

Food Safety Management Systems

Auditor/Lead Auditor Course # A17410

Certified by IRCA

Duration: 5 Days



Course Description

This course enables delegates to effectively under-take Food Safety Management Systems 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. Successful implementation of the course meets part of the formal training requirements for those seeking registration under the IRCA Auditor Registration Scheme.

What you will learn?

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: 2005 and inter-relationships with other relevant international standards and food industry practices and guides.
3. Identify and maintain legislative and regulatory requirements.
4. Plan, conduct, report & follow-up food safety management systems audits.

Certificate

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

Language

English / Arabic.

Tutor

Fulfills IRCA requirements for this scheme



For registration:

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The Accredited International Programs Dpt., PQI

Who Should Attend

- Those who have interests in Food Safety issues, Food safety consultants.,
- Individuals interested in conducting first-party, second-party, and third-party audits based on ISO 22000 and Managers planning the implementation of ISO 22000.

Course Materials & Styles

- Delegates receive comprehensive course manuals with reference materials for the ISO 22000 standard.

Delegates will be exposed to:

- Group work activities, practical skills development exercises, workshops and role plays.
- Participation and interactive discussion groups.

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Prerequisite

Delegates must have the following prior knowledge:

- Operational requirements within the food chain and preferably with an understanding of management systems & the principles of HACCP as defined by the Codex Alimentarius.
- Relevant key food safety legislation.
- Good Practice guides for Agriculture (GAP),
- Veterinary (GVP), Manufacturing (GMP), Hygiene (GHP), Production (GPP), Distribution (GDP) and/or Trading (GTP) depending on the segment of the
- Food chain in which the student operates.

Requirements for Successful Completion

To succeed this course, delegates must:

- succeed the continual assessment throughout the 5 days course duration and achieve success rate of the written examination.

