



## IRCA ISO 22000 Lead Auditor Course Food Safety Management System

IRCA Accredited ISO 22000:2005 Lead Auditor Course will provide training for potential Food Safety Management System Lead Auditors to achieve recognized FSMS auditor/lead auditor status recognized and approved by IRCA. This course is geared toward

auditors with a food industry background to assess the adequacy of the design, implementation and improvement of a food industry organization's food safety management system against ISO 22000:2005 in accordance with ISO 19011.

### Learning Objectives:

- Understand and successfully interpret the ISO 22000 requirements.
- Audit to the ISO 22000 Food Safety Management System Standard.
- Plan, manage, and schedule an audit program.
- Qualify additional staff to conduct internal food safety and HACCP audits.
- Implement, design, and complete a successful ISO 22000 project.
- Understand the requirements for passing the RABQSA Certified Examinations for Food Safety (FS), Auditor (AU), and Audit Team Leader (TL).

### Who should attend?

This course should be attended by those responsible for planning and scheduling an audit program for ISO 22000 and those who must perform audits to ISO 22000—including food safety managers, HACCP team members, quality assurance managers, quality professionals, ISO project managers, and ISO project team members—or anyone who wants an in-depth understanding of ISO 22000 and food safety requirements.

### Learning Outcomes:

- Fully understand and successfully interpret the ISO 22000 requirements.
- Audit to the ISO 22000 Food Safety Management System Standard.
- Plan, manage, and schedule an audit program.
- Develop a cost-effective and compliant audit system.
- Qualify additional staff to conduct internal food safety and HACCP audits.
- Provide critical knowledge for your staff and management.
- Gain insight into ISO 22000 and food safety requirements to augment/sustain your existing program.
- Gain knowledge to help manage a successful food safety program.
- Document and define your food safety quality.
- Implement, design, and complete a successful ISO 22000 project.
- Ask audit questions that get results.
- Identify and document nonconformities.

### Trainer Profile

- Bhavna Mohindra is B- Tech in Food Technology with more than 12 year's experience for running various natures of plants, Implementing & Maintenance of Quality Management System, Food Safety Management System and HACCP.
- She is an experienced trainer and auditor for ISO 9001:2008 & ISO 22000.
- Has about six years audit experience in various Industrial sectors in India and overseas countries for QMS, FSMS, HACCP.
- She is an approved auditor for McDonalds and Nestle Quality management Systems.
- She has received special training in Bangkok on "British Retail Consortium" Organized by EFSIS.

### Ms. Bhavna Mohindra

- She is Lead Auditor for QMS, FSMS, Organic certifications & SQF. Has conducted more than 1000 man days.
- She is Lead Trainer for RABQSA & IRCA certified QMS, FSMS Lead Auditor Courses and has conducted more than 70 public Lead Auditor Course, 100 in-house Lead auditor courses for QMS and FSMS and more than 50 Internal Auditor courses.
- Bhavna has auditing and training experience in India and abroad as well.
- Presently she is heading Delhi Branch for Intertek.