



UNIPEQ SDN BHD (870956-D)

Blok A, UKM-MTDC Technology Centre, 43600 UKM Bangi, Selangor Phone: +603 8921 5965 Fax: +603 8925 2115

E-mail address: unipeq@ukm.edu.my Website: www.unipeq.com.my

COURSE SUMMARY

FSSC 22000: Internal Audit

... bridge to a better product

INTRODUCTION

FSSC 22000 is an internationally accepted approach to manage food safety that describes the requirements of a food safety management system. This course introduces FSCC 22000 standards requirements and necessary skills for effective FSCC 22000 internal auditing.

OBJECTIVES

- To be able to describe the benefits of FSSC 22000 to the organization elements
- To understand on respective roles to play to support the implementation of FSSC 22000 Internal Auditing in the organization
- To provide awareness as well as refreshment FSMS training for all levels of participants

LEARNING OUTCOMES

On completion of this course, participants will be able to:

- Interpret the requirements of FSSC 22000 requirements which consist of the ISO 22000:2005 and ISO 22002-1 expectations more relevantly and practically
- Apply FSSC 22000 internal auditing skills effectively to achieve compliance and productivity goal

TARGET PARTICIPANTS

- Food Safety team members
- Internal Auditors

COURSE LEVEL

Intermediate to Advanced

COURSE DURATION

3 Days





UNIPEQ SDN BHD (870956-D)

Blok A, UKM-MTDC Technology Centre, 43600 UKM Bangi, Selangor Phone: +603 8921 5965 Fax: +603 8925 2115

E-mail address: unipeq@ukm.edu.my Website: www.unipeq.com.my

COURSE FEE

RM 1,484 (inclusive 6% GST)

HRDF CLAIMABLE

COURSE CONTENT

- Analysis on clauses of ISO 22000
- Requirements of ISO/TS 22002-1
- Review on additional requirements of FSSC 22000 & Malaysian Food Laws
- How to do a practical and useful Internal Audit
- Activity : Conducting Live Audit