

## Online Training Program for Internal Auditor Course on FSSC 22000 Ver. 5 Food Safety System Certification

### Course Features

- ♣ To enable the delegates to understand Key concepts in Food Safety System Certification (FSSC 22000) V5 auditing.
- ♣ To impart/enhance practical auditing skills to become certified Internal Auditor.
- ♣ To enable the delegates to plan, conduct & manage FSMS internal audits in accordance with the principles & guidance of ISO 19011.



### Course Objectives

The essential objective of this course is to refresh and/or review the structure & basic requirements of FSSC 22000 V5 & enable the company employees to plan & conduct the internal audit to improve the effectiveness of FSMS & add value to the organization. It also helps people to get an opportunity to enhance their auditing skills & demonstrate compliance to the standard's requirement

### Who should attend?

- ♣ Food Safety Team Leader(s)
- ♣ Food Safety Management System Consultants / Personnel wishing to attend higher level courses such as Lead Auditor courses
- ♣ Delegates who wish to become competent internal auditor for FSSC 22000 V5.
- ♣ Delegates implementing FSSC 22000 V5 in their organization
- ♣ Anyone with the need to audit an organization FSSC system.
- ♣ Delegates who wish to implement & improve food safety management system based on FSSC 22000 Version 5 in their organization.

**Date: 30th & 31st July 2020**  
**Time: 10.00am to 5.00pm**  
**(Both Days)**

### Course Contents

- ♣ Introduction to FSSC 22000 V5
- ♣ History of Food Safety
- ♣ Overview of FSSC 22000 V5 requirements
- ♣ Annex SL – High level structure
- ♣ ISO 22000:2018 Requirements - viz. Context of organization & understanding requirements of interested parties, process approach, leadership, risk based thinking, support processes including documentation requirements, operations, performance evaluation & improvement.
- ♣ ISO/TS 22002-1:2009

### **Day - 2**

- ♣ FSSC 22000 Additional Requirements
- ♣ Introduction to auditing
- ♣ Internal Audit - its objectives & merits & issues, Definition of Audit, types of audits, auditing principles
- ♣ Audit planning – 1st, 2nd & 3rd party – Audit preparation – Document Review, preparation of working documents, checklist, audit plan & audit program
- ♣ Use of Checklists
- ♣ Audit Performance – opening meeting, audit objective, communication during audit
- ♣ Collecting & verifying information
- ♣ Conducting interviews, questioning techniques, examination of evidence
- ♣ Audit finding, non-conformity, audit conclusion
- ♣ Audit Reporting & follow-up – Audit Report & its contents/approval/distribution/retention, audit follow-up
- ♣ Auditor competence
- ♣ Online Examination

## Pre-Requisite / Prior Knowledge

- ♣ All the delegates / participants are expected to have basic knowledge of the PDCA-cycle, the core elements of management systems, concepts of hazard identification, risk assessment and control, Types of Food Safety Hazards, relevant Statutory & Regulatory FSMS legislation and requirements of ISO 22000:2018, ISO/TS 22002-1:2009 as well as the FSSC 22000 Additional Scheme Requirements (as per Version 5).
- ♣ All the delegates/participants must arrange their own hard copy / soft copy of ISO 22000:2018, ISO/TS 22002-1:2009, FSSC 22000 Additional Scheme Requirements (as per Version 5) and ISO 19011:2018 standard(s) required throughout the online program. **This is an essential requirement.**
- ♣ **Knowledge of English is essential.**

## Issue of Certificate

Certificate of successful completion shall be issued to all the delegates/participants who attend entire duration of the course, in all the sessions and qualify in the Online examination.

**Registration Fee : Rs. 4,000 + 18 % GST  
Per Participant**

**Duration**: 7 Hours including 1 hour break  
(Both days)

# FSSC 22000 Ver. 5 Internal Auditor Training



**To Register and Pay : [Click Here](#)**

To know about all our Online Training Programs scan adjacent QR Code

### Registered & Head Office-

801, Raheja Plaza I, LBS Marg, Ghatkopar (W), Mumbai 400 086

Email: [trainingindia@tuv-nord.com](mailto:trainingindia@tuv-nord.com) Tel: +91-22-66477000

Website: [www.tuv-nord.com/in](http://www.tuv-nord.com/in)

Toll Free: 1800-209-0902

TÜV®

All our Online Training Offerings are for the resident of India & Sri Lanka Only.

