



Certificate in Food Safety Management System ISO 22000

Course Introduction:

This two-day training course provides participants with a comprehensive understanding of ISO 22000 FSMS requirements and practical strategies for implementing and maintaining an effective food safety management system within their organizations. The inclusion of case studies, group exercises, and interactive discussions enhances participant engagement and knowledge retention.

Course Outline:

Day 1:

Introduction to Food Safety Management Systems (FSMS)

- Overview of food safety and its importance
- Introduction to ISO 22000 standard
- Benefits of implementing ISO 22000 FSMS

Understanding ISO 22000 Requirements

- Scope and applicability of ISO 22000
- Key terms and definitions
- Structure of the ISO 22000 standard

Management Responsibility

- Leadership commitment to food safety
- Policy development and communication
- Roles, responsibilities, and authorities

Planning and Implementing FSMS

- Establishing the FSMS objectives and processes
- Hazard analysis and risk assessment
- Determining operational controls

Prerequisite Programs (PRPs)

- Overview of PRPs
- Good Manufacturing Practices (GMPs) and Good Hygiene Practices (GHPs)
- Premises and equipment maintenance

Documentation and Record Keeping

- Document control procedures
- Record retention requirements

For more details please contact: marketing@hseqprofessionals.net



- Documenting procedures and work instructions

Day 2:

Operational Planning and Control

- Establishing operational criteria
- Establishing emergency preparedness and response procedures
- Product withdrawal and recall procedures

Monitoring, Measurement, Analysis, and Evaluation

- Internal auditing procedures
- Monitoring and measurement of processes
- Data analysis and evaluation techniques

Continual Improvement

- Corrective action and preventive action (CAPA)
- Management review process
- Identifying opportunities for improvement

Supply Chain Management

- Supplier approval and monitoring
- Incoming materials inspection
- Traceability and recall procedures

Food Safety Culture and Training

- Building a food safety culture
- Employee training and competency requirements
- Communication strategies for promoting food safety

Certification Process and Audit Preparation

- Overview of the certification process
- Preparing for ISO 22000 certification audit
- Audit techniques and best practices

Case Studies and Group Exercises

- Analyzing real-world food safety scenarios
- Group discussions and problem-solving activities
- Sharing best practices and lessons learned

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Conclusion and Action Planning

- Recap of key concepts covered
- Action planning: setting goals for implementing ISO 22000 FSMS in the workplace
- Resources and further reading recommendations

Who Should Attend?

- Food Safety Managers and Coordinators
- Quality Assurance and Control Personnel
- Production and Operations Managers
- Food Technologists and Scientists
- HACCP Team Members
- Supply Chain and Procurement Managers
- Regulatory Compliance Officers:

How will I benefit:

- Enhanced Understanding of Food Safety Principles:
- Compliance with International Standards:
- Improved Risk Management Skills:
- Enhanced Quality Assurance Practices:
- Increased Confidence in Handling Food Safety Issues:
- Career Advancement Opportunities:

Course Duration & Assessment:

The course is designed for 2 days. There will be assessments throughout the course based on assignments, case studies, and MCQs. The participants are required to score 60% marks in the course.

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