



FSSC 22000 Version 7 Lead Auditor



Course Aim

The FSSC 22000 Version 7 Lead Auditor course aims to help delegates develop the knowledge and practical auditing skills needed to carry out second and third-party audits of a Food Management System (FSMS) against FSSC 22000 and ISO 22000.

FSSC 22000 is an internationally recognised food safety certification scheme based on ISO 22000, sector-specific prerequisite programmes and additional FSSC requirements. It is designed to help organisations demonstrate effective food safety management throughout the food supply chain.

This intensive, interactive course is suitable for experienced food safety professionals who require a detailed understanding of the audit process. Many of the auditing techniques covered can also be applied to other Food Safety Management Systems.

Booking Confirmation

If you are booking with less than 14 working days notice before the course start date, please reach out to our team on 0345 605 0006 to confirm availability.

This intensive, challenging and highly interactive CQI and IRCA Certified training program is for those people who require an in-depth understanding of the knowledge and skills required to perform second and third-party audits of a FSMS against FSSC 22000 or ISO 22000. Many of the skills acquired in this course can be applied to auditing other Food Safety Management Systems.



Certification

Delegates who successfully complete all course requirements, including the exam, will be awarded a CQI and IRCA training-accredited certificate (2866).

This course is delivered in a collaboration with IQMS Learning Ltd, a CQI and IRCA Approved Training Provider.



Course Duration

This is a 5-day course



Maximum Delegates

Maximum attendees: 10 delegates.

Safety / Value / Availability / Support



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0345 605 0006



training@hss.com



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Who Should Attend?

This course is aimed at delegates whose work may relate to the below roles:

- Want to register as a Food Safety Management System Lead Auditor with CQI and IRCA
- Design, implement or manage a Food Safety Management System that meets the requirements of FSSC 22000 or ISO 22000
- Are food safety auditors looking to build on their auditing knowledge and gain formal recognition of their competence
- Lead internal, supplier, or third-party audits of Food Safety Management systems across the food supply chain



Agenda

- Plan, Do, Check, Act (PDCA) cycle and its use within a Food Safety Management System (FSMS)
- FSSC 22000 standard, including ISO 22000, ISO 22002 prerequisite standards and additional FSSC requirements
- Terms and definitions used within FSSC 22000, ISO 22000 and ISO 19011
- Food Safety Management System documentation
- ISO 19011, ISO 17021, and ISO 22003 auditing requirements
- First, second and third-party audits
- Benefits of accredited third-party certification
- Audit processes
- Selecting an audit team
- Stage 1, Stage 2, surveillance, unannounced and recertification audits
- Auditor responsibilities and competencies
- Planning and conducting an audit

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