

# Food Safety Management Systems

## Auditor/Lead Auditor Course # A17410

Application has been made to IRCA for certification of this course

Duration: 5 Days



### Course description

This course adapts the accelerated learning approach. The course will enable delegates to effectively under-take Food Safety Management Systems (FSMS) audits, by clearly understanding the requirements of ISO 22000: 2005 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.

### What you will learn?

**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: 2005 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.

### Course material & style

Delegates receive comprehensive course manuals with reference materials, including a copy of ISO 22000: 2005 (with pre-course materials) and a copy of ISO 19011:2002 standard for the guidelines for system auditing.

**Delegates will be exposed to:**

- Group work activities, practical skills development exercises, workshops and role plays.
  - Continuous & written assessment of delegates performance.
- 1- Those who have interests in Food Safety issues.

**For more information please don't hesitate to contact us:**

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The Accredited International Programmes dpt.

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### Who should attend?

- 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: 2005 .
- 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 22000:2005.

### Certificate

Certificate of success will be awarded on passing the written examination and the continual assessment

**Language** English / Arabic.

**Tutor** IRCA Certified tutor.

### 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 .

