

## ISO 22000

- ISO 22000 Awareness
- ISO 22000 Implementation
- ISO 22000 Internal Audit



### **ISO 22000:2005 Awareness Training**

**Course Duration:** 1 Day

#### **Who should attend?**

Those responsible for planning and scheduling an audit program for ISO 22000 and those who must perform audits to ISO 22000, Food Safety Managers, HACCP Team members, Quality Assurance Managers, Quality professionals, ISO Project Managers, ISO Project Team Members or anyone desiring an in-depth understanding of the ISO 22000 Audit Process

#### **Program Details**

- Introduction
- Food Safety Management
- General System Requirements
- Documentation Requirements
- Discussion of the standards – a brief overview

## **ISO 22000 Implementation**

**Course Duration:** 3 Days

### **Who should attend?**

This course is suitable for people from the food and drinks industry (Retail); Food Producers, Caterers; Public Health Professional; Physicians, and Veterinarians with responsibility for the implementation, management and auditing of the organization's management system.

Delegates come from all food backgrounds, including manufacturing, catering, retail, wholesale, services in both public and private sectors. It will be of particular interest to individual who: have responsibility for project managing the development and implementation of a Food Safety Management System.

### **Course Objectives:**

- The ISO 22000:2005 Implementation Course explores what a Food Safety Management System is, the specific, practical applications of that knowledge, and how it can be used not only to provide a safe product at the point of consumption but also to enhance business performance.
- Through a mixture of lectures and practical exercises, this program reveals powerful information, usable skills and action steps to meet customer needs and minimize risk for a organization's Food Safety Management System (FSMS).

### **Learning Outcome:**

At the end of the training, candidates will be able to improve their understanding

- ISO 22000:2005 standard requirements
- Approaches to upgrading your Food Safety System
- Understand the basic concepts of ISO 22000:2005
- Recognize the key requirements of ISO 22000:2005
- Implementing operational risk control, monitoring and management
- Establishing and evaluating the effectiveness of the system
- Establishing the internal audit, CAPA system and management review of the FSMS
- Reviewing the effectiveness of the FSMS including simple and effective methods to improve the FSMS

## **ISO 22000 Internal Audit Training**

**Course Duration:** 2 Days

### **Who should attend?**

- Managers planning the implementation of ISO 22000:2005
- Anyone who may be involved in either the support or actual implementation of a food safety management system or HACCP.
- Managers or other personnel tasked with managing a food safety management system.
- Food safety consultants.

### **Course Objectives**

- Understand the basic concepts of ISO 22000:2005
- Recognize the key requirements of ISO 22000:2005
- Understand the roles and responsibilities of the auditor
- Apply ISO 19011:2002 definitions, concepts and guidelines
- Recognize the principles, practices and types of audits
- Conduct all phases of an internal audit (plan, execute, report, record, follow-up and closure)
- Prepare and present effective reports