

Global Standard For the Gluten-Free Certification Program Issue 3

Understand the background and benefits of Global Standard for the Gluten-Free certification program

Publish date: February 2019

Implementation date: August 2019

Courses include

- Global Standard Gluten-Free Certification Program Issue 3: Auditor Training
- Global Standard Gluten-Free Certification Program Issue 3: Industry Training

Global Standard for Gluten-Free Certification Program Issue 3: Auditor Training

Duration: eLearning (approx. 4-6 hours)

Who Should Attend: Auditors with a minimum of 5 years' experience in auditing food safety/quality systems.

This may include internal, 2nd party and 3rd party auditing.

Must have valid lead auditor training certificate for any FSMS standard.

Assessment: Auditor training 50 question exam; Pass mark 80%.

Course Summary: This training course has been designed for auditors to help gain an appreciation of celiac disease and non-celiac gluten sensitivity, understand the Gluten-Free Certification Program Global Standard requirements and to provide guidance on auditing a Gluten-Free Management System.

Training for Issue 3 is now available and is a mandatory requirement for all Gluten-Free Certification Program certified auditors.

Key learning objectives

- Identify key objective evidence required to determine compliance with the Gluten-Free Certification Program Global Standard
- Correctly complete auditor documentation.
- Be able to effectively communicate a clear "snap-shot" regarding the operation and the levels of conformity.
- Recall GMPs relating to gluten management
- List the individual components that make up the Gluten-free Certification Program Global Standard
- Identify different gluten controls that must be implemented as part of a gluten-free management system

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Global Standard for Gluten-Free Certification Program Issue 3: Industry Training

Duration: eLearning (approx. 4-6 hours)

Who should attend: Senior managers, quality managers, technical managers, production and operations managers of sites who have implemented, or plan to implement, Global Standard for the Gluten-Free Certification Program Issue 3.

Assessment: Industry training for Companies 25 question exam; Pass mark 60%.

Course summary: This training course has been designed for new or existing Gluten-Free Certification Program customers to help gain an appreciation of celiac disease and non-celiac gluten sensitivity, understand the Gluten-Free Certification Program Global Standard requirements and to provide guidance on implementing a preventative, risk-based Gluten-Free Management System.

This training will also explain the process that a business will need to follow in order to become a certified Gluten-Free site.

Key learning objectives:

- Identify the impact that celiac disease has on individuals and demonstrate an understanding of why the food industry is required to manage gluten
- Explain the concept of cross contact and the potential for cross contact in a food production process
- Outline key legal requirements relating to gluten-free labelling
- Identify different gluten controls that must be implemented as part of a gluten-free management system
- Outline the importance of prerequisite programs in safeguarding a gluten-free site
- Describe the process for obtaining certification to the Gluten-free Certification Program Global Standard
- Understand the protocol for audits to the Standard

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