



**QSTC**  
QUALITY SAFETY TRAINING CENTER

## ISO CERTIFICATION

Learning objectives, Assessments, Instructional activities and Case studies.

# ISO 22000:2018 FSMS LEAD AUDITOR ONLINE COURSE

ISO 22000 Lead Auditor training provides requirements for any organization in the food industry to help improve overall performance in food safety. These standards are intended to ensure safety in the global food supply chain. The standards involve the overall guidelines for food safety management and focus on traceability in the feed and food chain.

- To understand the relationship between a Food Safety Management System, including controls and compliance with the requirements of different organization's stakeholders.
- To Understand the operation of a complying ISO 22000:2018 conformant Food Safety Management System.
- To improve the ability to analyze an organization's internal and external environment, risk assessment, and audit decision-making in the context of an FSMS.

## WHAT WILL I LEARN?

- To Acquire the necessary expertise to manage an FSMS audit team.
- To acquire the expertise to perform an ISO 22000:2018 certification audit following ISO 19011 guidelines and ISO 17021 specifications.

[www.qstctraining.com](http://www.qstctraining.com)



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## ISO CERTIFICATION

### COURSE OUTLINE

#### ISO 22000 Lead Auditor Certification course covers:

- Identify the aims and benefits of an FSSC 22000 audit.
- Identify risks and opportunities related to the objectives of an organization.
- Interpret FSSC 22000 requirements for audit application.
- Plan, conduct, and follow-up auditing activities that add real value.
- Grasp the application of risk-based thinking to products and processes, leadership, and process management.
- Access the latest auditor techniques and identify appropriate use.

### Who needs ISO 22000 certification?

Staff working within the food chain, regardless of size, from feed producers, primary producers through food manufacturers, transport and storage operators, and subcontractors to retail and food outlets.

#### What is the ISO 22000 Food Safety Management System?

ISO 22000:2018 is a standard that specifies requirements for a food safety management system (FSMS) to enable an organization that is directly or indirectly involved in the food chain to plan, implement, operate, maintain, and update an FSMS providing products and services that are safe, by their intended use.

QSTC (Quality Safety Training Center) offers a **CQI-IRCA Certified FSMS ISO 22000:2018 Lead Auditor Training course in UAE.**

CQI: IRCA ISO 22000:2018 FSMS Lead Auditor Certificate will be provided upon passing the exam successfully.

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