QUEEN MARY'S COLLEGE, CHENNAI DEPARTMENT OF HOME SCIENCE,

FOOD SAFETY MANAGEMENT SYSTEM INTERNAL AUDITOR TRAINING PROGRAMME – FSMS AND FSSC

The Department of Home Science, QMC, Chennai, in collaboration with LGPS Professional Services, New Delhi and AFSTI Chennai chapter conducted a three day workshop (February 23rd, 24th and 25th) on Food Safety Management System -Internal Auditor Training programme followed by internal auditor qualifying examination on 27th February2023. **Mr. Ravi Uppin** - Lead Auditor for ISO Standards (FSMS, FSSC, QMS, OHASS, EMS), Chief consultant from LG Professional Service Pvt Ltd, New Delhi conducted the sessions on ISO 22000, 22002 series standards the first two days.

The significance of ISO 22000 as a certifiable standard that defines the steps an organization must take to demonstrate its ability to control food safety hazards and ensure that food is safe for human consumption was very clearly imparted to the students on the very first day. Students were also apprised of the role of Food Safety System Certification (FSSC) 22002 certification scheme in meeting the requirements of the international food sector. Every single clause in the standards laid down in ISO2200 was explicitly narrated by Lead Auditor Ravi Uppin illustrating appropriate examples. Students gained familiarity on the implementation of the standards as they were made to respond instantly through an interactive session citing practical situations and issues that commonly arise in specific food industries.

On the second day of the workshop knowledge and skills required to function as an internal auditor as a part of a FSMS against FSSC 22000 and ISO 22000:2018, in accordance with ISO 19011:2018 and ISO/TS 22002-1:2009 as applicable was effectively demonstrated. Mr. Ravi explained at length the structure of FSSC V5 and the role of internal audit in the maintenance and improvement of food safety standards. The PRPs and Additional Requirements of FSSC V5 were also detailed. Students were made familiar with the Plan-Do-Check-Act cycle and the Plan, conduct, report and follow up procedure to be adopted by an internal auditor as part of a FSMS based on FSSC V5, ISO 22000.

The training session on day three of the workshop was given by Mrs. Keerthi D'souza Managing Director and Lead Auditor for ISO Standards (FSMS, FSSC, QMS, OHASS, EMS), LG Professional Service Pvt Ltd, New Delhi. Mrs. Keerthi has rich experience in the field of auditing and is a versatile trainer fluent in communication and coherent in her

presentation. Students could instantly connect to the situations raised by her and predict auditing accept precisely. Her expertise in the subject helped the students grasp auditing skills and process easily and accurately. She shared case studies from her professional experience in different industries which helped the students to relate application of standards in practical situations. The audit process, preparation for auditing, auditing procedure and review of auditing were taught in a step wise and comprehensive manner.

On the whole the students found the three day workshop an enriching experience and had indeed transformed many a student as an auditor aspirant. Two days after the workshop, all students appeared for a written examination to qualify as an internal auditor. 32 students from II MSc Food and Nutrition and II M.Sc Food Service Management and Dietetics along with 34 students from I MSc Food and Nutrition and IM.Sc Food Service Management and Dietetics appeared for the examination. Results are pending evaluation by the lead auditor trainers and students who have passed the exams would be distributed the qualifying certificates.

The workshop reiterated and brought to light the usefulness of a certification course in FSMS and FSSC internal auditing for the students as it would be a great advantage to improve their career prospects in the food safety arena.

















