



# Training for specialists on product quality assurance.

Like every food manufacturer, Empresas Carozzi S.A. must produce in accordance with the Global Standard for Food Safety (BRC). Against this background, TÜV Rheinland Academy conducted a management training course on product quality assurance.

## Data and facts

Client	Empresas Carozzi S.A.
Period	June 2018
Site	Santiago de Chile
Services	Training of specialist personnel

## INITIAL SITUATION AND REQUIREMENTS

The Global Standard for Food Safety (BRC) was developed in order to produce food worldwide according to mandatory safety, quality, and production criteria. The current version of this standard has been in force since June 2015. It requires the implementation of an HACCP concept, a documented quality management system, and the verification of hygiene conditions for products, processes, and the securing of the professional expertise of the employees. A seminar held by TÜV Rheinland Academy brought management expertise on the subject of BRC up to date.

## SOLUTIONS, RESULTS

As Empresas Carozzi S.A. is one of the leading food manufacturers in Chile, the company had many as well as very specific requirements on the implementation of the BRC standards concerning the global assortment, the specific hygiene requirements and cleaning processes. Correspondingly, great expertise was expected from our side. In a ten-day seminar, Irma Gómez from TÜV Rheinland Academy brought the local management team up to date and convinced them with detailed expertise on all aspects of the production standards for various foodstuffs.

### YOUR BENEFITS



TÜV Rheinland Academy seminars provide up-to-date specialist knowledge around the world and can be adapted flexibly in terms of content and scope. Our lecturers come from real-life practice. They are familiar with the current challenges and solutions in various industries and are specialized in imparting their expertise in an exciting way. In this way, we reliably take key personnel to the next level and secure a decisive competitive advantage for companies. It is also possible to obtain certification according to international standards following the respective training.

### DID YOU KNOW...?

The BRC Global Standard for Food Safety covers seven areas:

1. Management's commitment to continuous improvement.
2. The implementation of a food safety plan.
3. The implementation of a quality management system.
4. The establishment of the processing plant.
5. Production control.
6. Process control.
7. The training, protective clothing and hygiene of personnel.

## ABOUT TÜV RHEINLAND ACADEMY

With branches all over the world, TÜV Rheinland Academy is the international institution for technical and professional expertise in all important subject areas. We convey well-founded knowledge from real-life practice. Our innovative further training solutions range from individual training courses to customized personnel development concepts. In this way, we strengthen the technical skills of participants all over the world. We are proud of the fact that numerous renowned customers worldwide decided upon our recognized training and certification courses. Use the expertise of your employees – confirmed by the certification – as a competitive advantage now, because this proof of competence increases confidence in your services.

## FIND OUT MORE ABOUT OUR TRAINING PROGRAMS!

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