



FSSC 22000 V5/ ISO 22000:2018 FOOD SAFETY MANAGEMENT SYSTEM LEAD AUDITOR TRAINING COURSE

COURSE DESCRIPTION

This course is approved by FSSC 22000 and certificated by the Chartered Quality Institute (CQI) and International Register of Certificated Auditors (IRCA). CQI / IRCA Course Certification Number 2207-PT 368.

The objective 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 v5, in accordance with ISO 19011, ISO / TS 22003 and ISO / IEC 17021, as applicable.

COURSE CRITERIA

**UPON COMPLETION OF THIS COURSE,
LEARNERS WILL BE ABLE TO:**

- Describe the purpose of a FSMS, FSMS standards, management system audit and third-party certification;
- Explain the role of an auditor to plan, conduct, report and follow up a

Approved by:



Certified by:



FSMS audit in accordance with ISO 19011 (and ISO 22003 including ISO 17021 as applicable);

- Plan, conduct, report and follow up an audit of FSMS to establish conformity (or otherwise) with ISO 22000 / FSSC 22000 or acceptable equivalent and in accordance with ISO 19011 (and ISO 22003 including ISO 17021 as applicable).

Learners will need to demonstrate acceptable performance in these areas to complete the course successfully.

PRIOR KNOWLEDGE

Before starting this course, learners are expected to have the following prior knowledge:

- 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;

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COURSE DURATION: 40 hours
DELIVERY METHODOLOGY: VILT
COURSE LANGUAGE: English
ACCREDITATION: FSSC 22000 & CQI/IRCA

COURSE CERTIFICATION

Learners will be required to complete the face to face examination within 180 days upon VILT course start date. Those who pass both the face to face 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 / IRCA auditor / lead auditor. The "Certificate of Achievement" is valid for a period of five years from the date of the last day of the course for the purpose of certifying as an auditor with the CQI / IRCA.

- Food safety management:
 - knowledge of the principles of food safety management including prerequisite 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 v5 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 / IRCA certified ISO 22000:2018 (FSMS) training course or equivalent.

COURSE CONTENT

VILT SESSION 1

- Introduction to FSMS (FSSC/ISO 22000) series of standards
- Activities

VILT SESSION 2

- Process-based FSMS
- Activities

VILT SESSION 3

- Registration, certification and auditor competence
- Audits: definition, principles and types
- Activities

VILT SESSION 4

- The audit process
- Preparing for the on-site audit (audit stage 1)
- Activities

VILT SESSION 5

- Developing the checklist
- Activities

VILT SESSION 6

- Role play activities
- Conducting the on-site audit (audit stage 2)
- Audit review

VILT SESSION 7

- Audit reporting and follow-up
- Activities

VILT SESSION 8

- Activities
- Audit role play

VILT SESSION 9

- Specimen examination

VILT SESSION 10

- Case studies

1 DAY FACE TO FACE (CLASSROOM BASED WITHIN 180 DAYS OF COURSE START DATE)

- Morning content refresher
- Afternoon final examination