

IDENTIFICATION

Course code : ESI-SPI-CI-AG4-S8-UE3-EC1
ECTS : 2

DURATION

Lectures : 3
Tutorial classes : 3
Labs : 12
Total : 18

Project :
Personnal work :

ASSESSMENT

Continuous assessment; Individual knowledge evaluation; Oral presentation of a group work

TEACHING MATERIALS

Provision of methodological supports and document templates based on ISO 19011

LANGUAGE

English

CONTACT

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UE : UE8-QHSE

COURSE : PRP and HACCP Audit

SCOPE OF THE COURSE

OBJECTIVES

This module aims to train engineering students in the operational conduct of an internal food safety audit, from preparation to presentation, based on the guidelines of ISO 19011 and the main regulatory and normative requirements applicable to agri-food companies.

COMPETENCE AND SKILLS

Upon completion of the training, the engineering student must be able to : - Understand the role of internal audits in controlling food safety ; - Prepare an audit based on a reference framework, a defined scope, and objectives ; - Develop an audit plan and an interview grid based on applicable requirements ; - Conduct interviews, observe work situations, and collect objective evidence ; - Formulate factual, prioritized, and actionable audit findings ; - Write a structured audit report ; - Present audit conclusions orally to an audited organization ; - Adopt a professional auditor's posture : impartiality, listening, rigor, confidentiality, analytical skills.

PROGRAM

Part 1 : - Fundamentals of food safety audits - Audit principles according to ISO 19011 - General audit process - Auditor's posture
Part 2 : - Methodological preparation of the audit - Defining the audit scope - Developing the audit plan - Building the interview guide
Part 3 : - On-site audit in an agri-food company - Conducting an opening meeting - Visit, interviews, observations, and evidence collection - Synthesis and conducting a closing meeting
Part 4 : - Writing the report - Formulating findings - Oral presentation and feedback

BIBLIOGRAPHY

- ISO 19011 — Guidelines for auditing management systems
- ISO 22000 :2018 — Food safety management systems
- ISO/TS 22002-1 — Prerequisite programmes for food manufacturing.

REQUIREMENTS

- Knowledge of standards and regulations applicable to the agri-food sector
- In-depth mastery of hygiene best practices and the HACCP method
- Understanding of management systems and quality principles
- PDCA logic and problem-solving methods