



ISO 22000:2018

Lead Auditor (2339) CQI and IRCA



Course Aim

The aim of this course is to provide the knowledge and understanding of food safety management. The training looks to develop the knowledge and skills needed to take a precautionary approach to food safety by helping to identify, prevent and reduce foodborne hazards in the food and feed chains.

Many of the skills acquired on this course can be applied to auditing other Food Safety Management Systems.

The 2018 version brings clarity of understanding and offers a dynamic control of food safety hazards combining the following generally recognised key elements: interactive communication, systems management, Prerequisite Programmes (PRPs) and the principles of Hazard Analysis and Critical Control Points (HACCP).

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 first, second and third-party audits of Food Safety Management Systems (FSMS) against ISO 22000.



Course Duration

This is a 5 day course.



Agenda

- PDCA cycle and its use within an FSMS
- Terms and definition used in ISO 22000 pre-requisite standards
- Maintaining and retaining documented information
- The relationship between ISO 22000 & ISO 22002 series of pre-requisite standards
- 1st, 2nd and 3rd party audits
- Benefits of third party accredited certification
- The audit processes
- Auditor responsibilities
- Planning and conducting an audit
- Auditing Food Safety Management System requirements
- Generating audit findings
- Reporting and following up the audit
- Discuss the content and relationship of FSSC with ISO 22000
- Discuss the broadened pre-requisites of ISO 22000 and the additional requirements to meet GFSI recognised certification



Certification

Delegates successfully completing the course will receive a CQI and IRCA training accredited certificate (2339).

Safety / Value / Availability / Support



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Who Should Attend?

This course is aimed at delegates who wish to register as a food safety system lead auditor with the CQI and IRCA Certified training under the food safety auditor scheme. It would also be suitable for food safety professionals with a responsibility to design, implement and manage a Food Safety Management System that meets the requirements of ISO 22000.

This course would be ideal for food safety auditors who have been looking to enhance their auditing knowledge and skills or looking to achieve formal recognition for the skills and knowledge that they possess. In addition, this course would suit any auditors, from any organisation in the food chain, who need to lead audits and audit teams, both in their own organisation and in others, such as suppliers, where there is a requirement to audit Food Safety Management Systems against ISO 22000.

Pre-Requisites

Those attending this course are expected to have prior knowledge of the following:

- Knowledge of the principles of food safety management including pre-requisite programs and HACCP
- The Plan, Do, Check, Act (PDCA) cycle
- The relationship between food safety management and the provision of safe food
- Awareness of common examples of relevant national and local FSMS legislation (in the food sector and country relevant to the delegate)
- Knowledge of the requirements of ISO 22000 and the commonly used food safety management terms and definitions.

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