1. Course Details:

Course Code	: ISOM-002
Course Title	: IRCA Certified ISO 22000:2018 Food Safety Management Systems Lead Auditor
Course Duration	: 5 Days

2. Course Overview:

- Gain the confidence to effectively audit a FSMS in accordance with internationally recognized best practice techniques or demonstrate your commitment to food safety by transforming existing auditor skills to ISO 22000. This course will allow you to consolidate your expertise with the latest developments and contribute to the continual improvement of the business.
- You'll grasp the key principles and practices of effective FSMS audits in line with ISO 22000, and ISO 19011 'Guidelines for auditing management systems.

- Over five days, you'll gain the knowledge and skills required to undertake and lead a successful food safety management systems audit; using a step-by-step approach, you'll be guided through the entire audit process from initiation to follow-up.

3. Learning Outcomes:

- Implementing or operating a management system within a food sector context
- Food safety management principles, vocabulary and ISO 22000 requirements
- Audit planning
- Awareness of common examples of relevant national and local FSMS legislation (in the food sector and country relevant to the delegate)
- Knowledge of the requirements of ISO 22000 or acceptable equivalent, which may be gained by completing an ISO 22000:2018 Requirements course
- Describe the purpose of a FSMS, of FSMS standards, of management system audits and of third-party certification
- On-site audit and audit skills
- Writing NC reports and audit reporting
- Apply the concept of product and process risk to audit findings
- Audit follow up

4. Course Contents:

- PDCA cycle and its use within an FSMS
- Terms and definition used in ISO 22000 pre-requisite standards

- Maintaining and retaining documented information
- The relationship between ISO 22000 & ISO 22002 series of pre-requisite standards
- 1st, 2nd and 3rd party audits
- Benefits of third-party accredited certification
- The audit processes
- Auditor responsibilities
- Planning and conducting an audit
- Auditing Food Safety Management System requirements
- Generating audit findings
- Reporting and following up the audit
- Discuss the content and relationship of FSSC with ISO 22000
- Discuss the broadened pre-requisites of ISO 22000 and the additional requirements to meet GFSI recognized certification
- **Final Exam**

5. Our Methodology:

- Make coaching and monitoring innovative and using modern
- Media training also using on the go training by using interactive means and focusing on
- The exercises, practical applications and real situations study.
- Live delivery method, instructor-led training.
- Experienced consultant, trainers, and professional.
- Qualified trainer with high-level experience

6. Attendance Reports:

- Send daily attendance reports to trainingdep
- Send full attendance report to training dep. by the end of thecourse
- Attend 100 % from the course days also providedaily
- Issue attendance certificate for participant who attend minimum 80% from the course duration

7. Pre/Post Reports:

- Pre- assessment before starting training.
- Post assessment after finish training
- Full report for the deferent between Pre-& Post assessment

8. Who Should Attend?

- Members and supporting personnel of the Food Safety Management Team who have responsibility to audit, implement, improve an FSMS
- Personnel who are involved in operation, engineering, site activities who wish to gain maximum benefit from the FSMS implementation
- Any other personnel who wish to advance their career in management systems, irrespective of discipline