





Course Outline



www.gaqm.org

What Modules are covered?

- 1) FSMS Auditor/Lead Auditor certification & IRCA Registration Scheme
- 2) Concept of food safety
- 3) Food safety management system & its benefits
- 4) Concept of HACCP, Risk & Hazard
- 5) Concept of the process approach
- 6) Overview of basic requirements of ISO 22000:2018 & its interpretation,
- 7) Audit definition/types/principles
- 8) ISO 19011 Vs ISO 17021
- 9) Audit Planning & preparation
- 10) Audit Tools & Techniques
- 11) Audit Performance
- 12) Recording & Reporting Non Conformities
- 13) Audit report preparation
- 14) Corrective Action & audit follow-up
- 15) Surveillance audits

(End of Page)

www.gaqm.org