

The BSI logo is displayed in white lowercase letters on a red background.

Training Academy



Risk-Based Thinking in Food Production

Training course

STAGE 

Essential information about the course

Global Food Safety Initiative (GFSI) approved food safety management standards are widely adopted in the world. They form the foundation for a system of processes required to provide safe, legally compliant, good quality, genuine foods and relevant products or services that meet customer applicable requirements.

ISO 31000:2018 Risk Management Guidelines introduces the concept of the context of the organization and the implementation of your food safety management system (FSMS) should be a strategic decision influenced by this context.

The standards also require your organization to consider:

- Alignment of the FSMS with the strategic direction and culture of your organization, products and consumer requirements
- Determining the processes needed to achieve your intended results
- Addressing risks and opportunities arising from the context of your organization

The determination of risks and opportunities should be carried out at both organizational and operational levels. This training focuses on determination of risks and opportunities at an organizational level.

This training course will provide you with knowledge and understanding, as well as practical application, of these concepts so you can plan an FSMS that meets the intended results within the appropriate context of your organization.

Our course agenda

- Risk drivers and identifying hazards
- Process approach
- Understanding risk-based thinking in the context of an FSMS
- Needs and expectations of interested parties
- Establishing strategies for the FSMS
- A proactive FSMS
- Effective strategic control and monitoring
- Application of the context into management review
- Event corrective action and links to system risks and opportunities
- Course summary and questions

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Upon successful completion of your course, you'll receive an internationally recognized BSI certificate

Make sure the course is right for you

Who is this course for?

This course is designed 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.

What will I learn?

You will have the knowledge and skills to:

- Determine the context of your organization in planning and implementation of the FSMS
- Understand the application of risk-based thinking
- Apply risk-based thinking to the FSMS
- Provide a structured method in developing an effective FSMS relevant to the context of the organization and risk-based thinking

What are the benefits?

This course will help you:

- Understand your organizational context, risk-based thinking and process approach concepts necessary for establishing FSMS relevant to your organization's strategy
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Prerequisites - you are expected to have the following prior knowledge:

We recommend that you have knowledge of your chosen FSMS prior to attending this course. We provide a loan copy of ISO 31000:2018 and ISO 22000:2018 as part of the course but you should bring your own copy of any other GFSI standard.

Why invest in training from BSI?

We want to make sure you have the best learning experience possible. That's why we offer a range of training courses from beginner to expert. We create a positive learning environment so you retain the knowledge and acquire the skills that will continue to be of use beyond the course. When you attend a BSI training course, our tutors are the best in the business. They're truly passionate about sharing their knowledge and ensuring you learn. Trusted experts with years of hands-on and business experience, they bring the subject matter to life with relevant and contemporary examples to enhance your learning. Training delivered at your site could be a convenient and cost-effective option, especially if you have multiple delegates. Talk to one of our experts to find out more.

Next steps with the BSI Academy

Want to learn more? You may be interested in:

- Applying PAS 96:2014 – A Guide to Protecting and Defending Food and Drink from Deliberate Attack
- Allergen Management and VITAL 2
- Effective Foreign Matter Control
- HACCP Plan and Implementation
- Effective Food Safety Auditing



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