



Lead Auditor Training Course

FSSC

**FSSC 22000
VERSION 6**

(Course ID: 2686)



APPROVED TRAINING PARTNER

6023829

Why CQI and IRCA?

CQI and IRCA is the leading professional body for management system auditors and offers a globally recognized business qualification. **CQI and IRCA** represents over 10,000 registered auditors in 150 countries and every year, around 60,000 delegates attend **CQI and IRCA** certified training course.

CQI and IRCA Certified courses are recognized as an industry leader and **CQI and IRCA** endorsement means that you can be confident that the course you are attending:

- Covers the key knowledge and skills you need to start your journey as a management systems auditor
- Will be taught by tutors who are experienced auditors and trainers who have fulfilled CQI and IRCA tutor competency requirements
- Will be taught using a variety of proven practical student- focused learning techniques to help you learn and enjoy the course
- Has a limited class size to maximize participation and optimize your learning
- Has been regularly assessed by CQI and IRCA approved technical assessor.
- Completion of this course is the first step to becoming **CQI and IRCA** registered, to find out more please visit www.irca.org/join

CQI and IRCA recognize that attending a training course is usually a major commitment, both in terms of cost and time. When choosing the right training organizations and the right course, make sure you look for those that display the **CQI and IRCA certification mark**.

CQI and IRCA only approves organizations that have demonstrated a high standard of technical and training expertise. All training organizations approved by CQI and IRCA must demonstrate that they have the competence to achieve the learning outcomes for each course and to examine the performance of students.

When you are choosing CQI and IRCA certified Course and Training Organization you can be certain that

- Your knowledge and skills are developed through an interactive and practical approach to tasks and audit activities.
- Courses are delivered by tutors who are experts in management systems in auditing and experienced in training.
- Students are formally assessed and examined during training.



Who will benefit?

- Improves the quality of food and food packaging products
- Improves food safety processes by reducing hazard and incident risk
- Optimizes resources resulting in reduced costs
- Helps prove your products and services are safe, high quality, and reliable
- Builds trust in the supply chain
- Ensures production of food products with prerequisite programs
- Helps facilities enter new markets and establish new customer relationships
- Simplifies food safety plans and programs Given these benefits, it should come as no surprise that such a certification enhances reputation, which can bring in new customers and increase bottom lines.

Additional benefits resulting from V6

- The additional food loss and waste requirements support a silobreaking approach contributing towards the UN Sustainable development goals (SDGs).
- SDG Target 12.3 on Food loss and waste aims to halve per capita global food waste by 2030
- Incorporates quality control parameters and food safety & quality culture into the Scheme.
- Enhanced measures to aid in certificate authenticity, such as the addition of a QR code to each certificate.
- The Scheme now includes category FII for trading and brokering.
- Further detail has been added in the Scheme document to aid in better

Learning Objectives

On completion, successful students will have the following knowledge and skills. The delegate will develop the knowledge to describe the purpose of a food safety management system, of Food Safety Management Systems standards and the business of the improved performance of the Food Safety Management System

The delegate will develop the skills to plan, conduct, report and follow up an Food Safety Management System to establish conformity (or otherwise) with FSSC 22000 version 6 and in accordance with ISO 19011 guidelines.

Course Format

- Course Program
- Each day is divided into four sessions, two before lunch and two after lunch.
- The first session precedes the mid-morning break and the second follows mid morning break.
- The afternoon sessions are similarly divided.



- The output of the exercise are a part of the formal continuous assessment and will therefore be marked.
- Although the exercises are group exercises individual score to the delegate will be based on their overall participation.
- A mock audit – Role play will be conducted on Days 4 & 5 of the Training for the delegates to demonstrate the skills learned and understood during the course. All sessions are interactive and delegate participation is encouraged.
- You will need to allow sufficient time to read and understand the notes which have been provided

Course Style

- All sessions are delegate interactive and delegate participation is encouraged. Delivery will include presentations by lecture, overhead and slide projection.
- There are numerous exercises and each activity is assessed as part of the overall candidature evaluation.
- A model factory will be used and wherever possible practical illustrations will be given. All course presenters will have experience of QMS design and implementation, and have some experience of QMS certification and assessment.
- A live audit in a host organization (or an audit role play) will take place on day 4 so as the delegates may demonstrate the skills learned and developed during the course.

Expected Prior knowledge

Management systems – Plan, Do, Check, Act (PDCA) cycle

The core elements of a management system and the interrelationship between top management responsibility, policy, objectives, planning, implementation, measurement, review, and continual improvement.

Food safety management

- A knowledge of the principles of food safety management including prerequisite programmes as specified in ISO/TS 22002-x series and HACCP.
- The relationship between food safety management and the provision of safe food products to prevent or minimise adverse effects on human health and the proactive improvement of food safety performance.
- Awareness of common examples of relevant national and local FSMS legislation and requirements
- The role of ISO 22003-1 in food management system certification
- Awareness of the food chain categories and sub-categories in ISO 22003-1.

Note: a) and b) can be obtained through attending a CQI and IRCA Certified FD128 ISO 22000:2018 Foundation (FSMS) Training course.

FSSC 22000

Knowledge of the requirements of FSSC 22000 and Annexes (all parts) and the commonly used food safety management terms and definitions, as given in ISO 22000 and in FSSC 22000

Appendix 1

Highlights

- Training Programs are handled by Highly Experienced and CQI and IRCA Qualified Lead Auditors.
- The Batches once committed will not be cancelled
- 3 Fully Equipped Training Halls available at Trichy to carry out Multi Program at the same time.



Course Period

Classroom Training – 5 Days (40 Hours)

Virtual Training – 5 Days (40 Hours)

Exam

There is a 1 Hour and 45 Minutes Open Book – Online exam conducted by CQI IRCA.

An additional 30-minute grace period will be given to candidates whose native language is not English.



Contact Details



TVE International Academy Pvt. Ltd.

Plot Plot No.5, Ganapathy Nagar,

K.K.Nagar, Trichy – 620 021,

Tamilnadu, India



0431-4051364, 9360728434.



isotraining@tvecert.org



www.tvecert.org