

Day 1 : Introduction to Food Safety Management Systems (FSMS) and ISO 22000

- Course objectives and structure
- Standard and regulatory framework
- Certification process
- Fundamental principles of food safety
- Food Safety Management System (FSMS)

Day 2 : Audit principles, preparation and launching of an audit

- Fundamental audit concepts and principles
- Audit approach based on evidence and risk
- Initiating the audit
- Stage 1 audit
- Preparing the stage 2 audit (on-site audit)
- Stage 2 audit (Part 1)

Day 3 : On-site audit activities

- Stage 2 audit (Part 2)
- Communication during the audit
- Audit procedures
- Creating audit test plans
- Drafting audit findings and non-conformity reports

Day 4 : Closing the audit

- Documentation of the audit and its review
- Closing the audit
- Evaluating action plans by the auditor
- Beyond the initial audit
- Managing an internal audit programme
- Competence and evaluation of auditors
- Closing the training

Day 5 : Certification Exam