Lead Auditor Course on
ISO 22000:2018
Food Safety Management Systems

KBS

CQI | IRCA

Approved Training Partner

ATP ID : 6051750   Course ID : 2386

PR359 : FSMS ISO 22000:2018

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ISO 22000:2018 Food Safety Management Systems

This food safety management system Auditor/Lead Auditor course has been designed and developed to provide learners with the knowledge and skills required to perform first, second and third party audits of an FSMS as per ISO 22000:2018 , in accordance with ISO 19011:2018, ISO TS/22003:2013 and ISO/IEC 17021-1:2015, as applicable.
This course is meeting the requirements for individuals seeking registration as an FSMS Auditor or Lead Auditor for IRCA & CQI.

Course Overview

- Food safety Management System compliance to the requirement of ISO 22000:2018 standard
- Auditing Principles, audit terminology and FSMS audit life cycle.
- Roles and responsibilities of auditors and auditee.
- Planning and conducting audit in accordance with ISO 19011.
- Conducting an audit
- Planning and Reporting audit findings

Who should attend?

- Management Representatives, core group members and other process heads responsible for establishing, implementing, maintaining and auditing Occupational Health Safety management system
- All employees whose work responsibility directly affects FSMS

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- Anyone who is responsible conducting first party, second party or third-party audits of food industries
- Management System Professionals and Consultants
- The personnel from the Certification Bodies
- A consultant or advisor of any food business operation
- Students who wish to learn and develop cross functional skills for the challenging future assignments
- Those individuals willing to take up external auditing as a future profession by becoming an independent auditor and to become a registered ISO 22000:2018 Lead Auditor

Pre-Requisites

Delegates attending this course are required to have a minimum level of "expected prior knowledge" in the following food safety management principlesand concepts and requirements:

- A computer or laptop with camera, speaker with proper internet connection.
- The Plan, Do, Check, Act (PDCA) cycle and it use in FSMS.
- The Basic elements of a food safety management system and the interrelationship between top management responsibility, procedures, policy, objectives, planning, implementation, risk assessment, measurement correction and corrective action, review and continual improvement
- HACCP principles, Hazard analysis, and Principles of food safety management, including prerequisite programs as define in ISO 22000:2018 standards.

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- The relationship between food safety management, the provision of safe food products to prevent or eliminate the adverse effects on human health and the proactive improvement of food safety performance
- Important legal and regulatory requirement of country and local food safety legislation.
- The understanding of Food safety management system and its scope, terms and definitions, as explain in ISO 22000:2018 standards.

Benefits of Taking This Course

Upon completion of this course, delegates should be able to:

- Explain the purpose of food safety management system, of food safety management systems standards, of management system audit, of third-party certification and the business benefits of improved performance of the quality and food safety management system.
- Explain the role of an auditor to plan, conduct, report and follow up a food safety management system audit in accordance with ISO 19011 and ISO/IEC 17021.
- Plan, conduct, report and follow-up an audit of a food safety management system to establish conformity (or otherwise) with ISO 22000:2018, and in accordance with ISO 19011 and ISO/IEC 17021.

Course Venue/Mode:

The courses will be conducted through virtual classrooms and workshops, and the requirement standards will be communicated via email.

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Course Duration

(40 Hours) In different formats as given below:
Regular Batch / Evening Batch / Sunday Batch

Methodology of delivery

- Accelerated learning through Workshops & Exercises
- Role play, case study and discussions between the groups and individuals
- Mock audit and Presentation of findings

Examination

This course includes a 1 hour 45 minutes examination (additional 30 minutes has been allotted for non-English candidates) and on successful completion, delegates will be awarded certificate of achievement.
In case the delegate does not qualify the exam but attended the full course can re-sit for the exam with 06 months of course end-date.

Course Tutor(s)

KBS deploys highly experienced Professionals with vast experience in auditing & trainings

- KBS is one of the most prestigious certification bodies, providing superior and unmatched quality services in the field of Conformity Assessment & Management System Certification, Climate Change Services, Product Certification & CE Marking, Third Party Inspection, Energy Audit, and Training — with over 20+ years of experience.
- KBS has a client base across more than 60 countries in various fields covering almost every industrial and institutional sector.
- KBS is CQI | IRCA Approved Training Partner for Lead Auditor Training Courses.
- KBS courses are highly structured and transfer the knowledge and skills to the delegates for complete understanding of the standard.
- KBS have well trained IRCA approved tutors who use accelerated learning techniques during course delivery. Our trainer has vast amount of training, audit experience and have work across a wide range of business

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