



IPS PAKISTAN

in association with



Hong Kong Veritas



IRCA REGISTERED

AUDITOR/LEAD AUDITOR COURSE

ISO 22000:2005 – Food Safety Management System

IPS INTRODUCTION:

Integrated Professional Services (IPS) is a transformation partner providing wide range of consulting & training services, professional solutions & offerings aiming at enabling the organizations to meet newest business challenges.

COURSE OVERVIEW:

IPS Pakistan offers an International Register of Certificated Auditors (IRCA) approved ISO 22000:2005 FSMS Auditor/Lead Auditor Course (A17307), an intensive and highly-rated 5-days (40 hours) course, in collaboration with Hong Kong Veritas (AO17253), an IRCA-approved training organization. The course comprises of lectures, interactive group and individual workshops, case studies, role play exercises, giving touches of real time scenarios. Continuous Assessment and examination measure the success rate.

TARGET AUDIENCE:

CEO's, Directors, Food Professionals/Technologists, FSMS/HACCP/F&B Managers/Executives, Potential FSMS/HACCP/BRC 3rd-party Auditors, FSMS/HACCP/BRC Management Representatives, Line/Support function personnel and the personnel who wish to excel in the field of Food Safety Management System and/or auditing.

COURSE TUTOR (s):

Approved and renowned tutor(s) with a diversified professional experience and training portfolio of structured training programs.

COURSE OBJECTIVES:

- Describe the purpose of an FSMS with reference to the PDCA cycle, including the principles, processes and techniques used for the assessment of Food Safety hazards.
- Explain purpose, content and interrelationship of ISO 22000:2005, ISO 9000 series, ISO 15161:2001 guidance, industrial practice and standard operating procedures.
- Interpret the requirements of ISO 22000:2005 in context of an audit
- Describe the roles and responsibilities of Food Auditors and Lead Auditor
- Plan, conduct, report and follow-up an audit in accordance with ISO 19011 requirements

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.

PREREQUISITE:

Students are expected to have some background of the Food Safety Management System, ISO 22000, GMP's, food safety legislation, pre-requisite programs or HACCP before they start this course.

WHY GO FOR IPS ?

We are a team comprising of highly competent and widely-recognized system tutors, assessors, learning facilitators and technical expertise having an experience of more than 100 years of result-oriented learning and development programs for all levels and roles of organizations, IPS not only facilitates the companies to develop your valuable human resources but also helps the trainees to actually apply the knowledge they have learnt and skills they have developed so that specific training objectives are efficiently met.

COURSE DURATION:

5 days (40 hours including a 2 hour examination)



4 Training and Support

400/12-B, Lane # 7, Peshawar
Road, Rawalpindi Cantt
PAKISTAN
+92 (051) 5 472 1 68
+92 (322) 8525002, (0321) 6627531
ipsolutions.pakistan@gmail.com

