



IRCA certified Course# A17410

(Application has been made to IRCA for certification)

COURSE DURATION: 5 Days

TRAINING HOURS: 40 hrs

Max. NO. OF TRAINEES: 20

Delegates will be exposed to:

- Group work activities, practical skills development exercises, workshops and role plays.
- Continuous & written assessment of delegates' performance.

Language: English/ Arabic

Tutor: IRCA certified tutor.

Food Safety Management Systems

Auditor/Lead Auditor

Course Description

This course adapts the accelerated learning approach. The course will enable delegates to effectively undertake Food Safety Management Systems (FSMS) audits, by clearly understanding the requirements of ISO 22000 international standard, other associated standards and HACCP principles.

This course will also give you the skills and techniques to measure the effectiveness of your food safety management system through audit. Successful implementation of the course meets part of the formal training requirements for individuals seeking registration under the IRCA Auditor Registration Scheme.

Course objectives:

By the end of this course you will be able to:

1. Understand food Safety management system principles, processes and techniques used for assessment and management of food safety hazards.
2. Determine contents & requirements of ISO 22000 and inter-relationships with other relevant international standards and food industry practices and guides.
3. Identify and maintain of legislative and regulatory requirements.
4. Plan, conduct, report & follow-up food safety management systems audits.

Prerequisite:

Delegates need to have an understanding of:

- Operational requirements within the food chain and preferably with an understanding of management systems.
- Relevant key food safety legislation.
- Good practice guides within the food chain principles of HACCP defined by Codex Alimentarius.
- A pre-course exercise to be answered by the delegates and turned in prior to or at the beginning of the course is required to demonstrate understanding of the ISO 22000 Standard

Target audience

1. Those who have interests in Food Safety issues.
2. Food safety consultants.
3. Individuals interested in conducting first-party, second-party, and third-party audits based on ISO 22000.
4. Anyone who may be involved in either the support or actual implementation of a food safety management system or HACCP-based system.
5. Managers planning the implementation of ISO 22000.

Course material & style:

Delegates receive comprehensive course manuals with reference materials, including a copy of ISO 22000 (with pre-course materials) and a copy of ISO 19011 standard for the guidelines for system auditing.

Delegate's Certification:

- Successful delegates shall be awarded a certificate of successful completion for assign the written examination and the continual assessment.
- Attendees shall receive a certificate of attendance.

