

FOOD STANDARDS AUDITING QQI



Where: Available nationwide (online).

Price: €400 per person plus €110 certification, €2750 per company plus €145 per person certification (member rate)

Duration: 2 days, 9.00am – 6.30pm

Assessment: QQI accredited Level 6 available. Exam & Project assessment.

Aimed at: Staff who are involved in developing, implementing, verifying, and managing food safety systems. Also, those responsibility for conducting internal audits.

Trainer: **SQT Training** - They have significant experience across a wide range of industries, including the Food and Drink sector.

Programme Objectives

- Understand the requirements of a Food Safety Management System (HACCP System)
- Become familiar with relevant food safety standards, BRC Technical Standard, International Food safety Management System ISO 22000/ IS22002 (FSSC) and other relevant Irish food safety standards IS 340, IS 341.
- Understand the importance of effective auditing
- Design an internal Audit program and audit effectively against the program
- Prepare and Organisation for third party assessment

Programme Content

Day 1 9.00 am – 6.30pm

- Course Introduction and Objectives
- Food Safety Legislation - 178/2002, 852/2004
- Food Safety Standards, ISO 22000, ISO 22002 (FSSC)
 - Pre-Requisite Program
 - HACCP Plan Development
- 12 Steps addressing the 7 CODEX Principles
- BRC Technical Standards
- Type of Audit
- Audit Cycle / Internal Audit Schedule
- The Audit Process
- Audit Planning & Preparation

Day 2 9.00am – 6.30pm

- Audit Checklist / Audit Toolkit
- Auditor Interviews
- Conducting Meetings
- Audit Execution
- Analysis of Audit Findings
- Audit Report
- Case Study (4 Tasks)
- QQI Level 6 Examination
- Course Review

To book your place, or for more information, contact Mark Skinner at mark.skinner@ibec.ie (01) 6051615