

ISO 22000:2005 Lead Auditor

ISO 22000:2005 is the internationally recognised standard that defines the parameters for an effective food safety management system based on HACCP. More and more organisations in the food sector are encouraging their suppliers to demonstrate compliance to this standard, and this is creating a demand for trained and competent ISO 22000:2005 auditors.

This intensive, challenging and highly interactive IRCA registered training program is for those people who require an in-depth understanding of the International Food Safety Management System Standard ISO 22000:2005, and the range of auditing techniques and protocols associated with the lead auditor role in the food sector.

WHO SHOULD ATTEND?

- This course satisfies the training requirements for those who wish to register as a food safety system lead auditor with the IRCA.
- Food safety professionals with a responsibility to design implement and manage a quality system that meets the requirements of ISO 22000.
- Food safety auditors who have been looking to enhance their auditing knowledge and skills or looking to achieve formal recognition for the skills and knowledge that they possess.
- Auditors, from any organisation in the food chain, who need to lead audits and audit teams, both in their own organisation and in others, such as suppliers, where there is a requirement to audit food safety management systems against ISO 22000

PREVIOUS EXPERIENCE

Those wishing to attend this course should have:

- Experience of working in the food chain
- An understanding of relevant key food safety legislation, prerequisite programmes, Good Manufacturing Practices and HACCP principles as defined in Codex Alimentarius.

COURSE OBJECTIVES

To enable those attending to lead an audit team whose objective it is to audit the food safety management system of an organisation against the requirements of ISO 22000:2005. The course will also equip delegates with a sound knowledge of the requirements of ISO 22000:2005 and the food safety principles that underpin it.

COURSE CONTENT

- Food safety management principles
- The management systems approach to managing food safety risks
- The requirements of ISO 22000:2005
- The processes and techniques involved in planning, conducting & reporting audits on an entire food safety management system

WHAT ARE THE BENEFITS?

The course is designed not only to help people perform food safety audits, but also to develop delegates' wider understanding of food safety management systems design and implementation. It will help delegates understand how HACCP can be embedded into the food safety management system of an organisation. Successful completion of the course and the achievement of the 70% pass mark will satisfy the formal training requirements for those wishing to register as an Auditor, Lead Auditor or Principal Auditor with the IRCA under the food safety auditor scheme.

IN HOUSE COURSES

Offering better value for money, they can be designed to closely match your specific requirements.

STYLE OF DELIVERY AND COURSE LEADERS

Our course leaders are professional practitioners in the food sector, as well as being qualified, registered and experienced auditors. They have extensive knowledge across a wide variety of food industry organisations such as primary food processing, food manufacturing, retailing and catering. They have cut their teeth within high profile organisations, and fully understand the range of technical, legislative and people challenges that face those with a responsibility for delivering robust food safety management systems and customer confidence.

CERTIFICATION

All delegates will be awarded a certificate verifying attendance and completion of the course. Those delegates who pass the course will be awarded a certificate recognised by the IRCA.

BOOKING AND COURSE FEES

The fee includes full lunch and refreshments each day. Please complete the booking form and return together with the relevant fee.

Fee: £995 plus VAT