



Prinsip Mahir Sdn Bhd

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ISO 22000 LEAD ASSESSOR

Introduction

This ISO 22000 lead assessor auditor workshop is designed to take the participants through the key activities involving effective assessment-auditing for the food sector management system, in particular, as ISO 22000 publishes.

From the NASA initiatives passing onto the Conferences in Food Protection and Microbiological Criteria for Foods...through an interactive case study approach participants will learn effective practices for:

- Identifying, evaluating and analyzing an organization's food-safety program
- Managing an audit program
- Conducting an effective assessment-audit
- Leading an audit team
- Adding-Assessment team
- Understanding of the global implications and effects of the International Standard ISO 22000

We discuss business aspect introduced to link importance of managing risk contributing to the overall excellence of organizational performance and discussions with detailing accreditation and registration protocols.

Note 1: The training program is limit to 20 participant.

Note 2: Development of BRS International Registration Body programs is compatible with IAF (International Accreditation Forum) signatory bodies requirements.

Learning Objectives

Upon successful completion of this program, participants will be much better prepared to:

1. Plan, execute and report results of FSMS ISO 22000 and HACCP MS assessment-audit;
2. Understand key elements of managing an audit program and measuring hazard and risk performance,



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3. Understand the importance of planning for HACCP and implementation of ISO 22000 the longer term.
4. Assist an organization in aligning performance with other internationally recognized requirements and legal requirements to the food sector,
5. Lead their team to satisfactorily implement and "auditable" ISO 22000 and assessment-audit objectives.

From a 1st, 2nd or 3rd Party perspective.

Training Program

Day 1:

Food Safety Management System (FSMS) introduction, history global perspective, HACCP and registration protocol; viewing new concepts and global perspective. The case study initiates, a "learning experiences across the globe into one workshop.

Day 2:

Pragmatic discussion of the Standard International Standard ISO 22000 following an approach to policy, Planning, Implementation, Verification and Corrective Action, Improving, Review. The basis for Assessment-Audit Planning includes ISO 19011:2002 and other standards...

Day 3:

Best in Class Auditing Techniques, Managing and Coaching the Assessment-Audit Team, Reporting, Overview of FSMS and Regulations from a global perspective.

Day 4:

FSMS Key Performance Indicators inclusive to the Seven Principles of HACCP and relationship to other standards such as ISO/IEC 17025 and ISO/IEC 17024 leading to issues of improvement, innovating and continuing bench marking.

Day 5:

- Program Conclusion
- Case study discussion, and
- Skills verification Test (2 hr team testing), required for issuing BRS Diploma Certificate