



# Lead Auditor Course on **FSSC 22000 V.6**



Approved Training Partner

ATP ID: 6051750 Course ID: 2667

PR375: FSSC 22000 Version 6 Lead Auditor



**India:**

+91-9560995215, +91-9971998085

training@kbscertification.com,  
swati@kbsindia.in

**Dubai:**

+971 556401690

saji@kbscertification.com



## **FSSC 22000 V.6**

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 FSSC as per FSSC V6, in accordance with ISO 19011:2018, ISO TS/22003:2013 and ISO/IEC17021-1:2015, as applicable.

This course is meeting the requirements for individuals seeking registration as an FSSC Auditor or Lead Auditor for IRCA & CQI.

### **Course Overview**

- Food Safety Management System compliance to the requirement of FSSC V6 standard
- Auditing Principles, audit terminology and FSSC audit.
- 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.
- All employees whose work responsibility directly affects FSSC
- Anyone who is responsible for 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 crossfunctional 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 FSSC V6 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 principles and concepts and requirements:

- A computer or laptop with camera, speaker with proper internet connection.
- The Plan, Do, Check, Act (PDCA) cycle and its use in FSSC.
- 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 FSSC V6 standards.
- 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 FSSC V6 standards.

## **Benefits of Taking This Course**

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

- Explain the purpose of FSSC, of food safety standards, audit of third-party certification and the business benefits of improved performance of food safety.
- 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 FSSC to establish conformity (or otherwise) with FSSC V6 Standards, and in accordance with ISO 19011 and ISO/IEC 17021.



## **Course Venue/Mode:**

Courses are held through virtual, or classroom and requirement standards will be communicated by our virtual learning digital portal.

## **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



# About KBS

- 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