COMPREHENSIVE COURSE CURRICULUM

- 1. Introduction to FSSC 22000:
 - FSMS Principles
 - Benefits of FSSC 22000
- 2. FSSC 22000 Requirements:
 - Deep dive into clauses with an audit perspective
 - Practical implementation insights
- 3. Internal Auditing Fundamentals:
 - Audit types and planning
 - Effective preparation

4. Auditing Techniques:

- Interview skills
- Evidence documentation
- 5. Audit Reporting and Follow-Up:
 - Report creation
 - Action monitoring
- 6. Case Studies and Workshops:
 - Real-world audit scenarios
 - Practical exercises

Our Priority is Quality!



TRAINING HIGHLIGHTS:

Elevate your food safety management skills through our FSSC 22000 Internal Auditor Training. This course equips you to effectively lead and conduct first & second party audits aligned with **FSSC 22000 Standards**.

KEY FEATURES:



In-Depth Understanding: Grasp core concepts and requirements of FSSC 22000 for efficient Food Safety Management System (FSMS) implementation.

Auditing Techniques:



Hands-On Practice: Engage in interactive workshops and real-world case studies that simulate actual auditing scenarios.

Expert Guidance:



Learn from seasoned auditors who provide invaluable insights into best practices and challenges.

Globally Recognized Certification:

Attain certification and stand out in the Food Safety field.

CQI IIRCA



FSSC 22000 INTERNAL AUDITOR TRAINING

"Enhance Your Food Safety Expertise"





FSSC 22000





INTEGRATED ASSESSMENT SERVICES

enquiry@iascertification.com

ACHIEVE CERTIFICATION AND MORE:

Embark on a rewarding journey through our Internal Auditor Training and unlock a world of opportunities.

Certification Assessment:



Evaluate your understanding through a comprehensive examination.



Certification Attainment: Obtain your globally acclaimed Internal Auditor certification.



Career Advancement:

Explore roles such as Internal Auditor, Food Safety Manager, Consultant, or Auditor Trainer.



Ongoing Development:

Stay informed with our alumni network and valuable resources.

WHY CHOOSE IAS?



Expert Trainers: Our professionals have over 15 years of experience and offer real-world insights and practical relevance.

Interactive Approach:

Engaging sessions with real examples and exercises.





Flexible Formats:

Choose from Open Classroom, In-House, Virtual & Self-Learning

Global Reputation: IAS is renowned globally for certification and training.

Training Delivery Modes:

Open Classroom:

Engage in immersive sessions in comfortable settings.

In-House Training:

Training at your organization's premises for team cohesion.



Tutor-Led Virtual Classroom: Live Online sessions with flexible scheduling.

Self-Paced Learning:

Learn at your own pace. Access to materials online for 30 days.



FOOD SAFETY

