



MAURITAS

A28

**Competence of MAURITAS Personnel and Certification Body
Assessors and Technical Experts for FSMS and HACCP**

Mauritius Accreditation Service

CONTENTS

FOREWORD	2
ABOUT MAURITAS PUBLICATIONS	2
1. PURPOSE	3
2 SCOPE AND RESPONSIBILITIES	3
3. REFERENCES	3
4 DEFINITIONS.....	3
5 COMPETENCE OF MAURITAS ASSESSORS AND TECHNICAL EXPERTS FOR FSMS AND HACCP CERTIFICATION SCHEMES	4
6 DETERMINATION OF COMPETENCE CRITERIA	5
7 COMPETENCE CRITERIA FOR TECHNICAL EXPERTS FOR WITNESSING OF FSMS AND HACCP AUDITS.....	7
8 RELATED FORMS	17
APPENDIX A: AMENDMENT TABLE.....	18

Foreword

The MAURITIUS ACCREDITATION SERVICE (MAURITAS) is a governmental body established in 1998 to provide a national, unified service for the accreditation of Conformity Assessment Bodies (CABs) such as calibration/testing laboratories, certification bodies and inspection bodies Organizations that comply with the MAURITAS requirements are granted accreditation by MAURITAS.

About MAURITAS publications

MAURITAS publications are categorized as follows:

- R series Publications containing general policy and requirements related to MAURITAS accreditation.
- G series Publications providing guidance on MAURITAS requirements.
- A series Publications related to assessment procedures.
- P series MAURITAS quality system procedures
- F series MAURITAS Forms
- Directories Classified listing of accredited organizations.

Mauritius Accreditation Service (MAURITAS)
4th Floor, Crescent House
Corner Deschartes and Foucault Streets
Port Louis
Mauritius
Tel: +230 208 1690
Fax: +230 210 6101
Email: mauritas@govmu.org
Website: www.mauritas.org

Competence of MAURITAS Personnel and Certification Body Assessors and Technical Experts for FSMS and HACCP

1. Purpose

1.1 This document ensures the consistent and harmonized application of ISO/IEC 17011 for defining and determining the competence of MAURITAS personnel and that of Assessors and Technical Experts involved in the accreditation of Certification Bodies for FSMS and HACCP. This document is to be used together with MAURITAS A2 and A3 procedure.

2 Scope and Responsibilities

2.1 It is the responsibility of MAURITAS to make use of this document when demonstrating the competence of MAURITAS personnel and Certification Body Assessors and Technical Experts for FSMS and HACCP certification schemes through interviews, personal interaction and/or during on site assessments.

3. References

The following documents contain provisions which, through reference in this text, constitute provisions of the MAURITAS accreditation system. For dated references, subsequent amendments to, or revisions of, any of these publications do not apply. For undated MAURITAS references, the latest edition of the document referred to applies. MAURITAS maintains a register, of the current valid MAURITAS accreditation documents.

3.1 MAURITAS A series documents

3.2 MAURITAS G series documents

3.3 ISO/IEC 17011 : Conformity assessment – General requirements for accreditation bodies accrediting conformity assessment bodies

3.4 ISO 22003-1 : Part 1: Requirements for bodies providing audit and certification of food safety management systems

3.5 ILAC/IAF JWG A-Series FAQ1

3.6 IAF MD 16 :Application of ISO/IEC 17011 for the Accreditation of Food Safety Management Systems (FSMS) Certification Bodies

4 Definitions

4.1 Assessor

An assessor is a person assigned by MAURITAS to perform, alone or as part of an Assessment Team, an assessment of a CAB.

4.2 Technical Expert

A Technical Expert is a person assigned by MAURITAS, working under the responsibility of an Assessor, who provides specific knowledge or expertise with respect to the scope of accreditation to be assessed and does not assess independently.

4.3 Cluster

Clusters are intended to be used for accreditation scope of accredited certification bodies, and for accreditation bodies witnessing certification bodies.

5 Competence of MAURITAS Assessors and Technical Experts for FSMS and HACCP certification schemes

5.1 MAURITAS shall have personnel to carry out accreditation activities. MAURITAS shall use FSMS and HACCP Assessors or other personnel (e.g. Technical Experts) with the necessary competence to perform the assessment of Certification Bodies implementing FSMS and HACCP certification schemes in accordance with the Assessment Competencies related to:

- Accreditation
- Planning and Scheduling
- Document Review
- On-Site Assessment
- Reporting Activities

5.2 MAURITAS shall qualify FSMS and HACCP Technical Experts based on qualifications, work experience and demonstrated competence in the relevant Technical Clusters/Food Category/Sub-category as per Table in section 7 together with MAURITAS A2, MAURITAS A3 and IAF MD 16 in order to carry out assessment of Certification Bodies and its personnel performing FSMS and HACCP audits in the food chain categories which correspond to Table A.1 of Annex A of ISO 22003-1:2022.

These food chain categories are grouped into the following clusters:

- Primary production (A+B)
- Processing food for humans and animals (C+D)
- Catering food service (E)
- Retail, Transport and Storage (F+G)
- Auxiliary services (H)
- Packing material (I)
- Auxiliary equipment (J)
- Bio/chemical (K)

5.3 In addition to the requirements of MAURITAS A2, a competent Technical Expert shall be qualified as Assessor by MAURITAS after completing a relevant assessor training course as described in MAURITAS A3.

Candidates completing the assessor training course shall be expected to:

- perform or coordinate assessments;
- interpret the accreditation standards;
- have a knowledge of the administrative procedures and main policies of MAURITAS.
- have a knowledge of the main policies of MAURITAS.

5.4 Where an assessment is carried out by an Assessment Team, the level of competence required shall be held within the team as a whole and not by each individual member of the team MAURITAS shall consider each Technical Cluster/Food Category/Sub-category and agree on the team competence for the assessment with the approval of the Director. Records will be kept in the resource review form, F 1.09. The minimum qualification shall be a Degree in the relevant cluster and the work experience shall be the technical experience and

knowledge of the Technical Expert in one or more of the food sectors related to the food subcategory as described in the table in Section 7.

5.5 After having acted as observer in at least one assessment, MAURITAS shall monitor the performance of qualified Assessors during his/her first assessment and shall register the Assessor. MAURITAS shall maintain records for selecting, training and monitoring of Assessors and Technical Experts competencies in the individual Assessor/Technical Expert file.

6 Determination of Competence Criteria

6.1 MAURITAS shall identify the competencies required for each accreditation activity. The following table specifies the knowledge and skills that MAURITAS shall apply for specific accreditation activities in the accreditation of an FSMS and HACCP Certification Body.

X means the accreditation Body personnel shall have a general level of knowledge and skills.

X+ indicates a need for the MAURITAS personnel to have a deeper level of knowledge and skills gained through practical experience or other approaches.

Accreditation Functions Competency (Note 1)	Document Review	Office Assessment	Witness Assessment	Accreditation Decisions (Note 3)	Scheme Management
Knowledge of and ability to apply assessment principles, practices and techniques		X+	X+	X	X
Knowledge of and ability to apply the requirements of ISO/IEC 17021-1 and ISO 22003-1	X	X+	X+	X	X
Knowledge of Certification Body's certification processes	X	X+	X	X	X
Knowledge of and ability to apply ISO 22000 or other applied FSMS certification standards	X	X+	X+	X	
Knowledge of and ability to apply the following in relation to food safety management systems: - hazard analysis and critical control points (HACCP) principles - food safety management including prerequisite programs (PRPs) - legal framework	X	X+	X+	X	

Knowledge of and ability to apply the food chain sector being assessed: - current principles of HACCP - relevant PRPs - identification of food safety hazards - control measures - products, processes and practices - related legal requirements (Note 2)			X+		
Knowledge of Certification Body's client business sector			X		
Knowledge of cultural and social customs related to the categories and geographic areas to be assessed		X	X		

Note 1: Where a team is conducting the assessment, the competencies required are to be held within the team as a whole and not by every individual member of the team. However, where an individual is undertaking the assessment then that person must have all competencies listed.

Note 2: Legal requirements identified here is an understanding of those regulations that the organisation that is the subject of the witness would be expected to comply with for either the food industry sector or country/state/province within which they operate.

Note 3: When a group reviews assessment reports and makes accreditation decisions, the knowledge required is to be held within the group as a whole and not by each individual member of the group.

7 Competence Criteria for Technical Experts for witnessing of FSMS and HACCP audits

S/N	Cluster	Category	Subcategory	Examples of included activities	Competence of Technical Expert	
1	Primary production	A	Farming or handling of animals	AI	<p>Farming of animals for meat/ milk/ eggs/ honey</p> <p>Raising animals (other than fish and aquaculture) used for meat production, egg production, milk production or honey production.</p> <p>Growing, keeping, trapping and hunting (slaughtering at point of hunting).</p> <p>Associated temporary packing without modification or processing of the product.</p>	<p>Qualifications: Degree in a food -related or bioscience discipline or veterinary science or agronomy or equivalent</p> <p>Work experience: Technical experience of farming and handling of animals in one or more sectors related to cattle, sheep, goats, pigs, poultry bees and games activities (deer and wild boars).</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
				AII	<p>Farming of fish and seafood</p> <p>Raising fish and seafood used for meat production.</p> <p>Growing, trapping and fishing (slaughtering at point of capture).</p> <p>Associated temporary packing without modification or processing of the product.</p>	<p>Qualifications: Degree in a food -related or bioscience discipline or veterinary science or agronomy related or equivalent</p> <p>Work experience: Technical experience of farming and handling of fish and seafood in one or more sectors related to fish aquaculture and seafood aquaculture activities.</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p>

S/N	Cluster	Category	Subcategory	Examples of included activities	Competence of Technical Expert
					<p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
		B	Farming or handling of plants	<p>BI</p> <p>Farming - Handling of plants (other than grains and pulses)</p>	<p>Qualifications: Degree in crop science/ bioscience or an agricultural/ crop-based discipline, or equivalent</p> <p>Work experience: Technical experience in one or more sectors related to fresh produce farming sectors related to fruits, vegetables, herbs, spices and grasses (sugar) and handling of plants (other than grains and pulses).</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
				<p>BII</p> <p>Farming – Handling of grains and pulses</p>	<p>Qualifications: Degree in crop science/ bioscience or an agricultural/ crop-based discipline, or equivalent</p> <p>Work experience: Technical experience in one or more sectors related to fresh plant farming sectors related to grains, cereals, nuts, pulses and legumes and handling of grains and pulses.</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p>

S/N	Cluster	Category		Subcategory		Examples of included activities	Competence of Technical Expert
							<p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
				<p>BIII</p>	<p>Pre-process handling of plant products</p>	<p>Activities on harvested plants that do not transform the product from original whole form, including horticultural products and hydrophytes for food. These include cleaning, washing, rinsing, fluming, sorting, grading, trimming, bundling, cooling, hydro-cooling, waxing, drenching, aeration preparing for storage or processing, packing, repacking, staging, storing and loading</p>	<p>Qualifications: Degree in crop science/ bioscience or an agricultural/ crop-based discipline, or equivalent</p> <p>Work experience: Technical experience in pre-process handling of fresh produce farming sectors related to fruits, vegetables, herbs, spices and grasses (sugar) and pre-process handling of fresh plant farming sectors related to grains, cereals, nuts, pulses and legumes.</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3</p>
2	Processing food for humans and animals	C	Food, ingredient and pet food processing	C0	Animal-Primary conversion	<p>Conversion of animal carcasses intended for further processing including lairage, slaughter, evisceration, bulk chilling, bulk freezing, bulk storage of animals and game gutting, bulk freezing of fish and storage of game.</p>	<p>Qualifications: Degree in a food -related or bioscience discipline or veterinary science or food science or equivalent</p> <p>Work experience: Technical experience in one or more food sectors related to conversion of animal carcasses intended for further processing including lairage, slaughter, evisceration, bulk chilling, bulk freezing, bulk storage of animals and game gutting, bulk freezing of fish and storage of game.</p>

S/N	Cluster	Category	Subcategory	Examples of included activities	Competence of Technical Expert
					<p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
			CI	<p>Processing of perishable animal products</p> <p>Processing and packaging including fish, fish products, seafood, meat, eggs and dairy requiring chilled or frozen temperature control.</p> <p>Processing of pet food from animal products only.</p>	<p>Qualifications: Degree in a food -related or bioscience discipline or veterinary science or food science or equivalent</p> <p>Work experience: Technical experience in one or more food sectors related to red meat, poultry, fish, seafood, meat product, fish product processing, dairy technology and egg processing as well as pet food from animal products.</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
			CII	<p>Processing of perishable plant-based products</p> <p>Processing and packaging including fruits and fresh juices, vegetables, grains, nuts, pulses, frozen water-based products, plant-based meat and dairy substitutes.</p> <p>Processing pet food from plant products only.</p>	<p>Qualifications: Degree in a food -related or bioscience discipline or food science or equivalent</p> <p>Work experience: Technical experience in one or more food sectors related to fruit and vegetable processing as well as pet food from plant products.</p>

S/N	Cluster	Category	Subcategory	Examples of included activities	Competence of Technical Expert
					<p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
			CIII	<p>Processing of perishable animal and plant products (mixed products)</p> <p>Processing and packaging including pizza, lasagne, sandwiches, dumplings, ready-to-eat meals.</p> <p>Includes off-site catering kitchens.</p> <p>Includes products of industrial kitchens not offered for immediate consumption.</p> <p>Processing perishable pet food from mixed products.</p>	<p>Qualifications: Degree in a food -related or bioscience discipline or veterinary science or food science or equivalent</p> <p>Work experience: Technical experience in one or more food sectors related to meat product, fish product processing, dairy technology and ready to eat processing as well as pet food from mixed products.</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
			CIV	<p>Processing of ambient stable products</p> <p>Processing and packaging of products stored and sold at ambient temperature including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar and food-grade salt.</p> <p>Processing ambient stable pet food.</p>	<p>Qualifications: Degree in a food -related or bioscience discipline or food science or equivalent</p> <p>Work experience: Technical experience in one or more food sectors related to meat product, fish product processing and ready to eat processing, dairy, baking and brewing technology. Experience in vegetable and animal fats and oils processing and thermal</p>

S/N	Cluster	Category	Subcategory	Examples of included activities	Competence of Technical Expert
					<p>processing, sugar refinery and beverage production as well as ambient stable pet food.</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
		D	Feed and animal food processing	<p>Processing feed material intended for food and non-food producing animals not kept in households, e.g. meal from grain, oilseeds, by-products of food production.</p> <p>Processing feed mixtures, with or without additives, intended for food-producing animals, e.g. premixes, medicated feed, compound feeds.</p>	<p>Qualifications: Degree in a food -related or bioscience discipline or veterinary science or food science or equivalent</p> <p>Work experience: Technical experience in one or more feed sector related to compound feed production, plant protein, vegetable and animal fats and oils processing and rendering, dairy, extrusion, fermentation, dry and wet milling technology for food and non-food producing animals.</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>

S/N	Cluster	Category		Subcategory		Examples of included activities	Competence of Technical Expert
3	Catering/ food service	E	Catering / food service			Open exposed food activities such as cooking, mixing and blending, preparation of components and products for on-site direct consumer consumption or take away. Examples include restaurants, hotels, food trucks, institutions, work places (school or factory cafeterias), including retail with on-site preparation (e.g. rotisserie chicken). Includes reheating of food, event catering, coffee shops and pubs.	<p>Qualifications: Degree in a food -related or bioscience discipline or tourism/ catering or food science or equivalent</p> <p>Work experience: Technical experience in one or more food industry sectors related to catering or food service for on-site direct consumer consumption or take away</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
4	Retail, transport and storage	F	Trading, retail and e- commerce	FI	Retail / wholesale	Storage and provision of finished food products to customers and consumers (retail outlets, shops, wholesalers). Includes mirror processing activities, e.g. slicing, portioning, reheating.	<p>Qualifications: Degree in a food -related or bioscience discipline or food science or equivalent</p> <p>Work experience: Technical experience in one or more food industry sectors related to retail or wholesaling and storage of finished food products.</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>

S/N	Cluster	Category	Subcategory	Examples of included activities	Competence of Technical Expert
			FII	Brokering/trading	<p>Buying and selling products on its own account without physical handling or as an agent for others of any item that enters the food chain.</p> <p>Qualifications: Degree in a food -related or bioscience discipline or food science or equivalent</p> <p>Work experience: Technical experience in one or more industry sectors related to perishable food and feed, non-perishable food and feed.</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
		G	Transport and storage services	<p>Storage facilities and distribution vehicles for perishable food and feed where temperature integrity shall be maintained.</p> <p>Storage facilities and distribution vehicles for ambient stable food and feed.</p> <p>Relabelling/repackaging excluding open exposed product materials.</p> <p>Storage facilities and distribution vehicles for food packaging material.</p>	<p>Qualifications: Degree in a food -related or bioscience discipline or food science or equivalent</p> <p>Work experience: Technical experience in one or more industry sectors related to perishable food, feed and/or storage, packaging and distribution.</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>

S/N	Cluster	Category	Subcategory	Examples of included activities	Competence of Technical Expert
5	Auxiliary Services	H	Services		<p>Services provisioned related to the safe production of food, and feed including water supply, pest control, cleaning services and waste disposal.</p> <p>Qualifications: Degree related to Chemical/ environmental engineering, food safety or food science or equivalent</p> <p>Work experience: Technical experience in one or more relevant sectors such as water supply, pest control, cleaning services, waste disposal. Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
6	Packaging material	I	Production of packaging material		<p>Production of packaging material in contact with food, feed and animal food.</p> <p>May include packaging produced on-site for use in processing</p> <p>Qualifications: Degree related to packaging technology or material science/ engineering or equivalent</p> <p>Work experience: Technical experience in one or more specific sectors of packaging manufacture related to plastics, paper and board, metal, glass or food contact materials. Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>

S/N	Cluster	Category		Subcategory	Examples of included activities	Competence of Technical Expert
7	Auxiliary equipment	J	Equipment		Equipment for food, feed or packaging processing, vending machines, kitchen equipment, processing utensils, filters, hygienic design of equipment and facilities.	<p>Qualifications: Degree in food - related or bioscience discipline or mechanical or chemical engineering or equivalent</p> <p>Work experience: Technical experience in the design and construction of food, feed or packaging processing equipment.</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>
8	Bio/ Chemical	K	Chemical and bio-chemical		<p>Production of food and feed processing aids, additives (e.g. flavourings, vitamins), gases and minerals.</p> <p>Production of bio-cultures and , , enzymes.</p>	<p>Qualifications: Degree in food - related or bioscience discipline or chemical or biochemical engineering or pharmaceutical science or food nutrition or equivalent</p> <p>Work experience: Technical experience in one or more industry sectors related to fermentation technology, chemical and biochemical engineering.</p> <p>Experience in some aspects of quality assurance/management systems (preferable)</p> <p>Demonstrated competence: In the relevant Technical Clusters/Food Category/Sub-category as per MAURITAS A2 and MAURITAS A3.</p>

NOTE 1 “Perishable” can be considered as food of a type or condition such that it can spoil and must be preserved in a temperature-controlled environment.

NOTE 2 Relevant activities within the category H “services”: for operators in the food chain, there are many different types of services that can be provided or called upon. Some of these services can fall outside the scope of a certification that includes FSMS. If the organisation/service is susceptible to introduce a food safety hazard within the food chain, the service provider and its operator(s) can be considered within the scope.

8 Related Forms

Appendix A: Amendment Table

SN	Section	Amendment
1.	Title	“Generic” has been removed from the title and “Personnel and” has been added after “...MAURITAS”
2.	1.1	(i) At line 1, “and determining” has been added after “...defining” (ii) At line 2, the following changes have been made: <ul style="list-style-type: none"> - “personnel and” has been added after “...competence of MAURITAS” - “for FSMS and HACCP accreditation schemes” has been added after “...Technical Experts”
3.	3.6	(i) Reference to IAF MD 16 has been added
4.	5	(i) Subtitle for section 5 has been updated to “Competence of MAURITAS Assessors and Technical Experts for FSMS and HACCP certification schemes”
5.	5.1	(i) At line 1, the following changes have been made: <ul style="list-style-type: none"> - “personnel to carry out accreditation activities.” Has been added after “MAURITAS shall have” - “MAURITAS shall use” has been added before “FSMS and HACCP Assessors...” (ii) At line 2, “the necessary” has been added before “competence” (iii) At line 4, “Generic” has been deleted.
6.	5.2	Reference to IAF MD16 and Clusters of Table A.1 of Annex A of ISO 22003-1:2022 has been added (ii) 2 nd paragraph in sub-section 5.2 is now in new sub-section 5.4
7.	5.3	(i) “as described in MAURITAS A3” has been added at the end of the paragraph
8.	5.4	(i) 2 nd paragraph in sub-section 5.2 is now in new sub-section 5.4. (ii) Previous sub-section 5.4 is now sub-section 5.5 (ii) Line 1 in previous sub-section 5.4, “Where an assessment is carried...member of the team” is now in new sub-section 5.4
9.	5.5	(i) At line 1, “After having acted as observer in at least one assessment” has been added at the beginning of the paragraph (ii) At line 2, line “MAURITAS shall monitor the performance of the Assessor during his/her first assessment and shall register the Assessor.” has been added
10.	6	(i) Subtitle for section 6 has been updated to “Determination of Competence Criteria” (ii) Previous section 6 is now section 7
11.	6.1	(i) Content of section 6.1 is in line with section MD 6.1.2 of IAF MD16