



ISO 22000:2018

FOOD SAFETY MANAGEMENT SYSTEMS

Course Description:

This 2-day training program is designed to provide participants with a comprehensive understanding of the ISO 22000 standard for food safety management systems. The course will cover the key principles, requirements, and best practices for interpreting and implementing ISO 22000 within an organization. Through a combination of lectures, case studies, and interactive discussions, participants will gain the knowledge and skills needed to ensure food safety and compliance with international standards.

Benefits:

- Acquire in-depth knowledge of the ISO 22000 standard.
- Enhance ability to interpret and implement food safety management systems.
- Improve the overall food safety practices within organization.
- Ensure compliance with international standards and regulations.
- Strengthen the reputation of organization in the food industry.
- Reduce the risk of foodborne illnesses and associated liabilities.



WHAT WILL YOU LEARN:

- Introduction to ISO 22000 and its structure
- Understanding the key principles of food safety management
- Interpreting the requirements of ISO 22000:2018
- Establishing a framework for a food safety management system
- Identifying and assessing food safety hazards
- Implementing control measures and prerequisite programs

UPON COMPLETION, YOU WILL BE ABLE TO:



Understand the principles and requirements of ISO 22000.



Interpret the key elements of a food safety management system.



Identify and assess food safety hazards in the food chain.



Develop and implement effective control measures for food safety.



Establish monitoring and measurement processes for continual improvement.

WHO SHOULD ATTEND:

- Quality Managers and Supervisors
- Food Safety Officers
- Production Managers
- Regulatory Compliance Officers
- Auditors
- Consultants
- Anyone responsible for implementing or maintaining 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 864.00

*Contact us for Inhouse Training quotation.



COURSE OUTLINE

DESCRIPTION

Food Safety Management System (FSMS) ISO 22000:2018 Food is the latest version of an international standard designed for the food industry. This training course is designed to guide participants through the principles, requirements and practices of the ISO 22000:2018 international standard and learn how to contribute to the continuous improvement of the management system.

FSMS is not only a legal requirement for certain countries but the system itself is an assistive tool to ensure safe practices are followed within your business. A FSMS is a systematic approach to controlling food safety hazards within a food business in order to ensure that food is safe to be produced, safe to be delivered and also safe to be consumed. All businesses are required to put in place, implement and maintain a FSMS based on the principles of Hazard Analysis Critical Control Point (HACCP) which helps an organization to identify their needs and expectations of producing a safer food for consumer.


OBJECTIVES


- To demonstrate requirements of ISO 22000:2018.
- To identify, assess and produced documented risk assessment based on operational activities as per required by ISO 22000:2018.
- To identify and system elements and activities that are effective for managing food safety risks and controlling losses and which provide a basis for continuous improvement.
- To demonstrate how to apply professional management principles and techniques to design, develop and implement comprehensive management system.

TOPICS

- Introduction to FSMS standard
- Introduction of High-Level Structure for FSMS
- Details (clause by clause) for the following clauses and requirements:
 - Scope
 - Terms and Definitions
 - Context Of Organization
 - Leadership and Worker Participation
 - Planning
 - Support
 - Operation
 - Performance Evaluation
 - Improvement

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