

ISO 22000:2018 FOOD SAFETY MANAGEMENT SYSTEMS INTERNAL AUDITOR

TRAINING COURSE

SGS ACADEMY

COURSE DESCRIPTION

The objective of this course is to provide learners with the knowledge and skills required to perform an internal audit of part of a food safety management system based on ISO 22000 (or equivalent) and report on the effective implementation and maintenance of the management system in accordance with ISO 19011.

FACE TO FACE: 2 days

ELEARNING: 120 minutes

VILT: 16 hours

LEARNING OBJECTIVES

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

- With reference to the Plan-Do-Check- Act cycle, explain the process-based food safety management system model for ISO 22000, and the role of internal audit in the maintenance and improvement of food safety management systems
- Explain the role and responsibilities of an auditor to plan, conduct, report and follow up an internal food safety management system audit, in accordance with ISO 19011
- Plan, conduct, report and follow up an internal audit of part of a food safety management system based on ISO 22000 and in accordance with ISO 19011.

AUDIENCE

The course is designed for:

Anyone whose role requires them to have the knowledge and skills needed to conduct an internal audit within their organisation and report on the effectiveness of the food safety management system against the requirements of ISO 22000:2018.

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PRIOR KNOWLEDGE

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

- Management Systems
- Understand the Plan-Do-Check-Act (PDCA) cycle;
- Food Safety Management
- A basic knowledge of the concepts of food safety management including HACCP, hazard analysis, hazard and risk assessment and management etc. and the relationship between food safety management and customer satisfaction and customer food safety requirements

- Understand commonly used food safety management terms and definitions, as given in ISO 22000

- ISO 22000

- An understanding of the requirements of ISO 22000 which may be gained by completing an IRCA certified FSMS Foundation training course or equivalent.

COURSE CONTENT

- Process-based Food Safety Management Systems
- Auditing for continual improvement
- Audit: definition and principles
- Planning and preparing for the audit
- On-site activities
- Audit reporting and follow-up
- Auditor competence and certification

COURSE CERTIFICATION



Learners who pass the test and continuous assessment will be issued with a "Certificate of Achievement". 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 attending the full course duration will be issued with a "Certificate of Attendance". Learners attending the eLearning version, will be able to download the SGS Completion Certificate on achievement of a 80% pass mark or more in the final assessment.

CONTACT SGS



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