



ISO 22000 Lead Auditor (FSMS) Food Safety IRCA Certified Course #A17356



Why NIST?

- ❖ A strategic focus on long-term relationships and results
- ❖ Complete customization of training programs to include all relevant company policies, procedures and key objectives.
- ❖ Together, we will create an organizational climate which will sustain our efforts by Team work, Innovation and Continuous improvement.
- ❖ We keep things practical and simple.

Why Bureau Veritas Certification?

As an independent certification body, Bureau Veritas Certification provides a full range of certification and auditing services. Bureau Veritas' goal is to validate the conformity of management systems and processes of all kinds of organizations. We conduct audits against recognized standards, which may include customer specific requirements, in the fields of Quality, Health & Safety, Environment, and Social Responsibility.

Why choose IRCA?

The International Register of Certificated Auditors (IRCA) is the world's original and largest international auditor certification body. IRCA approved training organizations offer certified training courses based on a wide range of management systems standards and industry sectors. IRCA certified training can help a candidate to demonstrate his/her competence as an auditor and go on to achieve professional recognition as an IRCA certified lead auditor.

Course Description

Designed for every internal auditor working in the food industry, this course enables you to deliver sharp, added value, process audits that focus on food safety.

In addition to audit techniques, you will learn the most common findings and areas of concern, which can affect food safety in your company.



Course Contents

- ❖ Food safety Issues
- ❖ Food safety Management Systems overview.
- ❖ What to look for in Food safety Management System.
- ❖ Audit Techniques.
- ❖ What to look for in Management Responsibility.
- ❖ What to look for in Communication.
- ❖ What to look for in Planning of safe products.
- ❖ What to look for in Updating and Improvement.
- ❖ Accreditation Issues.
- ❖ Practical Exercises and Feedback.

Course Duration: 5 days
Assessment: 2 hour Examination

IRCA Accredited: Yes

IRCA Qualification:
Course number A17356 and RABQSA accepted.

Other Lead Auditor Courses:

- OHSAS 18001
- EMS 14001

Course fee & Calendar:

E-mail: info@nistinstitute.com

Web: www.nistinstitute.com

Contact

NIST @ Toll free # 1800 103 2442

Learning Outcomes

ISO 22000 Lead Auditor (FSMS) Food Safety course is IRCA certified (course number A17356) and RABQSA accepted. Upon successfully completing the course, students will be able to:

- ❖ Understand the ISO 22000 standard
- ❖ Understand food safety management issues
- ❖ Plan an audit against a set of audit criteria
- ❖ Successfully execute a food safety management systems audit
- ❖ Create clear, concise and relevant audit reports
- ❖ Communicate your report to a client

Pre-Requisites

- ❖ Completion of secondary education.
- ❖ Experience in the food chain and the principles used (HACCP, GMP, GAP legislation)
- ❖ An understanding of relevant key food safety legislation & pre-requisite programmes.
- ❖ A prior knowledge of the requirements of ISO 22000 is strongly suggested. At a minimum, the standard must be read before the course

Examination & Certification

- ❖ There is a two-hour examination for this course. Electronic devices, including laptops and mobile phones, are not permitted into the examination room.
- ❖ Delegates will also be assessed on the basis of their progress throughout the exercises.
- ❖ Delegates who successfully complete both the examination and the continuous assessment will be awarded a certificate of Successful Completion
- ❖ On successful completion of the training and assessment requirements, IRCA FSMS Auditor Certificate will be issued by Bureau Veritas.

