



CQI and IRCA Certified ISO 22000:2018 Lead Auditor (Food Safety Management System)

Training course (ID: 1999)



Essential information about the course

Gain the confidence to effectively audit a FSMS in accordance with internationally recognized best practice techniques or demonstrate your commitment to food safety by transforming existing auditor skills to ISO 22000. This course will allow you to consolidate your expertise with the latest developments and contribute to the continual improvement of the business.

You'll grasp the key principles and practices of effective FSMS audits in line with ISO 22000, and ISO 19011 'Guidelines for auditing management systems.

Over five days, you'll gain the knowledge and skills required to undertake and lead a successful food safety management systems audit; using a step-by-step approach, you'll be guided through the entire audit process from initiation to follow-up.

Learn to describe the purpose of a ISO22000 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 ISO 22000:2018 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'

Acquire the skills to plan, conduct, report and follow up a FSMS audit that establishes conformity, enhances food safety compliance, and overall organizational performance.

Our course agenda

Day 1	Day 2
<ul style="list-style-type: none"> • Benefits to you, Welcome and Introductions • Course Aims, Objectives and Structure • First, Second and Third-Party Audits • Typical Audit Activities • Audit Objectives, Scope and Criteria • Audit Resources • Roles and Responsibilities and Confidentiality • Audit Methods • Stage 1 Audit • Stage 2 Audit • Audit Plan • Work Documents • Opening Meeting • Audit Evidence • Effective Communication 	<ul style="list-style-type: none"> • Purpose and Business Benefits of FSMS • FSMS overview • Terminology: ISO 22000 • Food safety hazards and risks • Inputs, process activities and outputs • ISO/TS 22002-1 specified requirements • Fundamentals of FSMS • Documentation requirements • Role of the auditor • FSMS Process • Types of hazard control • Establishing the hazard control plan • FSMS documentation requirements • Context of regulatory requirements vs. industry food safety best practice standards

<ul style="list-style-type: none"> • Audit Findings • Audit Meetings • Closing Meeting • Audit Report • Audit Follow-Up • Specimen exam paper homework options 	<ul style="list-style-type: none"> • Roles and responsibilities Enabling objectives • Initiating the audit • Document review • Audit plan • Working documents • Opening meeting • 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 	<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 Management System Continual Improvement' Auditing • Nonconformities • Closing meeting • Audit report • Audit follow-up: Corrective actions • Specimen exam paper: Section 4
<p>Day 5</p> <ul style="list-style-type: none"> • The certification and accreditation process, the role of CQI and IRCA, the CQI and IRCA FSMS auditor certification requirements and code of conduct • Course overview • Course review and final questions • Introduction and readiness for the exam • Examination 	<p>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 with the need to audit an organization's FSMS.

<p>What will I learn?</p> <p>You will gain the knowledge to:</p> <ul style="list-style-type: none"> • Describe the purpose of a FSMS, of FSMS standards, of management system audits and of third-party certification • Explain the role of an auditor to plan, conduct, report and follow up a FSMS audit in accordance with ISO 19011 (and ISO 22003 including ISO/IEC 17021, where appropriate) <p>You will gain the skills to:</p> <ul style="list-style-type: none"> • Plan, conduct, report and follow up an audit of a FSMS to establish conformity (or otherwise) with ISO 22000 in accordance with ISO 19011 (and ISO 22003 including ISO/IEC 17021, where appropriate) • Apply the concept of product and process risk to audit findings 	<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 ISO 22000 audit • Interpret ISO 22000 requirements for audit application • Plan, conduct and follow-up auditing activities that add real value • Grasp the application of risk-based thinking to products and processes, leadership and process management • Access the latest auditor techniques and identify appropriate use • Build stakeholder confidence by managing processes in line with the latest requirements • Meet training requirements for CQI/IRCA certification
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Prerequisites - you are expected to have the following prior knowledge:

You should have a good knowledge of ISO 22000 and the key principles of a FSMS. If not, we strongly recommend you attend our ISO 22000:2018 Requirements course. It will also help if you have attended an internal or lead auditor course or have experience with conducting internal or supplier audits.

We also recommend a prior knowledge of the following Food Safety management principles and concepts:

- Implementing or operating a management system within a food sector context. This includes private schemes such as BRC, GLOBALGAP, FSSC and/or other schemes which include management system components.
- Relevant key food safety legislation (this may be specific to delegates' food industry context and location).
- Knowledge of prerequisite programmes as specified in ISO/TS 22002-1.
- Good Practice guides for Agriculture (GAP), Veterinary (GVP), Manufacturing (GMP), Hygiene (GHP), Production (GPP), Distribution (GDP) and/or Trading (GTP) depending on the segment of the food chain in which the student operates.
- The principles of HACCP as defined by the Codex Alimentarius Commission.
- Knowledge of the requirements of ISO 22000 or acceptable equivalent, which may be gained by completing a ISO 22000:2018 Requirements 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.

Next steps with the BSI Academy

Want to learn more? You may be interested in:

Effective Food Safety Auditing
Effective Foreign Matter Management
Root Cause Analysis for the Food Industry



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