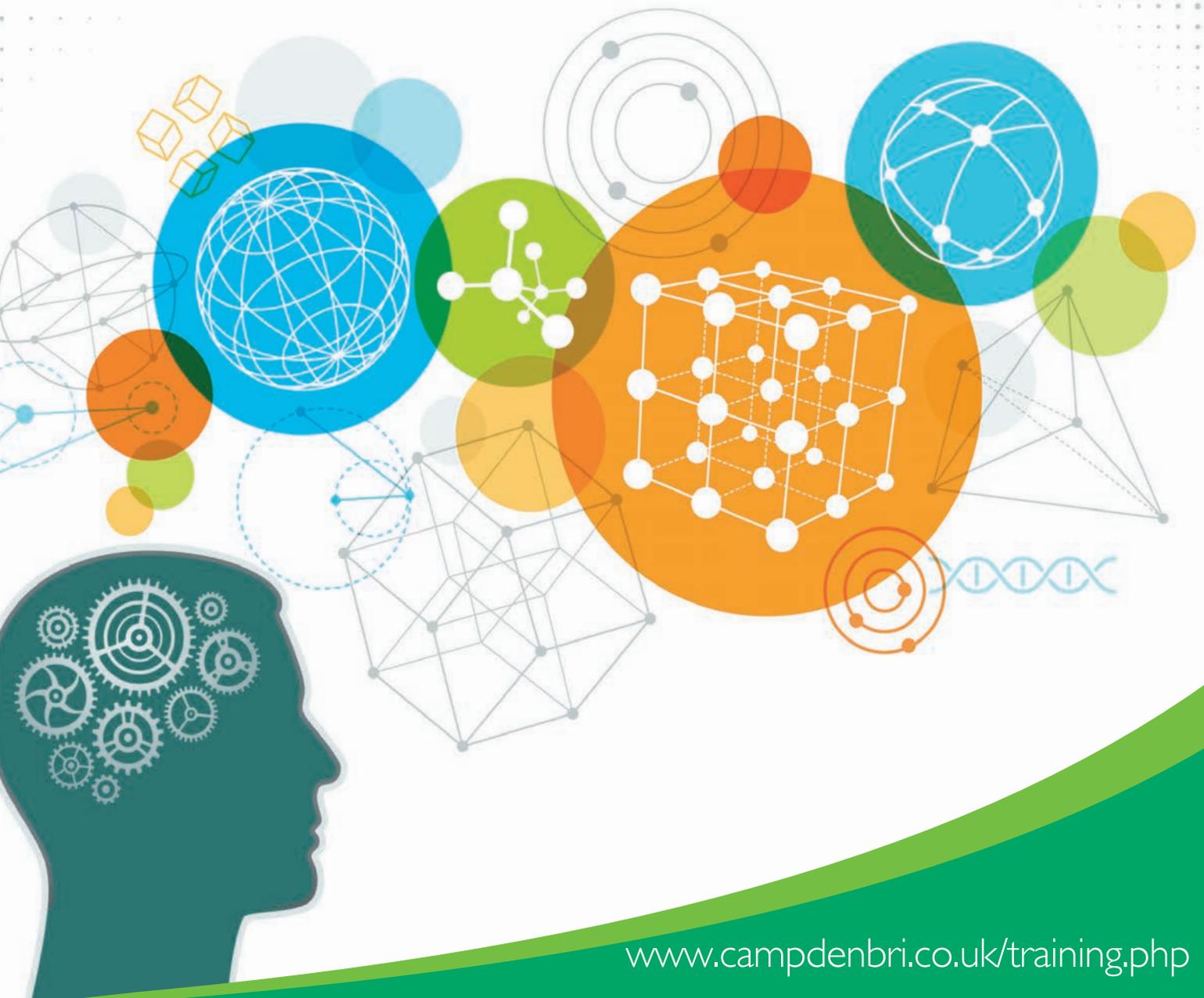


Training and events 2020

Your partner for skills and
knowledge development



Effective training designed for food and drink businesses

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. We deliver courses related to safety, quality, efficiency and innovation (product, process and packaging) and, over the last year, we have trained over 5000 individuals.

All courses are interactive, 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.

Our courses:

- Use purpose built training facilities, pilot production areas, testing laboratories and our training bakery where appropriate
- Are accredited to recognised national and international standards
- Are accredited by National Skills Academy as a Centre of Excellence - food science and specialist in bakery and confectionery



- Offer invaluable support after the course to ensure optimum implementation of new skills and knowledge

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 to enforcers.

Conferences

- 19-20 May International bakery technology conference: recent developments in the bakery industry
- 17-18 June International thermal processing conference
- 7-8 Oct Microbiology hot topics

Seminars and workshops

- 27 Feb *E. coli* STEC and *Salmonella*
- 31 Mar Blockchain and other emerging approaches supporting food safety and risk management
- 21 Apr *Campylobacter*
- 12 May Innovation seminar
- 4 June Vegan seminar
- 17 Sept Future foods and ingredients
- 13 Oct Packaging seminar
- 5 Nov Industry 4.0
- 24 Nov Cleaning and disinfection of food factories
- 1 Dec Food labelling update
- 3 Dec Culture Excellence event

Collaborative events

You can promote your products or services at an event 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 sian.twinning@campdenbri.co.uk

Expert trainers deliver our programmes

Training courses

Analysis - chemistry

Calculating meat content
Food authenticity testing and the detection of adulterants



Bakery and cereal technology

Biscuit - practical skills
Biscuit science and technology
Bread - practical skills
Bread science and technology
Cake - practical skills
Cake science and technology
Cereal science and technology
Chorleywood bread process
Enzymes for bakery products
Gluten-free bakery products
Pastry - practical skills
Pastry science and technology
Principles of baking
Sourdough technology
Wheat and flour quality for bakery products



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 and brewery hygiene



Consumer and sensory science

Consumer sensory research
Sensory evaluation - an introduction (IFST accredited)
Sensory evaluation - discrimination testing
Sensory evaluation - workshop (IFST accredited)
Sensory evaluation in the manufacturing industry - quality control



Food technology

Better process control school (BPCS)
Beverage development and manufacture
Cooking (heating) instruction development and validation
Food technology for non-food technologists
Frozen foods - an introduction to the practical elements
High pressure processing validation
MAP - an introduction
Meat technology
New product development
Packaging technology for non-packaging technologists
Principles of pasteurisation
Product assessment
Safe cooking: process validation
Safe production of heat preserved foods - the essentials
Sugar reduction in foods
Thermal processing - quality optimisation
Thermal processing of soft drinks
Thermal processing validation

Labelling and legislation

An introduction to food law
Beer labelling requirements
Food additives, flavourings and enzymes: food improvement agents package (FIAP)
Food and drink labelling
Food and drink labelling refresher
Nutrition labelling 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
Foodborne viruses: norovirus, hepatitis A, hepatitis E – transmission, detection and control
Microbiology measurement uncertainty: meeting the new requirements for ISO 19036

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)
Food safety - advanced (level 4)
FSPCA preventive controls for human food
HACCP - foundation (level 2)
HACCP - intermediate (level 3)
HACCP - advanced (level 4)
HACCP - refresher
HACCP - validation and verification
HACCP auditing
HACCP for engineers
HACCP in NPD
Internal auditing - principles and practices
Raw material risk assessment
Root Cause Analysis
Supplier quality assurance - foundation
TACCP/VACCP (food defence and food fraud) - foundation
TACCP/VACCP (food defence and food fraud) - intermediate

Raw material: safety and quality

Agricultural production and processing - meeting requirements
Good practice on food safety and feed

Wine

(courses held at the Nutfield site)

HACCP - intermediate course for wine makers (level 3)
Wine analysis and tutored faults tasting

Courses are designed specifically for the food and drink industry



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 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.



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 business premises?

Running a course exclusively for your staff can be more cost and time efficient, as well as offering potential as a team building exercise. 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 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, to discuss your requirements: james.allen@campdenbri.co.uk, +44(0)1386 842065

Sharing best practice

Training and development group

The group meets twice a year to focus on the challenges and issues that food businesses face, including high staff turnover, heavy reliance on overseas nationals, tight budgets, and the wide range of training available. These highly interactive meetings, 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
(open to Campden BRI members only).



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 as well as member interest groups. Campden BRI is an approved provider for the Institute of Food Science and Technology (IFST) CPD Schemes.



myCPD offer

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.

www.campdenbri.co.uk/training/cpd.php

Useful links menu

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 are happy to assist you with any enquiries or queries you may have about attending one of our events.



discount

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

A venue for the food and drink industry

We have 11 meeting rooms available to hire in a variety of sizes ranging from small rooms, perfect for meetings of 2-6 people, to large rooms which can seat up to 100.

We can provide:

- Flip charts and pens, name badges and registration
- Built-in audio visual equipment
- Catering and refreshments
- Lectern, staging and sound equipment available
- Free parking and Wi-Fi

With prior notice we can arrange a tour of the site during the lunch period to see our processing facilities. One of our resident experts could also deliver a relevant presentation to the topic of the meeting if required.

If you would like to view the facilities or check availability, please call our Training Team on +44(0)1386842104 or email training@campdenbri.co.uk

Exporting to the USA support for companies

A company exporting to the US will need to comply with US regulations. We offer three courses to support companies:

USA food and drink labelling

Food labelling regulations in the USA are very different and 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 Food and Drug Administration 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. We have been approved by Grocery Manufacturers Association Science and Education Foundation 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 is a US regulation that requires that certain activities must be performed/overseen by a preventive controls qualified individual (PCQI). This course, developed by Food Safety Preventive Controls Alliance (FSPCA) is the "standardized curriculum" recognised by the 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.



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 meetings. These provide an ideal forum for discussing the scientific and technical issues of the day in a relaxed atmosphere.

Our annual open day - Campden BRI Day - is one of the major events in the food and drink industry calendar. It is an ideal opportunity to talk about the latest topics of interest with peers.



Publications

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 webinars, white papers, videos and podcasts.



Safety and quality Culture Excellence programme

The Culture Excellence programme is an effective solution for the measurement, analysis and improvement of safety and quality culture.



It is fully aligned with the 2018 Global Food Safety Initiative (GFSI) food safety culture position paper. A strong culture is the foundation of any successful business and is the key element of organisational performance.

The programme quantifies culture in an accurate, meaningful and easy to understand way. Highlighting strengths and risks enables targeted focused improvements and the programme measures the return on investment in training and other initiatives. As part of the programme, a company would receive a report with recommendations, in addition there are supporting webinars, Q&A sessions and topical articles.

For further information contact bertrand.emond@campdenbri.co.uk or see www.campdenbri.co.uk/culture-excellence.php

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