



Serving the needs of food service

The BSI Catering Scheme

Designed specifically for catering organizations, the BSI Catering Scheme is designed to meet the food safety needs of the food services industry. It's based on a variety of standards including ISO/TS 22002-2:2013 (Prerequisite programmes on food safety – Part 2: Catering) and ISO 22000 (Food safety management systems). It can be adapted to suit local food safety regulations and its catering focus eliminates the often challenging and inapplicable requirements of broader standards that apply to food manufacturers and processors.



The initial certification process consists of two stages: a documentation review followed by a site assessment. Annual re-certification assessments will follow. Organizations earn a certificate bearing the BSI Catering certification mark and can use the mark in advertising and marketing materials to differentiate the quality and safety of their services and products.

Benefits of certification

- Customized: Implement only practices and procedures specific to the catering industry
- Customer assurance: Your customers can trust the quality and handling of the food you serve
- Business continuity: Protect your business from the damage that can be associated with improperly handled or prepared food

The BSI Catering Scheme is suitable for:

- Caterers (on-site or mobile)
- Restaurants
- Hotel kitchens
- Hospital kitchens
- Care facility kitchens
- Schools and universities
- Food trucks



Our full range of food business solutions



Our training solutions

We offer a range of training courses from basic food handling, good manufacturing practices (GMP), Food Safety Management Systems and auditing to help you address food safety, quality and sustainability within your organization. Our training solutions include:

- Basic Food Handling
- Basic Food Hygiene
- Good Manufacturing Practice
- HACCP Plan and Implementation
- Food Safety Management Systems Requirements
- Food Safety Management Systems Implementation
- Food Safety Management Systems Internal Auditor
- Food Safety Management Systems Lead Auditor



Your journey with BSI



Why BSI?

We believe the world should be supplied quality food that is both safe and sustainable. We're a leading food safety certification provider with extensive auditing for a wide range of food safety standards across the entire food and beverage supply chain – including Global Food Safety Initiative recognized standards.

Our services for the food sector include certification, training, assessment and supply chain solutions. Combined, they can help assure your customers and make your organization more resilient by enabling you to manage the risks and opportunities associated with your products, processes, people and respective supply chains.

With over 2,800 food and agri-food standards in our portfolio, we are well positioned to support the industry and the challenges faced by the supply chain including food safety, food security, sustainability, land usage, energy, water and corporate social responsibility issues.

For more information on how we can help your business make excellence a habit email info.in@bsigroup.com or visit: bsigroup.com



By Royal Charter

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...making excellence a habit.™