Training courses

Your partner for skills and knowledge development

Campden BRI

2013
Specialist training for the food and drink industry

Analysis
Calculating meat content
Classification of goods for tariff
Food chemistry - an introduction
Practical laboratory chemistry

Brewing and malting (courses held at the Nutfield site)
Beer and food matching
Beer appreciation
Beer is best - knowing your brand!
Beer labelling requirements
Beer taint workshop
Brewery microbiology - advanced
Brewery microbiology - an introduction
Brewing - an introduction
Calculating the carbon footprint of beer
End processing - an introduction
Fundamentals of HACCP
Intermediate HACCP for brewers
Malting and speciality malts - an introduction
Microbiology on-site training and support
Preparing or updating HACCP for microbreweries
Recognising beer faults
Sensory panel training
Yeast management and brewery hygiene

Bakery and cereal technology
Bake-off technology
Biscuit technology
Bread technology
Cake technology
Cereal science and technology
Chorleywood bread process
Dough development
Engineering aspects of bakery processing
Enzymes for bakery products
Interfacial science - role in key foods
Managing bakery quality using the C-Cell platform: a user friendly approach
Pastry technology
Principles of baking
QA in baking
Salt - the ultimate multifunctional ingredient
Starch as an ingredient

Consumer and sensory science
On-site/tailored courses - sensory, consumer research and benchmarking
Sensory analysis - software and statistics etc
Sensory evaluation - an introduction
Sensory evaluation - workshop

Our courses are available as scheduled or bespoke training

Food technology
Aseptic processing
Calculating the carbon footprint of your products
Cooking process validation
Food technology for non food technologists
Frozen foods
MAP - an introduction
Meat technology
Microwave heating
New product development
NPD - reformulating for health
Packaging technology for non packaging technologists
Plastic packaging and shelf life workshop
Principles of canning
Principles of pasteurisation
Processing non-rigid containers
Thermal process validation
Thermal processing - quality optimisation
Understanding food additives

Purpose-built training facilities, using pilot production areas, testing laboratories and training bakery
Legislation

Facing the inspectors
Food and drink labelling
Food Information Regulation workshop
An introduction to food law
Weights and measures

Microbiology

Advanced microbiology
Basic microbiology
Cleaning and disinfection - foundation
Intermediate microbiology
Laboratory accreditation training
Laboratory quality systems - an introduction
Microbiology for non microbiologists
Microbiology methods - how to validate and show suitability for use
Practical Campylobacter workshop
Shelf life evaluation of chilled foods

Quality and safety management

Allergen control
Auditor/Lead auditor course
BRC Global Standard for Food Safety - understanding the requirements
CIEH Level 3 award in food safety
CIEH Level 4 award in food safety
Documentation and design of quality systems
Factory inspections - technical issues
Food processing hygiene management
FSSC 22000 - understanding the requirements
FSMS Auditor conversion course (ISO 22000:2005)
HACCP advanced
HACCP auditing - foundation
HACCP auditing - intermediate
HACCP for engineers
HACCP foundation
HACCP in NPD
HACCP intermediate
HACCP - refresher
HACCP - validation and verification
Hazard analysis - meeting the requirements of the BRC/IoP Packaging Standard
Internal auditing - principles and practices
Prerequisite management - advanced
Prerequisite management - intermediate
Risk assessment of raw materials for manufacturers
Root Cause Analysis
Supplier quality assurance - foundation

Raw material: safety and quality

Cereals - hazards, risk and controls
Feed - hazards, risks and controls
Fresh produce - hazards, risks and controls
Good agricultural practice - understanding the requirements
Good hygiene practice in agriculture - understanding the requirements
HACCP feed manufacturing - intermediate
HACCP food and feed raw materials - foundation
Pesticide management - understanding the requirements
Sustainable food production - environmental welfare
Traceability - principles and practices

Wine

(courses held at the Nutfield site)

Due diligence for the wine industry
Specifications for bulk and bottled wine
Wine analysis and tutored faults tasting - advanced

email: training@campden.co.uk

www.campdenbri.co.uk/training.php
Training and Continuing Professional 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.
• Active member of the UK National Skills Academy network.

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.

In-company Training Academies. We are involved in a growing number of in-company training academies and distance learning programmes (from design and content development to delivery) as well as webinars.

Topical seminars and conferences are also a feature of Campden BRI’s 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.

Tailored training: a flexible and cost effective option

Based on our comprehensive portfolio of scheduled courses, we can tailor a course to suit your needs or develop a totally bespoke solution. You are in control and can choose the best time and most appropriate location. An increasing number of companies are selecting this flexible option when they need to train several of their staff in the same topic, thus achieving significant savings on course fees, travel time and accommodation expenses, and also ensuring that the content and format of the training meets their specific needs and circumstances.

CPD for the food profession

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

Contact...

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