



## Internal Auditor for Food Safety Management Schemes

### Training course



#### Essential information about the course

To provide guidance and practical experience in planning, executing, reporting and audit follow-up of an internal audit, when monitoring the effectiveness and conformity of an FSMS.

The adoption of a food safety management system (FSMS) is intended to enable an organization to improve its food safety (FS) performance and to manage its FS risks. An internal audit is an essential element to an effective FSMS, and by attending this course you will benefit by learning and developing the skills to help improve your organization's FS performance.

This course develops the necessary skills to assess and report on the conformance and implementation of an FSMS. You'll learn how to initiate an audit, prepare and conduct audit activities, compile and distribute audit reports, and complete follow-up activities.

#### Our course agenda

DAY 1	DAY 2
<ul style="list-style-type: none"><li>• Guidelines for auditing management systems ISO 19011</li><li>• Definition of an audit</li><li>• Audit process, evidence and criteria</li><li>• Typical audit activities</li><li>• Audit programme</li><li>• Audit objective, scope and criteria</li><li>• Initiating the audit</li><li>• Document review and sampling</li><li>• Work document preparation</li><li>• Opening meeting</li><li>• Communication skills</li></ul>	<ul style="list-style-type: none"><li>• Document review during the audit and verifying information</li><li>• Recording the facts and generating findings</li><li>• Documenting nonconformities</li><li>• Preparing audit conclusions and closing</li><li>• Preparing and distributing the audit report</li><li>• Completing the audit</li><li>• Conducting audit follow-up</li><li>• Reflection quiz</li></ul> <p>Book today at <a href="https://www.bsigroup.com/training">bsigroup.com/training</a></p>

Upon successful completion of your course, you'll receive an internationally recognized BSI certificate.

## Make sure the course is right for you

### Who is this course for?

Anyone involved in the auditing, maintaining or supervising of an FSMS. Including:

- Senior management
- Technical/Quality assurance
- Engineering
- Production and operations
- Purchasing and supply
- Distribution

What will I learn?	This course will help you:
<p>You will have the knowledge and skills to:</p> <ul style="list-style-type: none"><li>• Explain the guidelines of management system auditing according to ISO 19011</li><li>• Determine the application of ISO 19011 guidelines to auditing</li><li>• Initiate the audit</li><li>• Prepare audit activities</li><li>• Conduct audit activities</li><li>• Prepare and distribute the audit report</li><li>• Complete the audit</li><li>• Audit follow up</li></ul>	<ul style="list-style-type: none"><li>• Prepare, conduct and follow-up on audit activities</li><li>• Identify and apply the benefits and requirements of an audit</li><li>• Gain the skills to assess an organization's capability to manage its FSMS</li><li>• Write factual audit reports and suggest corrective actions</li></ul>

## Why invest in training from BSI?

We want to make sure you have the best learning experience possible. That's why we offer a range of training courses from beginner to expert. We create a positive learning environment so you retain the knowledge and acquire the skills that will continue to be of use beyond the course.

When you attend a BSI training course, our tutors are the best in the business. They're truly passionate about sharing their knowledge and ensuring you learn. Trusted experts with years of hands-on and business experience, they bring the subject matter to life with relevant and contemporary examples to enhance your learning.

Training delivered at your site could be a convenient and cost-effective option, especially if you have multiple delegates. Talk to one of our experts to find out more.

## Next steps with the BSI Academy

Want to learn more? You may be interested in:

- Applying PAS 96:2014 – A Guide to Protecting and Defending Food and Drink from Deliberate Attack
- Allergen Management and VITAL 2
- Effective Foreign Matter Control
- HACCP Plan and Implementation
- Effective Food Safety Auditing



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