



Dear Prospective Delegate

Thank you for your interest in the ISO 22000 Auditor/Lead Auditor Course.

As this course is registered with the Southern African Auditor and Training Certification Association ([www.saatca.co.za](http://www.saatca.co.za)), it is imperative that you are aware of the pre-requisites which you need to comply with to be adequately prepared.

This course is intended for experienced food safety professionals i.e. the ideal candidate has worked in the food industry for at least 4 years and has been involved in food safety management systems as a core function. Prior to registering for the Lead auditor course you must conduct at least a 3 day course in ISO 22000 related to Understanding & Implementation to the related standard. (Including HACCP) PRP/HMS course of 4 days.

I assume that you intend to register as an auditor with SAATCA and as such you need to understand the requirements for registration and how they relate to attendance on this course.

SAATCA require the following for food safety auditors:

1. At least 4 years work experience in the food industry in food safety management systems
2. Training in food related microbiology if not part of qualification 1 day
3. Training in food related regulations/legislation
4. Training in Pre-requisite programmes 3 day minimum
5. Advance HACCP implementation 3 day minimum
6. Proof of training for a 3 day ISO 22000 course, including modules Introduction and Implementation or 4 day HMS HACCP/ISO 22000 course including ISO 22000 modules and PRP's
7. Training in auditing techniques according to ISO 19011 which is where this course comes in.
8. An audit log of at least 20 audits totaling 120 audit hours (for auditor level)



(Please note you cannot register with SAATCA as a lead auditor unless you have met these requirements and then fulfilled additional audit requirements as a lead auditor)

In order to have the maximum benefit from this course, you should ideally have already complied with requirements 1-7 of the above list. I urgently suggest that you ensure you have attended these training components as a pre-requisite to this course.

I would love to have you on training but I do not want the pre-requisite knowledge of the audit standards such as SANS 10049, SANS 10330, ISO 22000 and the Meat Safety Act 2000 to be overwhelming if you have not previously been trained on these standards.

Please also note that knowledge of the standards is evaluated daily with closed book tests which contribute to the overall course assessment.

Kind regards

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**Abattoir skills Training**

