

IRCA Registered ISO 22000:2005 Auditor Conversion Training

IRCA International Registration Course Code (Reg.No.A17238)

Shortcut to achieve business success



● Introduction

Multi-fish, red duck eggs, freshwater fish contain malachite green, etc. these incidents and endless stream, attracted public concern over the food quality safety and health, listed as the first priority to solve it. The current food safety management system international standard is ISO 22000:2005, is developed by the International Standard Organizations Food Technical Committee (ISO TC34) and will be published in September 2005. Since the establishment of the ISO, it made global food supply chain in the food safety management system certified and promoted to achieve consistency. The international standard ISO 22000:2005 has combined the spirit of ISO 9000, taken the P-D-C-A model, integrated the principles of HACCP, taken GMP, GHP as references, demonstrated the ISO 22000 in the content.

● Detail



- **Case Studies:** discuss the audit and technique food safety management in detail
- **Audit exercise:** personally involved in the authentication process, theory and practice to learn the core idea of audit
- **Lecturer:** qualify for the international professional accreditation and years of audit experience
- **Certification:** qualify the international IRCA and awarded with a certificate of training
- **Methodology:** : Seminar with role-play, case studies, theory and practice

Target Audience



- ~ staff who was responsible for the implementation or leading teams to internal or external audit
- ~ any level of employees and independent consultants of the company
- ~ Anyone who intends to register as a IRCA Auditor and the intention to carry out the second or third group of personnel certification

Schedule

Day 1

The management and tendency of the food hazard, ISO 22000 food safety management introduction, the diversity and characteristics of food industry, identification and evaluation of food hazard, pre-lesson discussion, case studies (food safety knowledge / ISO 22000 standard definition)

Day 2

ISO 22000:2005 food safety management system, management responsibilities, planning and realization of safety products, types and prevention skills of hazard sources, facilities and hygiene management, food industry safety and equipments of the sanitation management, food signal and advertisement management, food hygiene regulations, case studies (ISO 22000 standard requirement interaction / identification of hazard / audit plan audit list / audit management)

Day 3

The recognition, validation and improvement of ISO 22000:2005 food safety management system, lack audit report and correction, the audit closing ceremony and the follow-up of audit result, case studies (audit management / loss report / ending the meeting, revision and discussion, pre-exam question discussion, written test)

● Certification

➤ Upon the Success of completing the course and pass the examination, participants will be awarded a certificate, it is used to apply IQA IRCA auditors or a director of auditor

● Languages

Teach in Putonghua with english terminology
(Chinese notes, exam can be answered in Chinese or English)

● Course code and fee

Course code: IRCA-FSMS-3
can apply NTTS to reduce half of the course cost, actual fee HK\$2,750
(including lunch and course resources)



● Venue

ACI training centre

● Duration

3 Days
[Welcome any enquiry dates]



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