Food safety

IFS Food v8

Two days to prepare for the IFS Food version 8 audit with the people who will go through it: management, quality, production, purchasing and export. The six chapters of the standard, the KO requirements, food safety culture and the scoring system are worked on your products, lines and records, through to the action plan before the audit.

Duration : 2 days

Objectives

1. Present the structure of IFS Food version 8 and the content of its six chapters
2. Identify the KO requirements and the situations that lead to a major nonconformity
3. Explain the scoring system and what separates a higher level certificate from a foundation level certificate
4. Assess your site’s food safety culture and food defence against the standard
5. Build your site’s action plan ahead of the audit, including preparing teams for an unannounced audit

Programme

Day 1 — morning

• Why retailers require IFS Food: GFSI recognition, expectations of European buyers

• How certification works: scope, duration, certification body, announced or unannounced audit

• Chapter 1: governance, management commitment, food safety culture

• Chapter 2: food safety and quality management system, HACCP plan

Day 1 — afternoon

• Chapter 3: resource management, personnel, hygiene, training, facilities

• Chapter 4: operational processes, specifications, purchasing, allergen control, foreign bodies, traceability

• The KO requirements, one by one, illustrated with factory situations

• Exercise: checking upstream and downstream traceability of a batch from your site

Day 2 — morning

• Chapter 5: measurements, analyses, internal audits, inspections, complaints, recalls

• Chapter 6: food defence plan and vulnerability assessment

• Scoring system: A, B, C, D, major nonconformity, KO, and score calculation

• What the auditor asks most often in the field

Day 2 — afternoon (workshop)

• Workshop: your site’s gaps against the requirements, chapter by chapter

• Action plan priorities: KO, potential majors, the most frequently scored requirements

• Preparing teams for an unannounced audit: roles, documents ready, workshop walk

• Knowledge test and feedback

Teaching methods

• Commented reading of the standard, chapter by chapter

• Practical cases on your real products, lines and records

• Timed traceability exercise on a batch from your site

• Trainers who work as third-party food safety auditors

• Mid-course quiz and final test

Assessment and documents

Mid-course quiz and knowledge test at the end of the session, reaction survey at D+1. Numbered training certificate, verifiable online, to attach to the training file requested at audit; training report and the workshop action plan handed to the company.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

For HACCP teams, the course “HACCP According to Codex (CXC 1-1969, Rev. 2020)” lays the foundations of the HACCP plan required in chapter 2. After certification, internal auditor training prepares your internal audits against the standard.

Practical information

Duration	2 days
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

What is the difference between IFS Food and BRCGS Food Safety?
Both standards are recognised by GFSI and cover the same broad subjects. Their structure, scoring system and fundamental requirements differ. The choice depends first on your customers: many retailers in continental Europe ask for IFS Food, other buyers ask for BRCGS.

Who should attend the course?
Management, the quality team, production managers, purchasing and the export department. Management commitment and food safety culture are assessed at audit: management’s presence on the first day is useful.

Does the course prepare for the unannounced audit?
Yes. The second-day workshop plans the site’s organisation for an unannounced audit: who receives the auditor, which documents must be ready, how the workshop walk goes.

Can we attend before being certified?
Yes. It suits a site preparing its first certification as well as a certified site that wants to improve its score. The workshop adapts to your starting point.