

# BSJ

Bureau of  
Standards  
Jamaica

## THE QUALITY INSTITUTE'S ONLINE TRAINING

BUSINESS GROWTH



**FIRST IN  
QUALITY AND STANDARDS  
TRAINING!**

# GOOD MANUFACTURING PRACTICES

## DURATION:

8 hours

## COST:

JA\$15,000.00 per person + GCT

## DESCRIPTION:

This 8 hour training forms the basis of any effective Food Safety Management System (FSMS). GMPs are also called Pre-requisite Programmes (PRPs). This training provides information on the management of the basic conditions and activities necessary to ensure the hygienic production, processing and/or handling of safe foods.

## TRAINING OBJECTIVES:

- To explain the concept of Good Manufacturing Practices (GMPs) which forms the foundation of any Food Safety Management System.
- To provide practical guidance as to how these can be applied in a food processing facility
- To provide general overview of sanitation requirements

## WHO SHOULD PARTICIPATE?

- Executives and Senior Managers
- HACCP Coordinators
- Sanitation Specialists
- Line Staff

## TRAINING OUTLINE:

- What is a Safe Food, and a Food Safety Management System
- Types of Hazards
- The Food Chain
- Overview of requirements for the FDA FSMA
- Premises



**REGISTER  
TODAY!**



# GOOD MANUFACTURING PRACTICES

## TRAINING OUTLINE CONTINUED:

- Transportation & Storage
- Activity on Transportation & Storage
- Equipment
- Personnel
- Sanitation & Pest Control
- Recall
- A word on labelling
- Evaluation of GMPs

## THE TRAINING PROCESS:

- Lectures
- Case Studies
- Examination
- Quizzes

**N.B.** A certificate of participation will be issued within 30 days of training activity.



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## **DURATION:**

24 hours

## **COST:**

JA\$40,000.00 per person + GCT

## **DESCRIPTION:**

This 24 hour training will provide the participants with an understanding of HACCP Prerequisite Programmes, the FSMA requirements and the elements to be included in an HACCP Plan. This training also provides the tools for the implementation and maintenance of HACCP Systems. This HACCP training will add value to your organization by ensuring that the critical control points are identified, addressed and maintained using a systems approach.

# **HAZARD ANALYSIS & CRITICAL CONTROL POINTS (HACCP)**

## **TRAINING OBJECTIVES:**

- To provide a training program which fulfills the training needs for individuals who are required to assist in the development and maintenance of a robust Food Safety system. This training is designed in accordance with the 7 prerequisite steps.
- To provide training in the steps required to identify the Critical Control Points and the knowledge in documenting non- conformances.
- To ensure that participants will be competent to develop a Quality Plan within their own work environment.

## **LEARNING OBJECTIVES:**

After the completion of the training participants should be able to:

- State the importance of Food Safety Management system
- State the principles of HACCP
- State the FDA FSMA requirements



## LEARNING OBJECTIVES CONTINUED:

- State the stages involved in the implementation of HACCP
- State the stages involved in the implementation of HACCP
- Understand the basic concepts and methodology of HACCP
- Assist in the Implementation of a HACCP System in their organization

## WHO SHOULD PARTICIPATE?

- Executives and Senior Managers
- HACCP coordinators
- Sanitation specialists
- Line staff

# HAZARD ANALYSIS & CRITICAL CONTROL POINTS (HACCP)

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# UNDERSTANDING AND INTERPRETING ISO 9001:2015

## **TRAINING DURATION:**

16 hours

## **TRAINING COST:**

JA\$30,000.00 per person + GCT

# UNDERSTANDING AND INTERPRETING ISO 9001:2015



## TRAINING DESCRIPTION:

This 16 hour training will provide participants with the understanding and interpretation of the clauses of the new ISO 9001 standard and also will provide guidance for documentation, implementation and maintenance of the Quality Management system.

## TRAINING OBJECTIVES:

- To provide a training program which fulfills the training needs for individuals requiring to assist in the development of management system documentation for a quality management system intended to be in conformity with ISO 9001:2015
- To provide training in the principles of Management systems
- To provide training in the principles, concepts and requirements of the ISO 9001:2015 series of the standard.
- To provide training which fulfills the training needs for individuals and organizations wishing to understand how to process-map a management system based on ISO 9001:2015 in a business-friendly, structured manner.
- To ensure that delegates receive an adequate understanding of the current version of ISO 9001:2015 Standard

## LEARNING OBJECTIVES:

After the completion of the training, participants should be able to:

- Understand the definition of Quality

# UNDERSTANDING AND INTERPRETING ISO 9001:2015



## LEARNING OBJECTIVES CONTINUED:

- Interpretation of the clauses of ISO 9001:2015
- State the stages involved in developing a Quality Management System
- Identify systemic causes and operational problems

## WHO SHOULD PARTICIPATE?

- Quality Assurance Managers
- Quality Assurance Professionals
- Project Managers
- Project Team Members
- Quality Auditors
- Anyone desiring in-depth understanding of the management system requirements

## TRAINING PROCESS:

- Lectures
- Case Studies
- Examination
- Quizzes



# UNDERSTANDING AND INTERPRETING ISO 9001:2015



## Topics

### Set 1

### Set 2

**Chapter 1-** Quality concerns — What is "Managing Quality?"

A brief discussion of the theory and practice of Quality Management Systems

An overview of the typical structure of a quality management system including a discussion of the value and purpose of each element of the management system

A review of the main process and system improvement drivers within the management system, and the contribution made by management

**Chapter 2-** ISO 9001:2015 — A guide to interpreting the standard

A detailed review of ISO 9001:2015 Standard

Interpretation of each clause of the standard

Exploring the content and intent of the Standard in practical business terms using an interactive series of workshops and tutorials.

**Chapter 2-** ISO 9001:2015 — A guide to interpreting the standard (Con't.)

A detailed review of ISO 9001:2015 Standard

Interpretation of each clause of the standard

Exploring the content and intent of the Standard in practical business terms using an interactive series of workshops and tutorials

Exercises to understand and interpret the clauses of the standard will be administered.

**Full participation of all participants is required. A certificate of attendance or achievement will be issued within 30 days of training activity**

# INTRODUCTION TO RISK MANAGEMENT

## TRAINING DURATION:

16 hours

## TRAINING COST:

JA\$30,000.00 per person +GCT

## DESCRIPTION:

This 16 hour training offers an overview of risk management and its practical application. It will introduce participants to principles and guidelines of risk management as outlined in ISO 31000. Risk Analysis tools such as Failure Mode and Effects Analysis will provide participants with a qualitative and quantitative methodology for the application and integration of risk management concepts in their organization strategic operational processes.

## TRAINING OBJECTIVES:

- Understand the applicability of the principles of Risk management
- Understand the risk management process from a qualitative and quantitative perspective
- Understand how to use risk analysis tools to determine and prioritize the organization's objectives

# INTRODUCTION TO RISK MANAGEMENT



## WHO SHOULD PARTICIPATE?

- Quality Assurance Professionals
- Senior Management involved in the Strategic Planning process
- Project Managers/ Operations Managers
- Anyone desiring introduction to the concept and applicability of risk management.

## THE TRAINING PROCESS:

- Lectures
- Case Studies
- Examination
- Quizzes

# INTRODUCTION TO RISK MANAGEMENT



**N.B. Full participation of all participants is required. A certificate of achievement will be issued within 30 days of training activity.**

## REGISTER TODAY!



***STEP INTO A NEW WORLD  
OF POSSIBILITIES!***

**CLICK HERE TO REGISTER**  
**FOR TRAINING TODAY**

**To register for these trainings, contact:**

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*Payments for public training offerings are due upon registration. You may pay by cash, credit or debit card, or a company's cheque.*

