COURSE DESCRIPTION

This course is certificated by the Chartered Quality Institute (CQI) and International Register of Certificated Auditors (IRCA); Course Certification Number, 2647 – PR 375.

Learners who successfully complete this FSSC 22000 v6 (FSMS) Auditor/Lead Auditor Training Course will satisfy part of the formal training requirements for initial certification as a COI and IRCA Certificated FSMS Lead Auditor.

DURATION: ACCREDITATION: CQI and IRCA 40 hours Face to Face DELIVERY: LANGUAGE: English



FOR EXPERIENCED **FOOD SAFETY AUDITORS**



LEARNING OBJECTIVES

Upon completion of this course, learners will be able to:

- Explain the purpose of a food safety management system, of food safety management systems standards and the business benefits of the improved performance of the food safety management system.
- Explain the role of an Auditor to plan, conduct, report and follow-up a FSMS audit in accordance with ISO 19011:2018 (and ISO 22003 including ISO 17021-1:2015 as applicable).
- Plan, conduct, report and follow-up an audit of FSMS to establish conformity (or otherwise) with ISO 22000:2018 / FSSC 22000 or acceptable equivalent and in accordance with ISO 19011:2018 (and ISO 22003 including ISO 17021-1:2015 as applicable).

AUDIENCE

This course is designed for:

- Professionals looking to audit organisations against FSSC 22000 v6.
- Food safety management representatives.

FSSC 22000 v6 (FSMS) Auditor / Lead Auditor Training Course

COURSE AIM

The aim of this course is to provide learners with the knowledge and skills required to perform first, second and third-party audits of FSMS against FSSC 22000 v6, in accordance with ISO 19011:2018, ISO/TS 22003 and ISO/IEC 17021-1:2015, as applicable.



PRIOR KNOWLEDGE

It will benefit learners if they have knowledge of the following principles and concepts:

- Knowledge of the following food safety management principles and concepts:
 - Plan-Do-Check-Act (PDCA) cycle;
 - the core elements of a management system and the interrelationship between top management responsibility, policy, objectives, planning, implementation, measurement, review and continual improvement.
- Food safety management:
 - knowledge of the principles of food safety management including pre-requisite programmes as specified in ISO 22000:2018 / TS 22002 (all parts) and HACCP;
 - the relationship between food safety management and the provision of food safe products to prevent or minimise adverse effects on human health and the proactive improvement of food safety performance;
 - awareness of common examples of relevant national and local FSMS legislation and requirements.
- Knowledge of the requirements of FSSC 22000 v6 or acceptable equivalent, and the commonly used food safety
 management terms and definitions, as given in ISO 22000:2018, which may be gained by completing a CQI and IRCA
 certified ISO 22000:2018 (FSMS) training course or equivalent.

FSSC 22000 v6 (FSMS) Auditor / Lead Auditor Training Course

COURSE CONTENT

- Introduction to FSMS
- **Process-based FSMS**
- Registration, certification and auditor competence
- Audit definitions, types and principles
- The audit process
- Preparing for the on-site audit (Audit Stage 1)
- Developing the checklist
- Conducting the on-site audit (Audit Stage 2)



COURSE CERTIFICATION

On completion of this course:

- Learners who pass both the examination and continuous assessment will be issued with a "Certificate of Achievement" that satisfies the formal training for an individual seeking certification as a CQI and IRCA Auditor / Lead Auditor. The "Certificate of Achievement" is valid for a period of five years from the date of the examination for the purpose of certifying as an Auditor with the CQI and IRCA.
- Learners who do not pass the continuous assessment and have been in attendance for the full duration of the course will be issued with a "Certificate of Attendance".
- Learners who fail the written examination and pass the continuous assessment will receive a "Certificate of Attendance" and will be allowed to re-sit the examination within 12 months of the end date of the first examination.





APPROVED TRAINING PARTNER ATP No. 01180291







