



IQCS CERTIFICATION

IRCA (UK) Accredited Auditor Training Organization



IRCA FOOD SAFETY MANAGEMENT SYSTEMS AUDITOR / LEAD AUDITOR CONVERSION TRAINING IRCA REG. A17238 (3 DAYS)



OVERVIEW

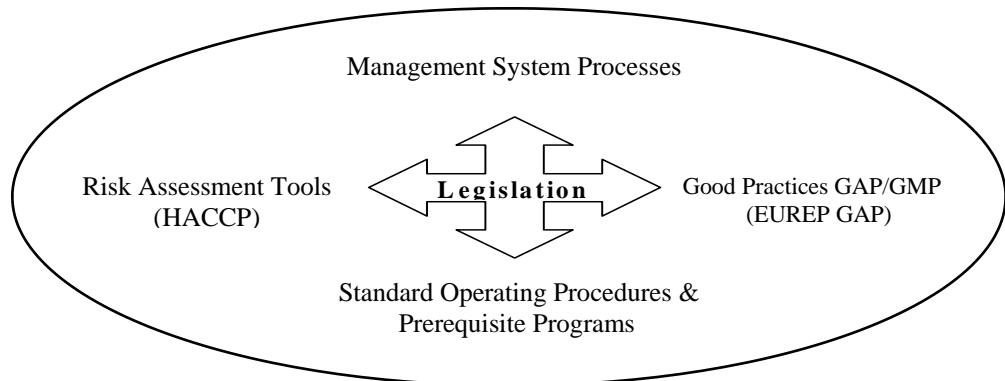
This course satisfies part of the IRCA (**International Register of Certificated Auditors**) training requirements for certification as IRCA FSMS auditors.

Aim of this course. ISO 22000:2005 provides industry with a standard for managing and reducing the risks to health resulting from operations across the food chain. The aim of this course is to equip existing auditors of other management system standards, who have with a food industry background, with the knowledge and skills required to assess the adequacy of the design, implementation and improvement of a food industry organization's food safety management system against ISO 22000:2005, in accordance with ISO 19011.

This course trains delegates thoroughly in how to plan, organize and conduct an internal or external Food Safety/Quality Management System Audit and to report the results.

It also assists delegates in preparing their own organization for third party audits.

Overview	1
Learning Objectives	1
Who Should Attend	1
Course Content	2
Course Tutors	2
Course Registration Details	3
Registration Form	3
About Us	4



LEARNING OBJECTIVES

Summary of Course Features:

- IRCA Registered
- Conducted by IRCA approved Lead Tutors
- Knowledge-based training with Comprehensive Course Notes
- Skilled-based training with simulating and enriching syndicate work activities
- Award IRCA Recognized Certificate of Successful Completion and Attendance

- Describe the fundamental purpose of a food safety management system and explain the principles, processes and techniques used for the assessment and management of food management of food safety hazards, including the significance of these for FSMS auditors.
- Explain the purpose, content and interrelationship of the following: management system standards ISO 22000; industry practice; standard operating procedures; and the legislative framework relevant to a FSMS
- Explain the of an auditor to plan, conduct, report and follow up and food safety management systems audit in accordance with ISO 19011.
- Interpret the requirements of ISO 22000 in the context of an audit an organization's FSMS, with particular reference to:
 - The effectiveness of the organization's management of risk through its food safety risk assessment and control planning.
 - The capability of an organization to maintain and exceed compliance with legislative requirements
 - The adequacy of the organization's emergency preparedness and response.
 - The implementation of operational risk control, monitoring and measurement.
 - The continuous improvement of food safety management system performance.
- Plan, conduct, report and follow up a FSMS system audit in accordance with ISO 19011.

COURSE CONTENTS

The course covers all aspects defined in Learning Objectives and amplified in Enabling Objectives.

The local requirements, culture, practices or approaches to auditing and the application of ISO 22000, and food safety requirements/legislation appropriate for each country in which the course is presented.

It also covers the benefits of certification as an IRCA FSMS auditor, including brief details of the IRCA FSMS Management Systems Professional certification scheme (IRCA/902), and provide the details of how to contact IRCA and apply for certification.

- **Key Features used in the latest IRCA's "Accelerated Learning" based training to optimise learning cycle :pre-course e-introduction module, ice-breaker, animations, graphics, sounds & music, practical industrial examples, flow charts, mind-maps, quizzes & sample outputs, live audit/simulated audit & practical workshops**

WHO SHOULD ATTEND

Practicing Auditors & Quality Assurance Personnel

Veterinarians, Sanitarians & EHS Officers

Owners/Managers/Supervisors in Food Industry

Engineering/Maintenance Personnel

Retail Personnel

e.g. Supermarket Dept. Heads, Asst. Managers

HACCP Committee Members

Note : To maximize learning objectives, ISO 22000 shall be provided to all registered participants prior to course commencements for prior reading to ensure their familiarity with the course objectives and requirements .

PRIOR KNOWLEDGE REQUIREMENTS:

- Have experience working within the [food chain](#).
- Have an understanding of relevant key food safety legislation (this may be specific to their food industry context and location).
- Have an understanding of prerequisite programmes.
- Have an understanding of [Good Practices 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](#)
- Have an understanding of the principles of HACCP [as defined by the Codex Alimentarius](#) .
- Students who intend to seek certification as an FSMS auditor with IRCA are required to have successfully completed [an IRCA certified \(or equivalent\) 5-day Lead Auditor training course in another discipline \(QMS, EMS, OH&S etc\)](#).

COURSE TUTORS

- All IQCS Course Trainers are professionally qualified practitioners with hands-on experience in establishing, maintaining and auditing Food Safety, Occupational Health & Safety, Quality and Environmental Systems from various food establishments in the Food Supply Chain

Essential for anyone working in or for the food industry

Workshop-based tutor led sessions

Covers the requirements of FSMS auditing in great detail

"Accelerated Learning Techniques" based workshop and exercises

- This course is essential for Food Safety knowledge and accreditation for FSMS auditing
- Relevant to future development of the profession and providing a good safety structure for Food Safety Auditors