ISO 22000:2018/FSSC 22000 v6.0 FSMS LEAD AUDITOR COURSE

LIVE VIRTUAL |40 HOUR |5 DAY

- Inclusive an 2 hr online exam
- 100% Attendance required
- Language : English

USD\$1,800 (tax inclusive)

<u>Objective</u>

This course certifies FSSC 22000 V5.1 Food Safety Management Systems Lead Auditor Course provides basic training for potential FSMS Lead Auditors and Auditors with the knowledge and skills to prepare, conduct, report and follow up 1st, 2nd and 3rd party FSMS audits.

The course meets the training requirements for lead auditor certification set by the Chartered Quality Institute and International Register of Certificated Auditors (CQI IRCA, www.quality.org) of the United Kingdom.





CQI IRCA Certification #2401

CQI IRCA Approved Training Partner #0602 2954



COURSE CONTENT

- General Introduction
- Understanding of FSSC 22000 principles, vocabulary and requirements
- Document and record review
- Audit Planning, process, follow up and technique
- Writing nonconformity and audit reporting





The ALAUDA WAY

The course maintains a harmonious blend of knowledge-based presentations, lively discussions, interactive exercises, and immersive case studies. Approximately twothirds of the course duration is dedicated to activity-based learning, ensuring students actively engage with the material and apply their newfound knowledge.

To further enhance students' exam preparedness, a mock examination paper will be diligently examined and discussed throughout the course. This exercise serves the dual purpose of familiarizing students with the examination style and honing their skills in tackling exam-oriented questions.



WHO SHOULD ATTEND

- The members and supporting personnel of the FSMS have the responsibility to audit, implement, and improve an FSMS
- Personnel involved in operation, engineering, and purchasing who wish to gain maximum benefit from the implementation of the FSMS; and
- Any other personnel who wish to advance their career in management systems, regardless of their discipline

Alauda Learning Centre care@alauda.uk | 40 Caversham Road, Reading RG1 7EB, UK

Management systems

Prior knowledge on

- including the PDCA (Plan, Do, Check, Act) cycle and the core elements of a management system
- Food Safety principles/concepts such as , The relationship between food safety management and the provision of safe food products to prevent or minimise adverse effects on human health and the proactive improvement of food safety performance
- FSSC 22000 and the commonly used Food Safety terms and definitions