



What does BRCGS Professional mean for you?



Individual

- My product safety management skills are globally recognised.
- My personal achievement can be securely and easily demonstrated.
- I am part of a global professional community.



Companies

- We can show our customers evidence of our commitment to product safety.
- It helps us to protect our brand.
- Our investment in staff training puts us ahead of our competitors.



Customers

- We can be assured we are working with the best suppliers.
- We can market our proactive approach to product safety to consumers.

BR@S Professional

BRCGS Professional is a learning programme which will give you international recognition for the key skills and knowledge essential for product safety management.





Why become a BRCGS Professional?

As a BRCGS Professional you will be well-equipped to manage any Standard in your business – including those recognised by the Global Food Safety Initiative (GFSI) – and able to implement or manage product safety systems.

BRCGS is respected for quality and brand protection assurance, and is the leading provider of GFSI recognised Standards globally.

This training programme has been designed by the BRCGS Technical team in response to demands from industry for training on the skills necessary to implement effective product safety management.

Gaining certification as a BRCGS Professional will:

- enhance your understanding of product safety management;
- enable you to apply skills to reduce risks associated with product safety:
- enable you to contribute as part of the brand protection team your company needs; and
- raise your status as a valuable employee.



Who is it for?

All technical and product safety personnel who are employed at a BRCGS certificated site.

If you're unsure if you're employed at a certificated site, please contact us and we can help you.

The courses are subject-specific, train the core skills needed for any product safety individual, and will also help with maintaining any GFSI-recognised certification scheme.



How long does it take?

The total programme would take 8–9 days to complete, however courses can be completed in any order, and at times and dates to suit over the course of the year.



How do I join the programme?

Email the BRCGS Academy team at **professional@brcgs.com** to enrol today.



What courses are included in the programme?

You must complete and pass ONE of the following courses relevant to a BRCGS Standard:

- Sites training (2 days) OR
- Auditor training (3 days) OR
- Lead auditor (5 days) OR
- Conversion course to the current issue of the Standard.

PLUS ONE of the following from the BRCGS Academy or other training provider:

- HACCP course (2 days)
- Effective Hazard and Risk Analysis course (2 days)
- HARPC course (2 days)
- FSPCA PCQI/FSMA course (2.5 days)

PLUS THREE of the following BRCGS Academy courses:

- Risk assessment (1 day)
- Root cause analysis (1 day)
- Validation and verification (1 day)
- Internal auditor (2 days)
- Vulnerability Assessment for Food Fraud (1 day)

All courses completed must be classroom-based.

On completion of the required courses, you will be awarded with a BRCGS Professional certificate and an electronic open badge for use on emails and LinkedIn.



Where are the courses run?

Courses are run by the BRCGS Academy, and via the BRCGS Approved Training Partners (ATPs) globally. All courses and ATPs are listed at www.brcgs.com/training

When registering for your course, it is essential to ensure your trainer is a BRCGS ATP, as only BRCGS Academy courses will be accepted for this programme (with the exception of HACCP, HARA, HARPC, and FSPCA PCQI/FSMA courses).



What is included in my subscription?

Subscription to the programme includes registration of all your completed courses; your open badge; certification of all successful course completions; as well as access to webinars run by the BRCGS Technical team; a regular newsletter; and discounts on BRCGS Academy training courses, BRCGS events, BRCGS Bookshop and BRCGS Participate.

Course fees are additional and will vary depending on your provider.