

A photograph of three women in a food processing facility. The woman on the left is wearing a white lab coat and a dark blue hijab, and is pointing at a laptop screen. The woman in the middle is wearing a white lab coat, a black hijab, and blue gloves, and is smiling. The woman on the right is wearing a white hijab and a tan jacket, and is also smiling. The background shows shelves filled with food products.

**bsi.**

Uphold standards,  
grow your skills and  
develop your career

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The BSI Food Industry Training Catalogue





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# Food supply in an ever-changing world

For businesses and individual professionals alike, the food industry of today is a sector of vast opportunity.

As the world moves rapidly toward a fairer, more sustainable future, and global commitments like the United Nations' Sustainable Development Goals continue to take hold, organizations everywhere are being presented with new hurdles and opportunities in equal measure. As sector standards evolve, so too does the need to upskill industry professionals to be ready for the future.

**More than 60%** of consumers have increased their focus on food safety following the COVID-19 Pandemic.<sup>1</sup>

**8.35%** Expected annual growth rate of revenue in the food and beverages market.<sup>2</sup>

**\$19.5 billion** Value of the food safety testing market in 2021.<sup>3</sup>

<sup>1</sup> The Kerry Health and Nutrition Institute, 2021: <https://www.newfoodmagazine.com/news/149549/food-safety-2>

<sup>2</sup> Statista.com: <https://www.statista.com/outlook/dmo/ecommerce/food-personal-care/food-beverages/worldwides>

<sup>3</sup> Marketsandmarkets.com: <https://www.marketsandmarkets.com/Market-Reports/food-safety-365.html>





# The benefits of training

Training courses can be the springboard to help you unleash your career potential.

By arming yourself with key skills not only for the food sector of today, but of tomorrow as well, you earn the right to capitalize on a rapidly evolving world, embracing new and exciting opportunities at the very forefront of the sector.

## Why choose the BSI Training Academy?

BSI is uniquely placed to offer food and retail supply chain training for staff at all levels. Here's why...

**“BSI is our supplier of choice. We have a good relationship with our contacts there, who keep in touch regularly so that we're informed about new standards, changes to existing standards or to legislation, and other developments.”**

*Denise Graham – Technical Manager,  
Tata Global Beverages*

## We're industry leaders

For years, we've believed in safe, sustainable and socially responsible food, and have developed many of the sector's leading standards to reflect that. Systems such as ISO 22000 Food Safety Management play an important role across the food chain, and as contributors to such standards we are uniquely placed to provide training.

## We're experts in the field

Consisting of food trainers and industry specialists, we boast a unique roster of expertise, highly adept in accelerating learning in a number of environments.

## We're world-renowned

The BSI Mark of Trust is recognized the world over as a mark of excellence. By gaining approved qualifications with us, you are demonstrating your commitment to industry best practices.

**“Excellent course, all of my objectives were fulfilled. It has filled the gaps in my knowledge for implementing a QMS.”**

*Denise Hoarty – Quality Control and Microbiology Manager,  
Unilever*

## Quality course material

BSI provides practical tools, templates and checklists throughout your learning, as well as a well-respected certificate of achievement. By successfully completing a combination of courses and assessments, you'll earn a BSI qualification and the right to use a BSI Mark of Trust.



## Our commitment to the UN Sustainable Development Goals

BSI was established in 1901 with 'responsibility to society' as one of its main objectives, and this has never been more relevant than it is today. We are committed to advancing all of the UN Sustainable Development Goals, making a positive impact both through our own actions and by helping clients to make sustainable choices.



## Who our food industry training is for

Designed for ambitious individuals working all levels within the industry, our training courses can benefit many professionals as they look to upskill themselves. The sectors best served by our courses include...







# Training delivered the way you want it

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Training is rarely a one-off need, which is why our courses are highly flexible in their design. From everyday training needs to ongoing skills development and support, we offer business-wide programmes.

**Countries in which we operate worldwide: 195**





## **Choose your course delivery**

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Our courses are also highly flexible with multiple location options available..

**“Our recent experience of working closely with BSI to deliver bespoke, in-company training has been excellent.”**

**“The trainers were knowledgeable, friendly and they adapted their style according to the group. The post-training support to embed the learning has also been outstanding.”**

*Vikas Joshi – Continuous Improvement Manager,  
Coca-Cola Enterprises*

## **Public training courses at a venue near you**

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We hold training courses at public venues worldwide. Our public courses are also a great opportunity for you to meet and network with likeminded professionals.

## **On-site training at your premises**

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For private groups, it is possible for the sessions to be hosted on your own premises. Allowing for more open conversation and discussion of sensitive topics. We can also offer multiple-location delivery for those who need to use different sites at different times.

## **Online training for true flexibility**

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BSI Training Online, is conducted in real time online through an engaging interactive experience. This method is great for those looking to learn anywhere and can be delivered either publicly – shared with delegates from other businesses – or privately along with other members of your own organization.

## **eLearning courses**

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eLearning courses are our most flexible option, completed online, at your own pace rather than through live sessions.

## **Training globally**

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While not all of our training courses are available in every country that we operate in, we look to find a solution wherever possible for those looking to learn with us.





## Our courses

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Designed to benefit professionals of all levels across the food and retail industry, our training courses are designed to accelerate knowledge across a wide range of areas such as food safety, people safety, product quality, business continuity and more. There are many industry-leading course series to choose from.





## Course preparation

For standards-based training courses, you'll be given a loan copy of the standard for the duration of the course.

Some courses may have prerequisites – usually a working knowledge of the relevant standard is a good start.

To ensure that you get the most out of any courses you take, be sure to check the entry criteria before enrolling.

# Food safety and product quality training courses

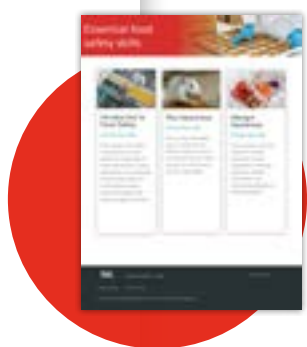
## BSI Food Safety Foundation courses

Ideal for staff who require food safety training in preparation for their role in food production, retail or food service. These courses are written by food safety auditors and trainers, and will equip you with the understanding and skills needed to produce, serve or deliver safe food to customers.

Courses available include:

- Food Safety Foundation
- Allergen Awareness
- HACCP Foundation
- Pest Awareness

Whether you're new to the topic of food safety, or looking to consolidate your skills, these courses are an excellent staple. [Take a look.](#)

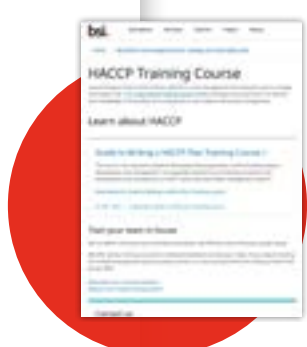


## Food Safety Risk Management (HACCP)

**BSI HACCP courses** are based on Codex Alimentarius Commission requirements and start at Foundation level. Having a working knowledge of HACCP is fundamental for enabling the implementation of food safety management system requirements, such as ISO 22000 Food Safety Management, BRCGS, FSSC 22000 and SQF.

Courses include:

- HACCP Foundation
- Guide to Writing a HACCP Plan
- HACCP Refresher
- HACCP Level 3
- SANS HACCP







## The BSI Catering Food Safety Certification

A course developed by BSI to meet industry needs for appropriate food safety criteria specific to food prepared for immediate consumption. It bridges the gap between legal compliance and manufacturing-based standards.

Ideal for cook-fresh businesses looking to drive meaningful change, this course gives an excellent grounding no matter how far along you are. [Learn more](#)



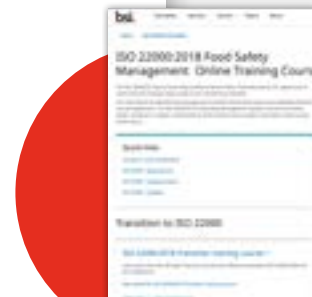
## ISO 22000

ISO 22000 is a food safety management system that can be applied to any organization in the food chain.

Courses include:

- Understand the standard's requirements
- Internal / Lead Auditor (CQI/IRQA)
- Implementation / Lead Implementation of the standard
- Strategic approaches to risk-based thinking

Taking one or more of these courses gives you evidence of your familiarity with ISO 22000, demonstrating your commitment to food safety. [Learn more.](#)







## BRCGS Global Standards

BRCGS Global Standards set a benchmark for good manufacturing practice, providing assurance to customers that your products are safe, legal and of high quality.

BSI is a BRCGS Approved Training Establishment. Courses include:

- Food Safety
- Packaging Materials
- Storage and Distribution
- Agents and Brokers
- Consumer Products
- Product Safety Management Courses

[Find out more.](#)



## FSSC 22000

The Foundation Food Safety System Certification (FSSC) 22000 offers a complete certification scheme for the auditing and certification of food safety management systems (FSMS). It also offers certification for combined FSMS and Quality Management Systems (FSSC 22000-Quality). BSI is an approved Training Organisation for FSSC. Courses include:

- Understanding FSSC 22000
- Implementing the Requirements
- Internal Auditor
- Lead Auditor

[Find out more](#)

**“I have no doubt that following the certification process has made us a better brewery business.”** Alan Melville – CEO, Redrock Brewing Co



## SQF

The Safe Quality Food (SQF) Programme is a rigorous and credible food safety and quality programme that is recognized worldwide. The Programme includes safety and quality codes on food safety, quality and ethical sourcing. BSI is a licensed Training Centre for SQFI (Safe Quality Foods Institute). Courses include:

- Implementing the SQF Fundamentals Code
- SQF Quality Systems for Manufacturing
- Advanced SQF Practitioner
- Implementing SQF Systems
- Implementing the SQF Quality Code

[Find out more](#)







## Quality Management Systems – ISO 9001

Having an internationally recognized quality management system (QMS) allows you to enhance organizational performance, increase customer satisfaction and gain a competitive edge. These courses give participants a better understanding of how best to implement a quality management system.

Perfect for those looking to improve or perfect their quality management systems. [Learn more.](#)

**“BSI completely understands our business needs and requirements, offering us a holistic approach to management system certification that allows us to achieve exceptionally high standards that result in continuously improved output.”**

*Jacomien Truter – Group SHERQ Manager, DGB*



## Food safety culture

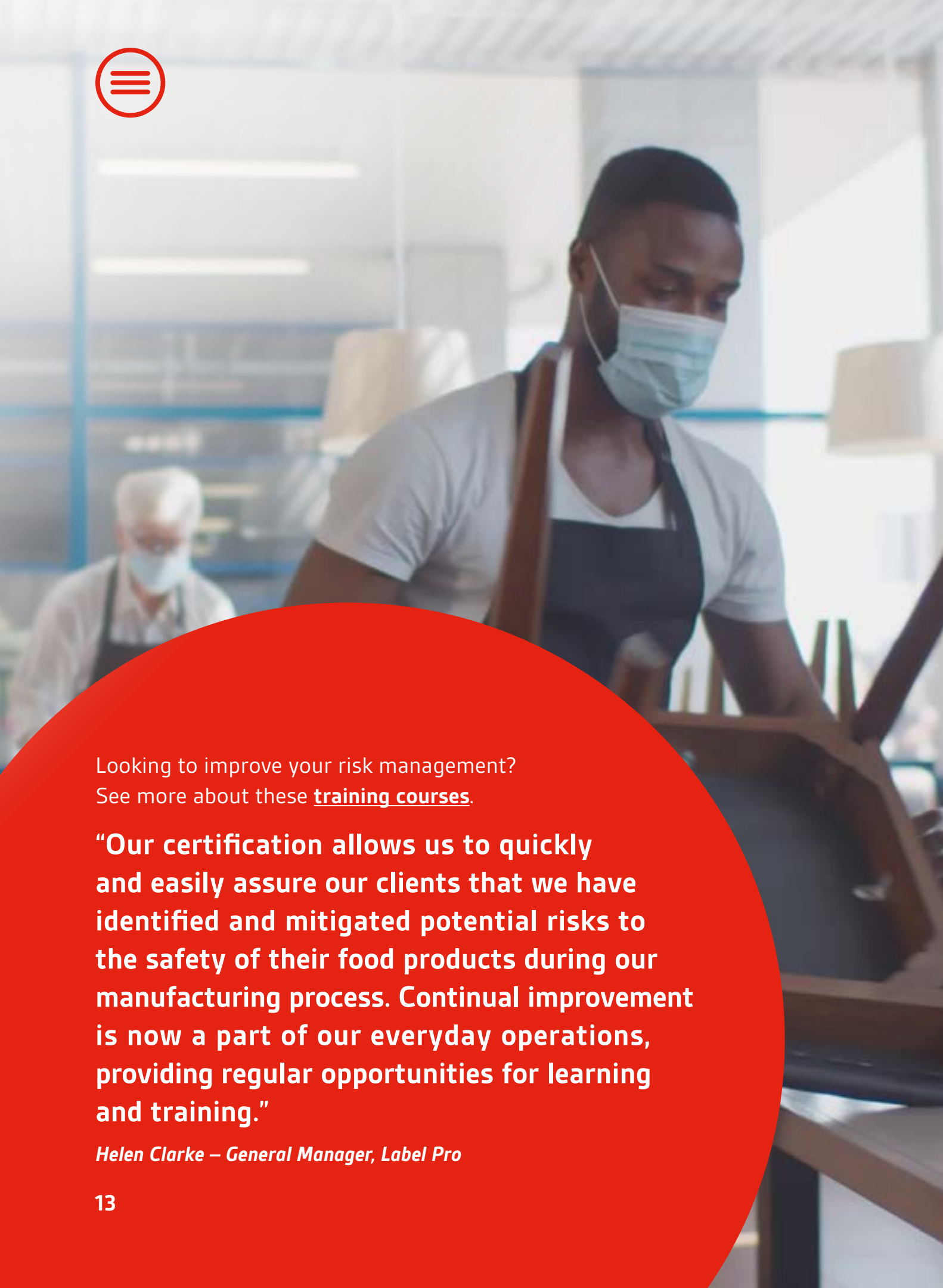
Based on BSI's belief in the value of embedding a culture of food safety, this pair of courses partners with Lone Jespersen of Cultivate to develop on-demand and instructor-led training for food industry teams. Our training courses are based on Lone's 20 years of experience, and she has personally trained each of our tutors, so that you can be sure you're learning the best methods to embed a positive and successful food safety culture. Courses available:

- A culture of food safety
- Understanding and improving your culture of food safety

Discover how to measure and improve the maturity of your food safety culture, [learn more.](#)







Looking to improve your risk management?  
See more about these [training courses](#).

**“Our certification allows us to quickly and easily assure our clients that we have identified and mitigated potential risks to the safety of their food products during our manufacturing process. Continual improvement is now a part of our everyday operations, providing regular opportunities for learning and training.”**

*Helen Clarke – General Manager, Label Pro*

## Supply chain and disruption courses

### Supply Chain Audit Practitioner – PAS 7000

Explore the purpose and requirements of PAS 7000, the specification that will enable you to confidently manage supply chain resilience. You'll gain practical experience in auditing to ISO 19011 and apply these guidelines to auditing PAS 7000. Develop skills in verifying a supply chain compliance framework and conducting independent verification audits on your supply chain.

Mitigate risks and damage to the reputation of your organization, [learn more](#).



### Effective Food Safety Auditing

A fresh look at participants' food safety audit programme, helping you move from compliance to value-added audits. This course equips food industry professionals with the skills to plan and conduct effective internal and supplier audits that enable them to meet requirements and continually improve.

To supercharge your skills in the auditing, maintaining or supervising of an FSMS, take a [closer look](#).







## Food defence courses

### Food Defence (TACCP) – PAS 96

Food defence is an evolving industry issue, and PAS 96 is the guide for protecting and defending food and drink from deliberate attack. This course will provide you with the knowledge to work in a food defence (TACCP) team to proactively minimize the impact of a deliberate attack on your business.

To improve your career prospects with knowledge in this highly valuable area, [learn more](#).

**“The work with BSI has been very beneficial in many ways. Addressing key relevant topics to my industry and fast-tracking the provision of a standard has been most welcomed. The involvement of experts has given critical credibility to the standards published.”**

*Dr. Bizhan Pourkomailian – Global Director of Food Safety, Restaurant & Distribution, McDonald's*



### Food Fraud Prevention (VACCP)

This course will equip food industry professionals with the knowledge and skills required to understand the context of food fraud, perform a food fraud vulnerability assessment and develop a food fraud prevention plan in accordance with GFSI standards. To better arm yourself against the dangers of food fraud, [find out more](#).







## Business continuity courses

### **Business Continuity Management – ISO 22301**

With ISO 22301 practitioners can identify and protect business-critical functions, building resilience and capability to continue operating during unexpected events. This course teaches how to establish a business continuity management system within an organization and clarify roles and responsibilities during disruption.

To improve your aptitude in such an environment, [learn more](#).

**“BSI’s assurance activities have confirmed the solidity of our supply chain. Travel restrictions, social distancing and fewer logistical options have created challenges during the pandemic, but we can now say that we are even better prepared to face new unexpected and extraordinary situations.”**

*Alessandro Ruggeri – Global Suppliers Quality Director, Barilla*







# Worker health, safety and wellbeing courses

## Occupational Health and Safety – ISO 45001

ISO 45001 provides a framework to improve employee safety, reduce workplace risks and create better, safer working conditions all over the world.

From implementation to migration to auditing, one of these courses will give you the knowledge to better work around such a standard.

[Learn more.](#)



## Psychological health and safety at work – ISO 45003

A course surrounding psychosocial risk across all aspects of an organization. Participants will be taken through the background of ISO 45003 and its intended outcome, being armed with the tools to prevent psychosocial harm in the workplace, by implementing effective controls and continually improving the management of risk.

To increase your skills around psychological health and safety in the workplace, [discover the course.](#)



## General guidelines for safe working during COVID-19 pandemic – ISO 45005

Designed to enhance workplace protection from viral infections, this training course teaches participants systematic methods for addressing risks as well as how to put in place a framework to enable effective and timely adaptation to the changing situation.

Upgrading your skills in what is a highly relevant field could be the key to future success. Take a look at [the course.](#)







## Information Security threat courses

### Information Security Management – ISO/IEC 27001

Participants will learn how to manage information security by training with industry experts. ISO/IEC 27001 is the current international standard that sets out the requirements to establish, implement and continually improve an information security management system (ISMS). These courses also refer to external assessment and certification of an organization's information security.

To improve your aptitude around this standard, [learn more](#).



## Sustainability courses

### Environmental Management Systems – ISO 14001

Environmental management is no longer a moral choice but a business necessity. An ISO 14001 environmental management system helps organizations drive sustainable growth, stimulate innovation and gain access to new markets. Participants in these courses will learn to understand and effectively implement a system, reaping the benefits of a more sustainable business in the process. For those looking to upgrade their skills in a relevant, future-facing way, [find out more](#).

**“If everyone, across all sectors, achieved the carbon savings that we have with the help of BSI, the UK could achieve net-zero.”**

*Baishakhi Sengupta – Energy Compliance and Sustainability Manager, Avara Foods*







## Circular Economy Course – Energy Management – ISO 50001

Whether you're interested in certifying to ISO 50001 to reduce costs, comply with legislation or increase your sustainability, implementing the standard provides a systematic approach to achieving all three. Our training courses are designed to help participants understand and implement an energy management system based on ISO 50001 with confidence.

To gain more knowledge around what is an increasingly important standard, [see our courses](#).



## Carbon neutrality –Terminology and principles

An on-demand e-learning programme introduces the road to Net Zero to non-sustainability senior professionals and executives and to help develop understanding around the language, principles, and roadmap to Net Zero, including the key decisions around independent 3rd party verification or validation to PAS 2060 or a similar standard.

Want to find out more about this exciting opportunity? [Take a look](#).

**“Our customers across the supply chain are increasingly interested in what we at British Sugar are doing to reduce our carbon footprint. Being able to respond to customer queries with the fact that BSI verifies our CO2 emissions helps us to demonstrate our commitment to sustainability and build a trusted relationship with these customers.”** *Phil McNaughton – Company Environment Manager, British Sugar*







# Validate your learning with a BSI qualification

Gaining a qualification from BSI shows the industry you mean business. We've helped shape and develop many of the world's leading standards, and your BSI qualification is proof that you've:

- Benefitted from our extensive expertise
- Proved your competencies with a world-renowned third party
- Taken active steps to further your skillset





## Qualification frameworks

### **BSI Food Safety Qualifications**

This framework demonstrates your skills in food safety – from the Foundation level, which is suitable for those with no prior knowledge of food safety, right through to the Professional level.



**Food Safety Foundation** is suitable if you are new to a role in food, and need to understand the principles of food safety and hygiene, HACCP and Allergens. The qualification is available as on-demand eLearning courses, accessible anywhere from a laptop or tablet.



**Food Safety Practitioner** is for food supervisors, team leaders or managers who need to successfully implement food safety management systems on-site. The courses include requirements and understanding of food safety management systems, HACCP planning, root cause analysis, risk management and food safety culture.

### Put a mark of trust on your skills

As well as a certificate, you'll be given an exclusive qualification mark to place on your business cards, email signature or professional profile. Be sure to list it on your LinkedIn profile and CV to promote your success.





**Food Safety Professional** is for food production managers and leaders who are responsible for food safety within an organization. It demonstrates a deeper understanding of issues critical to the safe supply of food – including food fraud, food defence, threats to the supply chain and food safety culture.



**Internal Auditor Qualification** is for those who wish to go beyond compliance to audit initiatives for improvement – initiatives that could result in cost savings, process efficiencies or a reduction in incidents.



**BSI Auditor Qualifications**. Designed for those who must audit the compliance of their organization's food management systems, this framework includes a course for internal and lead auditors.



**Lead Auditor Qualification** takes that one step further, providing proof of a participant's ability to lead a team of auditors and their organization's auditing programme. This is a professional-level qualification.







# BSI – Your partner of choice

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BSI believes the world deserves safe, sustainable and socially responsible food. For over a century, we've been helping organizations adopt habits of excellence, and with over 2,800 agri-food business standards in our portfolio, we are well positioned to continue developing the best practice standards and guidelines for tomorrow's issues.

Working in 195 countries, we pride ourselves on the unique expertise, integrity and professionalism of our people. We share knowledge, innovation and best practice to help individuals and organizations realize their potential and embed resilience into their everyday business to the benefit of their communities.

In a time of real change within the food industry, the opportunity is there for professionals and organizations alike to embrace success through progress. Will you seize it? Visit [bsigroup.com](https://www.bsigroup.com) today to learn more.

**We look forward to working in partnership with you.**





**bsi.**

## Contact us

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