

# Training courses

Your partner for skills and knowledge development





## Effective training designed for food and drink businesses

Over the last 90 years, Campden BRI has developed an excellent track record and reputation for the development and delivery of training programmes for personnel from the private and public sectors across the whole food and drink supply chain in areas related to Safety, Quality, Efficiency and Innovation (Product, Process and Packaging). Over the last year, we have trained over 5000 individuals.

All courses are interactive, and industry focused, blending theory and practice, and are delivered by enthusiastic specialist trainers.

Topical courses and events are grouped in key sections to create a ladder of learning whenever possible, i.e. from basic/foundation to advanced and from general to specialist.

- Purpose built training facilities, using pilot production areas, testing laboratories and training bakery where appropriate.
- Accredited to recognised national and international standards.
- Accredited by National Skills Academy as a Centre of Excellence - food science and specialist in bakery and confectionery.



[www.campdenbri.co.uk/training.php](http://www.campdenbri.co.uk/training.php)

## Scheduled training

for the food and drink industry

### Analysis - chemistry

An insight into species detection  
Calculating meat content

### Bakery and cereal technology

Practical skills - biscuit  
Practical skills - bread  
Practical skills - cake  
Practical skills - pastry  
Principles of baking  
Biscuit - science and technology  
Bread - science and technology  
Cake - science and technology  
Pastry - science and technology  
Cereal - science and technology  
Chorleywood bread process  
Enzymes for bakery products  
Gluten free bakery product  
Sourdough technology

### Brewing and malting

*(courses held at the Nutfield site)*

Brewery microbiology  
Brewing - an introduction  
HACCP for craft brewers (level 2)  
HACCP intermediate for brewers (level 3)  
Malting and speciality malts  
Sensory - evaluation, panel training  
Yeast management for brewers

### Consumer and sensory science

Consumer research - for product development  
Sensory evaluation - an introduction  
Sensory evaluation - discrimination testing  
Sensory evaluation - workshop  
Statistical methodology, data analysis, sensory methodology and screening

## Food technology

Food technology for non food technologists  
Frozen foods  
MAP - an introduction  
Meat technology  
Microwave heating  
New product development  
Nutrition and health claims  
Packaging technology for non packaging technologists  
Principles of pasteurisation  
Processing non-rigid containers  
Safe cooking: process validation  
Safe production of heat preserved foods - the essentials  
Sugar reduction in foods  
Thermal process validation  
Thermal processing - quality optimisation



Campden BRI is a major training provider to the agri-food and drink chain, offering over 200 scheduled courses and events

Take full advantage of our ability to provide support after the course to ensure optimum implementation of new skills and knowledge.

## Labelling and legislation

An introduction to food law  
Beer labelling requirements  
Food and drink labelling  
Food additives, flavourings and enzymes: food improvement agents package (FIAP)  
Nutrition and health claims  
USA food and drink labelling  
Weights and measures

## Microbiology

Understanding microbiology  
Practical microbiology - foundation  
Practical microbiology - intermediate  
Practical microbiology - advanced  
Designing microbiologically safe food  
Setting shelf life: how to do it better

Food safety advanced (level 4)  
HACCP foundation (level 2)  
HACCP intermediate (level 3)  
HACCP advanced (level 4)  
HACCP - refresher  
HACCP - validation and verification  
HACCP auditing - foundation  
HACCP auditing - intermediate  
HACCP for brokers and agents  
HACCP for engineers  
HACCP in NPD  
HACCP for packaging  
Internal auditing - principles and practices  
Raw material risk assessment  
Root Cause Analysis  
Supplier quality assurance - foundation  
Threat Assessment Critical Control Point (TACCP) - foundation  
TACCP - intermediate



## Quality and safety management

Allergen control  
Auditor/Lead auditor course - FSSC 22000  
Cleaning and disinfection  
Documentation and design of quality systems  
Factory inspections - technical issues  
Food processing hygiene management  
Food safety intermediate (level 3)

## Raw material: safety and quality

HACCP for feed - intermediate (level 3)  
Good hygiene practice

## Wine *(courses held at the Nutfield site)*

Branching out, new product development (NPD)  
HACCP intermediate course for wine makers (level 3)  
Product recall, including aspects of wine quality  
Wine analysis and tutored faults tasting

## Collaborative events

We are working collaboratively with other organisers, where you will be able to promote your products or services by either exhibiting, sponsoring a package or making the most of the networking opportunity by attending. If you would like more detailed information, please email [daphne.davies@campdenbri.co.uk](mailto:daphne.davies@campdenbri.co.uk)

## Events 2017

Topical seminars and conferences are a feature of our role in keeping the industry informed of developments. We bring together speakers from different parts of the food chain from growers to producers, retailers and enforcers.

### Conferences

16-17 Mar Gluten free

17-18 Oct Hot topics in food microbiology

## Seminars and workshops

10 Mar	Microbiological criteria for foodstuffs
21 Mar	Packaging hazards
24 Mar	Safe production of dried foods
04 Apr	Aseptic processing
12 May	STEC / validation
08 Jun	Rapid micro methods
15 Jun	Emerging ingredients
27 Jun	Chemistry event
04 Jul	Complying with BRC non conformance
08 Sep	Beers innovation
19 Sep	International regulatory affairs
10 Oct	Food fraud
11 Oct	Food contact materials
19 Oct	Safe and effective food pasteurisation
23 Nov	FSMA
28 Nov	Hepatitis
30 Nov	Multi sensory marketing
05 Dec	Food labelling



## A venue for the food and drink industry

Campden BRI has purpose built meeting, conference and training facilities available for use by clients at Chipping Campden and Nutfield.

- Training sessions
- Exhibitions
- Product launches
- Meetings
- Conferences
- Press conferences
- Qualitative market research

We can accommodate as many as 100 delegates, and supply full conference equipment and, where appropriate, valuable technical input and administration.

The Chipping Campden site is based in the heart of the beautiful Cotswolds, providing a central location with free parking, a choice of catering and a variety of reasonably priced accommodation nearby. We can also provide suggestions for social activities to complement clients' events.

Campden BRI at Nutfield, Surrey is 20 minutes from Gatwick, and 30 minutes by train from London.

Contact the Training Team on +44(0)1386 842104 or email [training@campdenbri.co.uk](mailto:training@campdenbri.co.uk)

## Tailored training

choose where and when you want your training

Did you know that many of our most popular courses can also be delivered at your own business premises?

Running a course exclusively for your own staff can be more cost and time efficient, as well as offering great potential as a team building exercise.

One significant advantage enjoyed by clients who choose tailored training, is that parts of many courses can be tailored to address your particular business issues.



## Training Academies

If you want to take a structured approach to technical training across your business - from needs analysis through to delivery of tailored content - our successful training academy model can deliver just what you need.

Bespoke approaches and bespoke content with a dedicated account manager will ensure that you achieve the right learning outcomes for your business.

To discuss Tailored Training or Training Academies contact James Allen, Learning and Development Account Manager, in the first instance to discuss your requirements: james.allen@campdenbri.co.uk or call +44(0)1386 842065

## Useful links menu

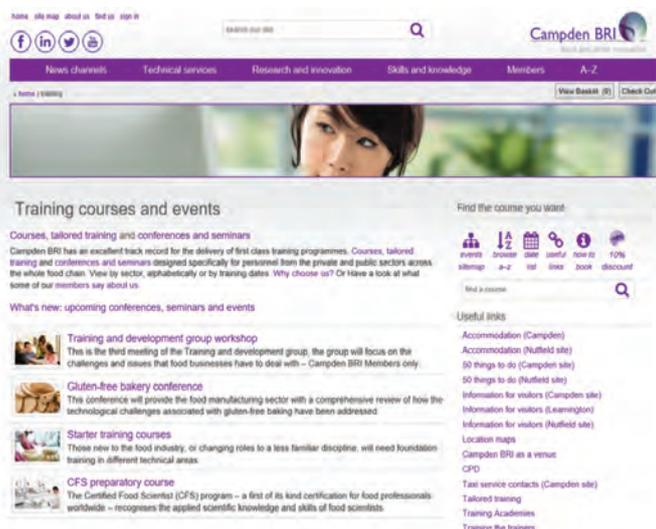
[www.campdenbri.co.uk/training.php](http://www.campdenbri.co.uk/training.php)

There's lots of additional information on our website about how to find us, where to stay and things you might like to do whilst visiting either Chipping Campden or Nutfield.

Our training team will also be delighted to assist you with any enquiries or queries you may have about attending one of our events.

### 10% discount

Where you see this icon  we offer a 10% discount on scheduled courses booked 2 calendar months in advance and paid for by credit card.



## Social channels



YouTube

[www.youtube.com/campdenbri](http://www.youtube.com/campdenbri)



iTunes

subscribe to our podcasts



LinkedIn

[www.linkedin.com/company/campden-bri](http://www.linkedin.com/company/campden-bri)



Twitter

<https://twitter.com/campdenbri>



Facebook

[www.facebook.com/campdenbripage](http://www.facebook.com/campdenbripage)



## Are you new to the food and drinks sector?

Those new to the food industry, or changing roles to a less familiar discipline, will need foundation training in different technical areas.

We run a number of courses designed to fulfil this role - from general courses about food technology, microbiology, packaging and HACCP to more specific topics such as canning, baking and brewing.

These courses are also ideal for those in food companies whose role is not technical, such as administrative, accounts and sales staff.

- An introduction to food law
- Brewing - an introduction
- Food technology for non food technologists
- HACCP foundation
- New product development
- Packaging technology for non packaging technologists
- Practical microbiology - foundation
- Principles of baking
- Principles of pasteurisation
- Safe production of heat preserved foods - the essentials
- Sensory evaluation - an introduction
- Understanding microbiology - foundation

Campden BRI offers the food industry a wide variety of training courses, workshops and conferences. A comprehensive range of scheduled courses throughout the year is supplemented by tailor-made contract courses designed for individual companies; these can be held at Chipping Campden, or at a location of your choice, including overseas, as appropriate.

For further information or to check availability contact the Training Team on +44(0)1386 842104 or e-mail: [training@campdenbri.co.uk](mailto:training@campdenbri.co.uk)

## Support for companies exporting to the USA

The USA has its own regulations that a company will need to comply with when exporting to this market; we offer three courses to support companies:

### USA Food and Drink Labelling

Food labelling regulations in the USA are very different and far more prescriptive than those in the EU. The course provides an in-depth view of those labelling requirements and helps delegates understand how to translate their EU label into a US label.

### Better Process Control School (BPCS)

If you are exporting canned or aseptically packaged foods to the USA, the FDA regulations require that each processor of low-acid or acidified canned foods (including aseptic) operate with a certified supervisor on site at all times during production of products for export. The BPCS course provides information and support to help companies meet the requirements in US federal regulations. We have been approved by GMA SEF and the FDA to deliver the BPCS programme both as a scheduled course and in-house to companies.

### FSPCA preventive controls for human food

FSPCA preventive controls for human food US regulation requires that certain activities must be performed/overseen by a Preventive Controls Qualified Individual (PCQI). Each site must have a PCQI. This course, developed by Food Safety Preventive Controls Alliance (FSPCA) is the "standardized curriculum" recognised by the Food and Drug Administration (FDA); successfully completing this course meets the requirements to become a PCQI. The course will be run both as a scheduled course and in-house for individual companies.

# Training and continuing professional development

## CPD for the food profession

Campden BRI offers a wide range of short courses and events, best practice technical publications and member interest groups. Campden BRI is an approved provider for the Institute of Food Science and Technology (IFST) CPD Schemes.

## MyCPD offer



[www.campdenbri.co.uk/training/cpd.php](http://www.campdenbri.co.uk/training/cpd.php)

Every delegate that books a place on a Campden BRI public course will receive a free two year subscription to MyCPD - an online Continuing Professional Development (CPD) management system developed by the IFST.

## Training and development group - sharing best practice

The group meets twice a year to focus on the challenges and issues that food businesses have to deal with, including high staff turnover, heavy reliance on overseas nationals, tight budgets, and the wide range of training providers, training delivery techniques and systems available. These highly interactive meetings, with invited speakers, provide opportunities to share feedback on industry initiatives, hot topics, current trends and latest developments for those involved in the strategic planning and delivery of training programmes.

To join contact [jo.rathkey@campdenbri.co.uk](mailto:jo.rathkey@campdenbri.co.uk) (open to Campden BRI members only).

## Networking

Meeting up with colleagues in the industry is a major benefit of being a member of Campden BRI - particularly at our Member Interest Group (Panel) meetings. These provide an ideal forum for discussing the scientific and technical issues of the day in a relaxed atmosphere. And our Annual Open Day - Campden BRI Day - is one of the major events in the food and drink industry calendar, and is an ideal opportunity to talk about the latest topics of interest with peers.

## Publications

[www.campdenbri.co.uk/publications/pubs.php](http://www.campdenbri.co.uk/publications/pubs.php)

Our publications store contains a wide range of textbooks, guideline documents and reviews covering the full range of food and drink production and processing activities.

These are complemented by white papers, videos and podcasts  
[www.campdenbri.co.uk/news/white-papers.php](http://www.campdenbri.co.uk/news/white-papers.php)

## Contact...

Training direct line:  
Tel: +44(0)1386 842104 Fax: +44(0)1386 842100  
[training@campdenbri.co.uk](mailto:training@campdenbri.co.uk)

Campden BRI (Chipping Campden site)  
Station Road, Chipping Campden,  
Gloucestershire, GL55 6LD, UK  
Tel: +44(0)1386 842000

Campden BRI (Nutfield site)  
Centenary Hall, Coopers Hill Road,  
Nutfield, Surrey, RH1 4HY, UK  
Tel: +44(0)1737 822272

