Internal Auditing for British Retail Consortium (BRCGS) Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Internal auditing within the framework of the British Retail Consortium Global Standard (BRCGS) is a critical process that ensures organizations in the food, packaging, and consumer products industries maintain compliance, transparency, and continuous improvement. Internal Auditing for British Retail Consortium (BRCGS) Training Course equips participants with practical skills in audit planning, execution, reporting, and follow-up. With global supply chains under constant scrutiny, robust internal audits support brand integrity, risk mitigation, and customer trust. By combining international best practices with sector-specific requirements, this program empowers professionals to conduct audits aligned with evolving regulatory and industry standards.

As organizations face growing challenges from regulatory changes, customer demands, and competitive markets, the need for highly skilled internal auditors has never been greater. This course provides participants with the tools to effectively assess processes, identify non-conformities, and recommend corrective actions. Incorporating practical exercises, case studies, and interactive methodologies, it not only enhances auditing skills but also strengthens understanding of BRCGS principles. The training ensures participants gain industry-recognized expertise that contributes to organizational resilience, compliance, and continuous quality improvement.

Programme Curriculum

Internal Auditing for British Retail Consortium (BRCGS) Training Course

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Course Objectives

1. Understand the core requirements of the BRCGS Global Standard.
2. Learn effective internal audit planning and preparation.
3. Apply risk-based approaches to auditing.
4. Develop interviewing and evidence-gathering techniques.
5. Identify, record, and classify non-conformities accurately.
6. Enhance audit reporting and communication skills.
7. Understand corrective and preventive action management.
8. Learn the role of auditors in fostering continuous improvement.
9. Apply BRCGS principles across food, packaging, and retail operations.
10. Interpret compliance requirements and industry best practices.
11. Manage audit follow-up and verification processes.
12. Build confidence in conducting third-party audit simulations.
13. Integrate digital audit tools and emerging auditing technologies.

Organizational Benefits

- Strengthened compliance with BRCGS Global Standards.
- Improved customer trust and brand reputation.
- Enhanced operational efficiency through systematic audits.
- Early detection and correction of non-conformities.
- Better risk management and supply chain reliability.
- Improved staff competence and accountability.
- Increased market competitiveness.
- Streamlined corrective action management.
- Consistency in product quality and safety.
- Contribution to sustainable organizational growth.

Target Audiences

- Quality assurance professionals
- Internal auditors
- Compliance officers
- Production managers
- Operations managers

- Food safety managers
- Supply chain managers
- Consultants and trainers in food and packaging industries

Course Duration: 5 days

Course Modules

Module 1: Introduction to BRCGS Standards

- Understanding the role of BRCGS in global supply chains
- Key requirements of the BRCGS Global Standard
- Importance of compliance in food and packaging industries
- Overview of certification and audit structures
- Regulatory and customer-driven expectations
- Case study: Global brand recall due to compliance gaps

Module 2: Fundamentals of Internal Auditing

- Definitions and principles of internal audits
- Types of audits and their purposes
- Auditor responsibilities and ethical considerations
- Risk-based auditing approaches
- Documentation and record-keeping essentials
- Case study: Ineffective internal audits and consequences

Module 3: Audit Planning and Preparation

- Developing audit objectives and scope
- Preparing audit checklists and tools
- Scheduling audits for maximum efficiency
- Gathering and reviewing background information
- Resource allocation and team coordination
- Case study: Planning failures leading to audit delays

Module 4: Conducting the Audit

- Opening meetings and communication techniques
- Interviewing staff and gathering evidence
- Process-based auditing techniques
- Managing conflicts during audits
- Ensuring impartiality and objectivity
- Case study: Miscommunication affecting audit results

Module 5: Identifying and Recording Non-Conformities

- Defining and classifying non-conformities
- Evidence collection and verification techniques
- Writing clear and objective findings
- Prioritizing based on risk impact
- Using non-conformity templates and tools
- Case study: Misclassified non-conformities in a food plant

Module 6: Audit Reporting

- Structure of effective audit reports
- Writing clear and concise recommendations
- Presenting findings to management teams
- Common pitfalls in reporting and how to avoid them
- Ensuring accuracy and completeness
- Case study: Ineffective reporting impacting corrective actions

Module 7: Corrective and Preventive Actions (CAPA)

- Root cause analysis techniques
- Developing corrective action plans
- Tracking and monitoring progress
- Preventive measures for long-term improvement
- Linking CAPA to continuous improvement
- Case study: CAPA success story in packaging compliance

Module 8: Continuous Improvement and Auditor Development

- Role of auditors in continuous improvement culture
- Using audit data for performance metrics
- Integrating digital tools in internal auditing
- Benchmarking against industry best practices
- Personal development and auditor competency
- Case study: Digital audit transformation in retail operations

Training Methodology

- Instructor-led classroom sessions with interactive discussions
- Group activities and role-play exercises for practical learning
- Real-world case study analysis from food and packaging industries
- Hands-on internal audit simulations and exercises
- Use of digital tools and templates for audit practice
- Peer-to-peer learning through group presentations

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

Register Online Now

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