



## ISO 22000:2018 Food Safety Management Systems Auditor/Lead Auditor Training Course

**CQI and IRCA Course ID: 2325**

### URS Training Services



#### Course Objective:

The aim of this course is to provide delegates with the knowledge and skills required to perform first, second and third-party audits of food safety management systems against ISO 22000, in accordance with ISO 19011, ISO 22003 and ISO 17021, as applicable. On successful completion of the course, the delegates will be capable of performing effective audits of companies' Food Safety Management Systems, reporting the outcome and determine whether or not it meets the requirements of the ISO 22000 series.

**Note: Delegates who successfully completed the course are entitled to apply to the CQI and IRCA for registration.**

#### Course Content:

- An introduction and explanation of ISO 22000 terminologies.
- Philosophy and the fundamental principles of ISO 22000 series.
- Overview of the requirements of ISO 22000 standard.
- Definitions, purpose, objectives and benefits of ISO 22000 auditing.
- Risk assessment and context of organization
- Risk based audit approach, scheduling and planning of ISO 22000 internal and external audits.
- An explanation of audits, their purpose and planning, and the way to approach, perform and report an audit.
- Auditor's responsibilities, personnel attributes and Auditor competence.
- Successful tools and techniques for ISO 22000 FSMS auditing.
- Effective communication, reporting & follow-up of ISO 22000 FSMS auditing.
- ISO 22000 auditing as a tool for continual improvement.
- Auditor Registration Scheme.
- Final Examination

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### **Prior Knowledge:**

Before starting this course, delegates are expected to have the following prior knowledge.

### **ISO 22000:2018 Foundation (FSMS)**

#### **Management Systems**

- ⇒ The Plan, Do, Check, Act (PDCA) cycle
- ⇒ The core elements of a management system and the interrelationship between top management responsibility, policy, objectives, planning, implementation, measurement, review and continual improvement.

#### **a) Food Safety Management**

- ⇒ A knowledge of the principles of food safety management including prerequisite programmes as specified in ISO/TS 22002 (All parts) and HACCP
- ⇒ The relationship between food safety management and the provision of safe food products to prevent or minimize adverse effects on human health and the proactive improvement of food safety performance.
- ⇒ Awareness of common examples of relevant national and local FSMS legislation and requirements.

#### **b) ISO 22000**

- ⇒ Knowledge of the requirements of ISO 22000 and the commonly used food safety management terms and definitions, as given in ISO 22000, which may be gained by completing a CQI and IRCA Certified ISO 22000:2018 Foundation (FSMS) Training course or acceptable equivalent.

#### **Who Should Attend?**

- All levels of management who are involved in implementing ISO 22000 Food Safety Management Systems internal & external auditing.
- All levels of management who plan, execute and follow up ISO 22000 Food Safety Management Systems internal & external auditing.

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