minimize the impact of a deliberate attack on your business.

Food industry professionals and those working in the food industry who may contribute to a food defence plan including food technology, process engineering, production, operations, procurement, distribution and logistics, security, human resources and information technology.

Duration: one day

Risk-based Thinking in Food Production

This course aims to help you understand what is meant by the concept of context of the organization and how you can apply risk-based thinking as you plan, develop, audit and maintain your food safety management system (FSMS).

For managers, executives and food safety professionals who need a practical understanding of risk-based thinking. It is particularly relevant to anyone involved in developing, auditing or maintaining a food safety management system.

Duration: one day

Building resilience: Professional enrichment and emerging issues

Root Cause Analysis in the Food Industry

Develop the knowledge and skills required to conduct effective root cause analysis, trace the origin of nonconformities and apply the most appropriate corrective and preventative actions to prevent recurrence.

For those involved in the problem-solving activities in their organization, including senior management, technical and quality assurance, production and operations, purchasing and supply distribution.

Duration: half-a-day

Workplace hygiene solutions

As part of BSI's Workplace Hygiene Solutions, we've developed a series of online training modules to ensure the safety of your staff, customers, premises and business.

These bite-size micro-learning modules can be accessed online by individuals, or can be provided to some or all of your organization as part of your return-to-work strategy:

- Using disposable gloves and face masks
- Enhanced workplace cleaning and disinfecting
- Healthy distancing to help keep you and others safe

The modules can be accessed from any device – PC, mobile phone or tablet – and in any location. At around five minutes each, they can be integrated into your organization-wide risk management or health and safety programme.

More modules will be added shortly. Visit our **e-learning website** for more details.

Other hygiene services

You may also be interested to know that we offer a range of services and schemes on this topic, including a Hygienic Premises Kitemark.

Management systems training

At BSI, we're as innovative today as we've always been – bringing together experts in a range of industry sectors to help make our world a safer place. Because we help shape international standards, there's no one better to help train you and your staff on how to implement management systems to make your business more secure, more successful and more resilient.

Many business issues and opportunities – managing quality, information security, environmental impact and business continuity – transcend "industry" boundaries and are relevant to any organization, regardless of sector or size. We can train your staff at all levels and help you maintain your focus as you strive for continual improvement.

Quality Management Systems – ISO 9001

Delivering quality products and services is more crucial than ever for survival and long-term success. Having an internationally recognized quality management system allows you to enhance organizational performance, increase customer satisfaction and gain a competitive edge.

Requirements   Implementation   Lead Implementer   Internal Auditor
Lead Auditor   Senior Management Briefing

Environmental Management Systems – ISO 14001

Environmental management is no longer a moral choice but a business necessity. Organizations that recognize the benefits of a sustainable model are best positioned to thrive in changing environmental conditions. An ISO 14001:2015 environmental management system helps you drive sustainable growth, stimulate innovation and gain access to new markets.

Requirements   Implementation   Lead Implementer   Internal Auditor
Lead Auditor   Senior Management Briefing

Occupational Health and Safety – ISO 45001

The world's first global standard for occupational health and safety, ISO 45001, provides a framework to improve employee safety, reduce workplace risks and create better, safer working conditions all over the world.

Requirements   Implementation   Lead Implementer   Internal Auditor
Lead Auditor   Senior Management Briefing   Migration from BS OHSAS 18001 to ISO 45001

Business Continuity Management – ISO 22301

Learn how to establish a business continuity management system within your organization and clarify roles and responsibilities during disruption. You can minimize downtime, speed up recovery and reassure customers with your ISO 22301 management system.

Requirements   Implementation   Lead Implementer   Internal Auditor
Lead Auditor   Senior Management Briefing

Energy Management – ISO 50001

Whether you're interested in certifying to ISO 50001 to reduce costs, comply with legislation or improve your sustainability, implementing the standard provides a systematic approach to achieving all three. Our training courses are designed to help you understand and implement an energy management system based on ISO 50001 with confidence. With training, you could achieve greater savings while avoiding common mistakes.

Requirements   Implementation   Lead Implementer   Internal Auditor
Lead Auditor   Senior Management Briefing   Transitioning to ISO 50001:2018

Information Security Management – ISO/IEC 27001

Learn how to manage information security by training with our experts. ISO/IEC 27001:2013 is the current international standard that sets out the requirements to establish, implement and continually improve an information security management system (ISMS).

Since their inception in the early 1990s, global information security standards have grown in rigor and recognition. So too have information security threats and the best ways to manage them. This standard reflects current best practice for information security management. It provides specific recommendations to help you establish an ISMS, monitor its performance and implement improvements when necessary. It also enables external assessment and certification of an organization's information security practices.

Requirements   Implementation   Lead Implementer   Internal Auditor
Lead Auditor   Senior Management Briefing

Training delivered the way you want it

Training is rarely a one-off need and BSI can help you along every step of the journey.

From every-day training needs to ongoing skills development and support, we provide business-wide training programmes. Depending on your requirements, we can deliver training in a number of ways:

Choose a date and venue near you with one of our public training courses

We hold our training courses at venues all over the world.

If you have training requirements across various sites, we'll be happy to discuss a delivery programme to suit your business needs.

On-site training at your premises

If you have a group of people to train and a single location is practical, we can deliver training at your premises.

This is especially relevant if you're exploring sensitive topics like information security.

Online training for complete flexibility

BSI Connected Learning Live is a real-time, online way of training that delivers our world-class learning programmes to you through an engaging and interactive experience, regardless of your location.

You can either opt to take a public version of a course, along with delegates from other businesses, or you could choose to book an in-house course for your organization within your own virtual classroom — ideal if you have multiple offices or locations.

Training globally

Please note that not all BSI training courses are available in all countries in which we operate, or in all formats. However, with access to our virtual training platform, Connected Learning Live, we'll do our best to support you, regardless of your location. Talk to us about your training needs and we'll help you develop a plan to suit your individual business needs. Please speak to our expert training advisors.

Your copy of the standard

For standards-based training courses, you'll be given a loan copy of the standard for the duration of your course. We recommend that you're familiar with the content of the standard before the course, and it may be beneficial to bring your own copy so that you can add notes if you choose.

Prerequisites

Some of our courses have specific prerequisites - usually having a working knowledge of the standard is a good starting point. To make sure that you and the other delegates on your course get the best value from your tutor, please ensure that you meet the entry criteria.

Please speak to one of our advisors if you're unsure.
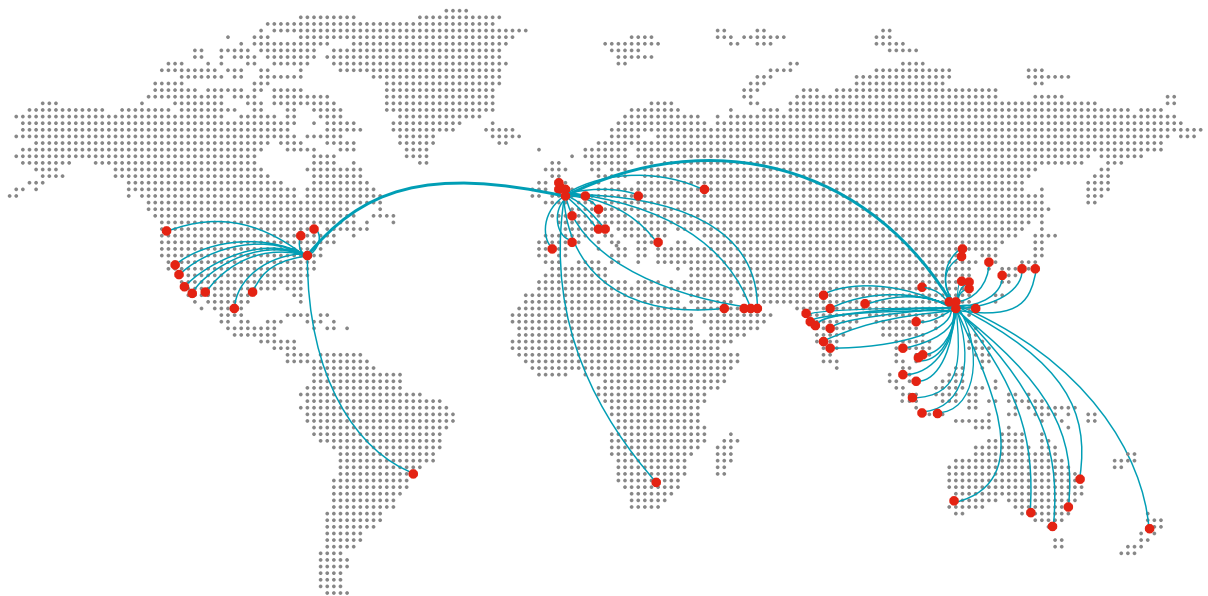
Find out more

Visit: **bsigroup.com**

Email: **bsi.me@bsigroup.com**

BSI – your partner of choice

BSI believes the world deserves safe, sustainable and socially responsible food. With over 8,200 agri-food business standards in our portfolio, BSI is well positioned to continue developing the best practice standards and guidelines for tomorrow's issues.

Working in 195 countries, we pride ourselves on the expertise, integrity and professionalism of our people. We help clients "make excellence a habit" and aspire to be the business partner of choice delivering a diversified portfolio of standards, training, certification, advisory and supply chain solutions to improve performance, manage quality and risk, protect brands and create a foundation for Organizational Resilience.

We look forward to working in partnership with you.

bsi.