



Training Academy



FSSC 22000 version 6 Lead Auditor Training Course

Training course

STAGE 

Essential information about the course

Over five days you'll gain the knowledge and skills required to plan, conduct, report on and follow up a successful FSSC 22000 version 6 food safety management system audit. Using a step-by-step approach, you'll be guided through the entire audit process from initiation to follow-up according to best practice techniques.

Whether you're new to auditing to this standard or upgrading your skills, this course will update you on the latest developments in food safety allowing you to drive the continual improvement of your business. The key principles and practices of effective FSMS audits in line with FSSC 22000, ISO/TS 22003-1:2022, ISO 17021-1:2015 and ISO 19011:2018 Guidelines for auditing management systems will be covered.

You'll also learn to describe the purpose of an FSSC 22000 audit and satisfy third-party certification, as well as grasp the key principles and practices of effective food safety management system audits in accordance with FSSC 22000 version 6 inclusive of specific audit criteria for:

- ISO 22000:2018 Food safety management systems - Requirements for any organization in the food chain
- ISO/TS 22002-1:2009 'Prerequisite programmes on food safety, Part 1- Food Manufacturing'
- FSSC Requirements for Organizations to be Audited, also known as FSSC additional requirements

Our course agenda

Day 1	Day 2
<ul style="list-style-type: none">• Purpose and Business Benefits of FSSC FSMS• Context of a FSMS in the food supply chain• ISO/TS 22002-1 specified requirements and FSSC 22000 v5.1 additional requirements• First, second and third-party audits• FSSC certification process• Roles and responsibilities and confidentiality• Stage 1 Audit and Stage 2 Audit• Risk assessing audit criteria• Developing process-based audit prompts relative to FSSC 22000• Specimen exam paper homework options	<ul style="list-style-type: none">• Welcome and recap• Opening meeting• Audit evidence• Audit meetings• Closing meeting• Audit report and Audit follow-up• Initiating the audit• Document review and Audit plan• Specimen exam paper homework options

<p>Day 3</p> <ul style="list-style-type: none"> • Specimen exam paper: Sections 1 and 2 review • Observations • Interviewing 'Top Management' • Auditing process: 'Food Safety Management System Context' • Auditing process: 'Food Safety Management System Planning' • Auditing process: 'Food Safety Management System Operations' • Specimen exam paper homework options • Close day 3 	<p>Day 4</p> <ul style="list-style-type: none"> • Specimen exam paper: Section 3 Review • Auditing process: 'Food Safety Management System Performance' • Auditing process: 'Food Safety and Continual Improvement' Auditing • Nonconformities • Closing meeting • Audit report • Audit follow-up: Corrective action • Specimen exam paper: Section 4 • Close day 4
<p>Day 5</p> <ul style="list-style-type: none"> • Course overview • Course review and final questions • Introduction and readiness for the exam • Examination • End of course <p style="text-align: right;">Book today at bsigroup.com/training</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 required to calculate, reduce, report and/or check their product(s) greenhouse gas emissions, including environmental and sustainability managers, officers, advisors and champions.

<p>What will I learn?</p> <p>By the end of the course, you will be able to:</p> <ul style="list-style-type: none"> • Explain the purpose and components of an FSSC food safety management system, and the business benefits from improved performance of the 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 FSSC 22000 and ISO 19011 (and ISO 22003 including ISO 17021-1 as applicable) • Plan, conduct, report and follow up an audit of a food safety management system to establish conformity (or otherwise) with FSSC 22000 and in accordance with ISO 19011 (and ISO 22003 including ISO 17021-1 as applicable) 	<p>What are the benefits?</p> <p>This course will help you:</p> <ul style="list-style-type: none"> • Identify the aims and benefits of an FSSC 22000 audit • Identify risks and opportunities related to the objectives of an organization • Interpret FSSC 22000 requirements for audit application to determine compliance and non-compliance against scheme requirements. • Plan, conduct and follow-up auditing activities to improve your audit performance and prevent recurrence of nonconformities • Grasp the application of risk-based thinking to products and processes, leadership and process management • Access the latest auditor techniques and effective use of these techniques in a range of audit applications • Build stakeholder confidence
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Prerequisites

Delegates are expected to have prior knowledge of the FSSC 22000 scheme, ISO 22000:2018 and the ISO 22002 PRPs relevant to their industry sector. If you don't meet these requirements, it's not likely you will meet the learning objectives or successfully pass the examination. It would also be beneficial to have been involved in, or preferably undertaken, Food Safety Management System, (FSMS) audits before attending this course.

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.