



Introduction

This training course has been developed in line with IRCA requirements IRCA/2019.

Capitalizing on the powerful Accelerated Learning Technique, this course spends a good portion of the time on discussions, exercises and case studies to help students to consolidate knowledge and acquire hands on experience that are instrumental in their capacity as a food safety management system auditor or as a food safety function professional.

Students who passed the continuous assessment and the 2 hour written examination will be awarded a Certificate of Successful Completion. Based on IRCA policy, this course satisfies the training requirement for certification as an IRCA registered FSMS Lead Auditor/Auditor. This course run in collaboration with HK Veritas Ltd. (IRCA AO17253)

Objectives and Achievements

- Describe the purpose of a FSMS as well as the principles, processes and techniques used for the assessment of food safety hazards
- Explain the purpose, content and interrelationship of ISO 22000:2005, ISO 9000:2000 series, ISO 15161:2001 guidance, industry practice and standard operating procedures.
- Interpret the requirements of ISO 22000:2005 in the context of an audit
- Describe the roles and responsibilities of auditors and lead auditors
- Plan, conduct, report and follow up an audit in accordance with ISO 19011 requirements



Who Should Attend?

- Line/Support function personnel who are involved in food safety implementation
- Staff who are charged with the responsibility to develop and maintain a FSMS
- All FSMS auditors who wish to acquire an internationally recognized auditor status

Prerequisite

Students are expected to have working experience in the food chain, an understanding of the relevant food safety legislation, prerequisite programmes, good practice guides (eg GMP) and HACCP.

Methodology

There is a balance between knowledge-based presentation, discussions, exercises and case studies. About two third of the time is spent on activity based learning. A mock examination paper will be discussed throughout the course to help students to be familiar with the style of the examination.

Course Contents

- General introduction, certification and accreditation
- Food safety and management system
- Food safety standards
- ISO 22000:2005 requirements
- Audit planning
- Document review
- Process auditing
- Audit skills
- Writing NC reports
- Audit reporting
- Audit follow up





Course Certificate

Participants who successfully complete this course and pass the examination will be awarded a certificate which may be used in support of an application to be registered as an Auditor or Lead Auditor with the CQI International Register of Certificated Auditors.

Language

Cantonese
(Supplemented with English Handout and Examination Paper)

Course Duration

5 Days (40 hours including a 2 hour examination)

[Welcome any requested dates]

Some evening work is required.

Venue

ACI Learning Centre, Hong Kong

Course Code & Fee

Course Code : TF6

(Daily Refreshment and Course Materials are included)

Lunch is not included. Please advise us in advance if you have any special requirements.

Dress code: smart casual



Accredited Certification International Limited

Tel: 3583 3330 Fax: 28061940

Website: www.aci-limited.com

