

FSSC 22000 V5 and ISO 22000:2018 Food Safety Management Systems Auditor/Lead Auditor

Objectives:

- Explain and describe the standard of Food Safety Management System – ISO 22000:2018 and the third-party certification.
- Explain the responsibility of an auditor and practice how to plan, conduct, report and follow up on a Food Safety Management System audit, not only ISO 22000:2018, but also FSSC additional requirements.
- Learn how to lead audits and audit teams, both in their own organisations and others such as suppliers.

Programme code	10009576
Date and time	12 Oct – 16 Oct 2020: 9:30 – 17:30
Venue	1/F, Hong Kong Productivity Building, 78 Tat Chee Avenue, Kowloon
Language	English & Mandarin
Course fee	HK\$12,500
Remarks	Early bird enrolment by 30 Sept 2020: 10% discount on the list price.

Introduction

Participants will be able to learn with the knowledge and skills required to perform first, second and third-party audits of Food Safety Management Systems against the requirements in ISO 22000:2018, ISO 22002-1, FSSC 22000 v5, in accordance with ISO 19011, ISO 22003 and ISO 17021, as applicable.

Prerequisite

Participants should have a prior knowledge and understanding on below food safety management principles and concepts:

- Implementing or operating a management system within a food sector context such as BRCGS, GLOBALG.A.P., SQF, FSSC and/or other schemes which include management system components.
- Relevant key food safety legislation
- Knowledge of prerequisite programmes as specified in ISO/TS 22002-1.
- Good Practice guides for Agriculture (GAP), Veterinary (GVP), Manufacturing (GMP), Hygiene (GHP), Production (GPP), Distribution (GDP) and/or Trading (GTP) depending on the segment of the food chain in which the student operates.
- The principles of HACCP as defined by the Codex Alimentarius Commission.
- The requirements of ISO 22000 and FSSC 22000

Itinerary / Course Outline

Day	Course content	Location
Day 1	<ul style="list-style-type: none"> FSSC 22000 and FSMS fundamentals. The audit process, roles and responsibilities and meetings. Auditor behaviours and skills. Pre-audit activities and scopes. Case study - Food safety hazards and system documentation review (strategic planning). 	Online lecture / In-class lecture
Day 2	<ul style="list-style-type: none"> Stage 1 audit. Case study - Hazard analysis audit. Case study - Interviewing top management. Planning the Stage 2 audit. Emergency preparedness and response. Prerequisite programmes. 	Online lecture / In-class lecture
Day 3	<ul style="list-style-type: none"> Case study - Prerequisite programmes. Audit reporting and identifying nonconformities. Corrective action and follow up. 	Online lecture / In-class lecture
Day 4	<ul style="list-style-type: none"> FSSC additional requirements. Case study - TACCP audit. 	Online lecture / In-class lecture
Day 5	<ul style="list-style-type: none"> Case study audits. Auditor development and course review. 	Online lecture / In-class lecture

Professional Trainers

Mr Mario YUE - Mario has more than 22 years of audit and inspection experience in food industry. As a lead food assessor in LR, Mario is a qualified GFSI auditor and tutor. Besides 3rd party audit project, he is also handling different global 2nd party audit project, such as M&S, Starbucks and Hidilao.

Award

This training is certified by International Register of Certificated Auditors (IRCA) and participants who successfully complete the training and pass the final examination and continual assessment will be issued with an CQI & IRCA + FSSC recognised Certificate of Completion. Learners who attend the full duration of the course but fail the final examination will be issued with a Certificate of Attendance.

Enrolment method

Please scan the QR code for online enrolment.

Alternatively, after completing the enrollment form from our website, kindly send it with closed cheque to 3/F, HKPC Building, 78 Tat Chee Avenue, Kowloon Tong, Kowloon, Hong Kong. Attention: Ms. Cyrus Ching. [All cheques must be crossed and made payable to the "Hong Kong Productivity Council"]

