IQMS UK
in association with
Certification Services Pakistan (CeSP)
&
DAS Training Pakistan

5 – DAYS IRCA-UK REGISTERED ISO 22000:2005 FOOD MANAGEMENT SYSTEM
SAFETY AUDITOR / LEAD AUDITOR COURSE (IRCA A-17362)

IRCA Registered Training:
IQMS-UK is an approved Training Organization with the IRCA (International Register of Certificated Auditors), and offers the IRCA approved Auditor/Lead Auditor Course through all offices of DAS in Pakistan, Korea, Taiwan, China, India, Middle East, Portugal, North America and many more countries. Certification Services Pakistan (CeSP) in collaboration with DAS Pakistan is offering IRCA Registered Auditor/ Lead Auditor Course (A-17362) of IQMS-UK.

Course Format
This course is 40 hours/ 5 days under the IRCA FSMS Auditor Certification Scheme. This course meets the training requirements for individuals seeking registration as Food Safety Auditor/Lead Auditor.

The course includes provision of all the training materials, including:
- Comprehensive Delegate’s Course Manual
- On successful completion of course the delegate will receive an IRCA recognized training certificate
- Refreshment and Lunch

All IQMS Tutors are broadly experienced; IRCA qualified Lead Auditors, in current practice and high standard professionals.
Timings & Venue
Daily classes from 8:30 AM to 6:00 PM
Proposed Dates: 23rd to 27th April 2012
Venue:
Certification Services Pakistan Islamabad.
H. No 14, Street No. 95, I-8/4, Islamabad Pakistan.

Course Objectives:
At the end of this course participants will be able to understand the knowledge and skills required to perform audits of ISO 22000 Food Safety Management System.
The delegates will;
- Understand the ISO 22000:2005 series scope, purpose, benefits and structure.
- Understand Hazard Analysis Critical Control Points (HACCP) & Pre-requisite Programs
- Be able to conduct Effective Audits of ISO 22000 FSMS
- Be able to advise organization on how to achieve registration & certification to ISO 22000:2005

Course Methodology:
The course is designed to ensure effective understanding, interpretation & implementation of the requirements of a food safety management system in accordance with the requirements of ISO 22000:2005. The course is based on accelerated learning techniques utilizing tutorial sessions with interactive feedback & workshops. Delegate is assessed based on participation and performance throughout the duration of the course. This includes exercises, role plays, case studies and other activities. Full attendance is required during training course.

There is 2 hour written open book exam at the end of course set by IRCA. The minimum pass rate is 70 %. Delegates, who succeed in both the continuous assessment and the examination, shall be eligible for registration as a Provisional Auditor on condition of meeting the IRCA requirements within 3 years of passing the course.

Participants Prior Understanding
Delegates should have experience of working in food industry and preferably have understanding of implementing or operating a management system.
Have understanding of HACCP principles, Good Hygiene Practices and relevant food safety legislation.

- Understand accreditation, certification and registration
- Have an understanding of relevant food safety legislation and be able to audit a 1st, 2nd or 3rd party organization’s management system for conformity
- Have skills for Hazard Identification/Analysis including hazard control, monitoring and measurement
- Be able to plan, conduct, report FSMS audits in accordance with relevant guidelines and standards
Who should ATTEND?
This course is for participants seeking registration as Auditor/Lead Auditor under IRCA FSMS Auditor Certification Scheme.

This course is for
- Professionals responsible for ensuring food safety in their organizations.
- Professionals responsible for implementing food safety
- Professionals responsible for implementing food safety management systems in accordance with ISO 22000:2005 & having interactions with certification bodies.
- Professionals managing customer & regulatory requirements.

Professionals managing food safety throughout food supply chain.
Quality Professionals, Production Managers, Quality Managers, HACCP Team Members, Food Safety Managers, Consultants Public Health Professionals, Enforcement Agency Officers, Veterinarians, Owner Managers.

How to Register
Number of seats being limited to 10, registration will be made on first come first served basis. Complete the Registration Form and send/fax to CeSP office with payment evidence in advance. Registration will be confirmed after receipt of prescribed fee.

Send your nominations to:
Mr. Hafiz Zia Ullah
AM Training
Certification Services Pakistan
H.No 14, Street No. 95,
I-8/4, Islamabad Pakistan.
Ph: 051 8438844-5
Fax: 051 8357207
ziaullah@cesp.com.pk
Web: www.cesp.com

Ms. Huma
Co-Ordinator
DAS Training Pakistan
Ph: 051-4430120.
info@das.com.pk
Web: www.das.com.pk

Course Fee:
For each participant/delegate PKR. 40,000/-
10 % Discount is applicable for more than one delegate from same organization or public sector organizations.
Fee includes Refreshment Tea/Coffee (10:30 am & 3:30 pm), Lunch & All course related documents. The fee should be paid through Demand Draft/Checque payable to “Certification Services Pakistan (Pvt) Ltd.”

Further Information
Certification Services Pakistan offers all type of Trainings on an In House basis. These trainings can be tailored to meet specific needs and requirements of the client.
Our fees are very competitive and if you would like further information please contact Manager Operations or email at info@cesp.com.pk