



The Society of
Food Hygiene
and Technology

SOFHT TRAINING ACADEMY

ROOT CAUSE ANALYSIS

11th June 2020

Online Session

Summary details of course content

There is an increasing expectation and focus on the use of Root Cause Analysis (RCA) in relation to audit and other non conformances.

This course provides practical guidance on RCA techniques which can easily be adopted into your business with effective results.

The appliance of RCA Root Cause Analysis is a fundamental requirement of BRC V8, clause 3.7.3.

Who should attend?

The course is suitable for anybody with responsibility for investigating non conformances or managing corrective actions within their company.

Course content

The course is workshop based and will take delegates through the RCA process from the point at which a non conformance has been identified. Scenarios will be explored where the RCA process is used to generate outcomes significantly different and ultimately more effective than those designed simply to address the symptoms of the problem.

Cost: £95 (Members), £145 (Non-members), £50 (Students) per delegate, all plus VAT

Time: Start 10.00am and approximate finish time 3.00pm

Platform: Adobe connect

A certificate of attendance is included in the price.

Stand out
with the
right training



Name	Signed	Date
Position	ADMINISTRATION DETAILS <ul style="list-style-type: none"> All bookings will be acknowledged and confirmation will be sent on receipt of payment. Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card. Cancellations/Substitutions: Cancellations must be received by letter, fax or email by no less than 4 weeks prior to the event and will be subject to an administration charge of £30.00 + VAT. Thereafter no refunds will be given. Substitutions may be made and the correct delegate rate will be applied. 	
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Reservations — An acknowledgement of booking will be sent on receipt of the registration form.

A receipted VAT invoice will be issued for all monies received. Payment of fees is required by the date of the meeting.

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