GFSI Schemes Comparison and Selection Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	10 Days
Base Fee	$3,000 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

GFSI Schemes Comparison and Selection Training Course is designed to provide participants with a comprehensive understanding of the Global Food Safety Initiative (GFSI) benchmarked schemes, their similarities, differences, and implementation pathways. With food safety management systems becoming a core requirement for global trade, this training equips professionals with the knowledge to evaluate, compare, and select schemes such as BRCGS, SQF, FSSC 22000, and IFS based on their organizational needs. The course uses industry-driven insights and case studies to enhance practical learning and decision-making.

As food safety regulations continue to evolve, companies face growing pressure to align with internationally recognized standards that build consumer trust and ensure compliance across supply chains. This course highlights trending keywords in food safety such as risk-based auditing, supply chain transparency, certification compliance, continuous improvement, and digital traceability. By mastering these concepts, participants gain the strategic tools to integrate GFSI schemes into corporate governance, achieve certification readiness, and secure a competitive edge in the marketplace.

Programme Curriculum

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Course Objectives

1. Understand the foundations of GFSI and its global significance.
2. Compare key features of BRCGS, SQF, FSSC 22000, and IFS.
3. Evaluate risk-based auditing approaches in GFSI schemes.
4. Identify certification requirements and compliance pathways.
5. Analyze food safety culture integration in different schemes.
6. Explore digital traceability and supply chain transparency.
7. Learn scheme-specific documentation and audit protocols.
8. Develop strategies for certification readiness and gap analysis.
9. Examine cost-benefit implications of scheme selection.
10. Strengthen knowledge of regulatory alignment with Codex and ISO standards.
11. Apply case study analysis for scheme comparison and implementation.
12. Assess emerging trends in food safety certification.
13. Support continuous improvement in organizational food safety management.

Organizational Benefits

1. Strengthened compliance with international food safety regulations.
2. Improved global market access and supply chain partnerships.
3. Reduced risks of recalls and non-conformities.
4. Enhanced brand reputation and customer trust.
5. Streamlined certification readiness and audit success.
6. Increased operational efficiency in food safety systems.
7. Stronger risk management and preventive controls.
8. Alignment with sustainability and food integrity initiatives.
9. Cost optimization in certification and auditing processes.
10. Empowered workforce with industry-recognized expertise.

Target Audiences

1. Quality Assurance Managers
2. Food Safety Auditors
3. Certification Coordinators
4. Production Managers
5. Compliance Officers
6. Supply Chain Managers
7. Food Consultants
8. Regulatory Affairs Specialists

Course Duration: 10 days

Course Modules

Module 1: Introduction to GFSI and Benchmarking

- Overview of GFSI mission and objectives
- Key principles of benchmarking
- Global impact on food safety management systems
- Benefits of GFSI-recognized certification
- Role of stakeholders in scheme selection
- Case study: GFSI?ÇÖs role in global trade

Module 2: Understanding BRCGS

- Scope and structure of BRCGS standards
- Certification process and audit criteria
- Documentation and system requirements
- Food safety culture in BRCGS
- Key updates in BRCGS standards
- Case study: BRCGS in a multinational food company

Module 3: Understanding SQF

- SQF program structure and certification levels
- Supplier management and food safety codes
- Risk-based food safety plans in SQF
- Continuous improvement expectations
- Documentation and recordkeeping requirements
- Case study: SQF implementation in fresh produce industry

Module 4: Understanding FSSC 22000

- Structure of ISO 22000-based systems
- Integration with prerequisite programs (PRPs)
- Certification and audit process
- Role of HACCP principles in FSSC 22000
- Key revisions in FSSC 22000
- Case study: FSSC 22000 in dairy sector

Module 5: Understanding IFS

- Core principles of IFS certification
- Supplier and retailer expectations
- Risk assessment methodologies
- Traceability and recall management
- Audit approach and grading system
- Case study: IFS in retail supply chains

Module 6: Comparative Analysis of Schemes

- Key similarities and differences among schemes
- Certification costs and resource requirements
- Global acceptance and recognition levels

- Alignment with customer and market demands
- Regulatory compliance comparisons
- Case study: Comparative decision-making for scheme selection

Module 7: Risk-Based Auditing in GFSI Schemes

- Principles of risk-based auditing
- Critical risk categories in food safety
- Auditor expectations across schemes
- Preventive and corrective actions
- Integration with continuous improvement systems
- Case study: Risk-based audit findings in manufacturing

Module 8: Documentation and System Requirements

- Essential documents for certification readiness
- Record management and retention policies
- Internal audit documentation practices
- Standard Operating Procedures (SOPs) alignment
- Verification and validation requirements
- Case study: Documentation challenges in food processing

Module 9: Food Safety Culture and Leadership

- Role of leadership in food safety systems
- Building food safety culture in organizations
- Employee engagement strategies
- Training and competence development
- Measuring and monitoring culture maturity
- Case study: Leadership impact on food safety culture

Module 10: Supply Chain Transparency and Digital Tools

- Importance of transparency in food safety
- Digital tools for traceability and monitoring
- Blockchain applications in food supply chains
- Supplier verification and risk management
- Integration of technology into audits
- Case study: Blockchain-enabled traceability project

Module 11: Certification Readiness and Gap Analysis

- Steps for preparing for certification audits
- Conducting gap analysis against scheme requirements
- Common non-conformities in GFSI audits
- Remediation planning and corrective actions
- Readiness assessment tools and checklists
- Case study: Gap analysis in a mid-size food company

Module 12: Cost-Benefit and ROI of Scheme Selection

- Financial implications of certification

- Operational efficiency and savings
- Market access benefits
- Customer demand considerations
- Long-term strategic gains
- Case study: ROI assessment in certification

Module 13: Regulatory and ISO Standards Alignment

- Role of Codex Alimentarius in food safety
- ISO 22000 and its influence on GFSI schemes
- Integration of national regulations with schemes
- Legal compliance obligations
- Harmonization across regions and markets
- Case study: Regulatory alignment challenges

Module 14: Emerging Trends in Food Safety Certification

- Digital auditing practices
- Remote and hybrid audits
- Evolving customer expectations
- Sustainability integration in food safety
- Global harmonization initiatives
- Case study: Emerging trends in retail-driven audits

Module 15: GFSI Scheme Selection Strategies

- Strategic considerations in scheme selection
- Internal capability and resource assessment
- Stakeholder engagement in decision-making
- Long-term sustainability of certification
- Integration into business strategy
- Case study: Selecting the right scheme for a global brand

Training Methodology

- Instructor-led lectures with interactive discussions
- Real-world case study analysis for practical learning
- Group exercises and role-playing for decision-making
- Use of digital tools and templates for gap analysis
- Mock audits and simulation exercises

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	04 Dec 2026	Online	$2,000
23 Nov 2026	04 Dec 2026	Physical	$3,000
23 Nov 2026	04 Dec 2026	Physical	$6,000
23 Nov 2026	04 Dec 2026	Physical	$6,000
23 Nov 2026	04 Dec 2026	Physical	$12,000
23 Nov 2026	04 Dec 2026	Physical	$9,000
23 Nov 2026	04 Dec 2026	Physical	$12,000
23 Nov 2026	04 Dec 2026	Physical	$12,000

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