

Training Content

<p>1. Introduction</p> <ul style="list-style-type: none"> ▪ IRCA and the Auditor Registration Scheme ▪ Auditor Codes of Conduct 	<p>2. An Introduction to Food Safety Management System</p> <ul style="list-style-type: none"> ▪ Consumer demands and the need to control food Safety
<p>3. The Evolution of Food Safety Management Systems</p> <ul style="list-style-type: none"> ▪ An overview of management system principles. ▪ Third party Certification. 	<p>4. The Requirements of ISO 22000</p> <ul style="list-style-type: none"> ▪ ISO 22000-2005 - Structure & general principles ▪ Planning & realization of safe products ▪ Verification, Validation & Improvement.
<p>5. Management Systems Auditing</p> <ul style="list-style-type: none"> ▪ What is an Audit and why are Audits necessary? ▪ The Audit Process ▪ Auditing in relation to food safety & ISO 22000 ▪ ISO 19011 and auditor competence 	<p>6. The Assessment Process</p> <ul style="list-style-type: none"> ▪ An Overview ▪ Initial Contact ▪ Pre-Assessment Visits ▪ Document Review ▪ Initial Preparation ▪ Detailed Planning ▪ The On-Site Assessment ▪ Opening Meeting ▪ Audit Conduct ▪ Evaluating Results ▪ Closing Meeting ▪ Corrective Action ▪ Formal Report ▪ Follow-Up and Surveillance Visits ▪ Exercises on above
<p>7. Audit Tools & Techniques</p> <ul style="list-style-type: none"> ▪ Detailed Planning & Check List development ▪ Searching for Evidence ▪ Conducting Interview and Asking Questions ▪ Auditor and Auditee Tactics ▪ Recording the Results <p>Exercises on above</p>	