



# ISO 22000:2018

## FOOD SAFETY MANAGEMENT SYSTEMS

### Course Description:

This one-day training program is designed to provide participants with a comprehensive understanding of the ISO 22000 standard, which is internationally recognized for food safety management systems. The course will cover the key principles, requirements, and benefits of ISO 22000, equipping participants with the knowledge necessary to contribute to the development and implementation of a robust food safety management system.

### Benefits:

- **Global Recognition:** Understand the importance of ISO 22000 as an internationally recognized standard for food safety management.
- **Risk Management:** Learn how ISO 22000 helps identify and manage food safety risks in the supply chain.
- **Compliance:** Gain insights into how compliance with ISO 22000 can enhance regulatory compliance and market access.
- **Customer Confidence:** Build customer trust by demonstrating a commitment to food safety and quality.
- **Continuous Improvement:** Learn how ISO 22000 supports a culture of continuous improvement in food safety practices.



## WHAT WILL YOU LEARN:

- The fundamentals of food safety management systems.
- The requirements and structure of ISO 22000.
- How to apply ISO 22000 to enhance food safety.
- Best practices for maintaining and improving a food safety management system.

## UPON COMPLETION, YOU WILL BE ABLE TO:



Explore the structure and key elements of the ISO 22000 standard.



Gain a detailed understanding of the requirements outlined in ISO 22000.



Understand how ISO 22000 contributes to risk management and mitigation.

## WHO SHOULD ATTEND:

- Food industry professionals
- Quality managers and coordinators
- Compliance officers
- Food safety auditors
- Anyone involved in the development or maintenance of a food safety management system

## CERTIFICATION:

Participants who successfully complete the course Certificate of Attendance.

## COURSE FEE INCLUDES:

- Certificate of Attendance
- Training materials

## REGISTRATION:



**RM 378.00**

\*Contact us for Inhouse Training quotation.



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# COURSE OUTLINE

## DESCRIPTION

This course aims to provide participants with a comprehensive understanding of ISO 22000:2018, the international standard for food safety management systems. Through a combination of lectures, case studies, and interactive discussions, participants will explore the key concepts, requirements, and benefits of implementing ISO 22000:2018 in their organization. By the end of the training, participants will be equipped with the knowledge and tools necessary to effectively contribute to the development, implementation, and improvement of a food safety management system based on ISO 22000:2018.


## OBJECTIVES


- Understand the principles and requirements of ISO 22000:2018.
- Identify the benefits of implementing ISO 22000:2018 for food safety management.
- Learn how to apply the clause requirements of ISO 22000:2018 in practical scenarios.

## TOPICS

- **Introduction to ISO 22000:2018**
  - Overview of ISO standards
  - Importance of food safety management systems
  - Evolution and background of ISO 22000:2018
- **Context of the Organization**
  - Internal and external issues affecting food safety
  - Needs and expectations of interested parties
  - Determining the scope of the food safety management system
- **Leadership and Commitment**
  - Leadership responsibilities for food safety
  - Policy development and communication
- **Planning**
  - Addressing risks and opportunities
  - Setting food safety objectives
  - Developing plans to achieve objectives
- **Support**
  - Provision of resources
  - Competence, awareness, and communication
- **Operation**
  - Operational planning and control
  - Emergency preparedness and response
- **Performance Evaluation**
  - Monitoring, measurement, analysis, and evaluation
  - Internal audit
  - Management review
- **Improvement**
  - Nonconformity and corrective action
  - Continual improvement

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