

A top-down view of a dark grey surface. A silver butter knife lies diagonally. Three peach halves are scattered around it. The text 'FOOD SAFETY MANAGEMENT SYSTEM' is overlaid in red.

# **FOOD SAFETY MANAGEMENT SYSTEM**

**ISO 22000:2018  
AWARENESS  
1 & 2 JUNE 21**



# ISO 22000:2018 AWARENESS

**1 & 2 JUNE 21**

## **COURSE OBJECTIVE**

The objective of this course is to enable participants to undertake Food Safety Management Systems auditing within the ISO 22000:2018 framework. At the end of this course each participant will be able to :

- to equip participants with guidance and practical advices of interpreting, establishing and implementing a documented ISO 22000:2018 Food Safety Management System (including a preparation of manuals/procedures etc) from realistic planning of the project to successful implementing and maintenance of the system.
- to identified and establish the Critical Control Point

## **COURSE OUTLINE**

- Course introduction and objective
- What is ISO 22000:2018 Food Safety Management System
- Review on food safety hazards and contamination control
- Overview of ISO 22000:2018 Clauses
- Understand of ISO 22000:2018 Clauses
  - Clause 4 : Context of the Organization
  - Clause 5 : Leadership
  - Clause 6 : Planning of the FSMS
  - Clause 7 : Support
  - Clause 8 : Operation
    - Presenting ORPR and HACCP Plan
  - Clause 9 : Performance Evaluation
  - Clause 10: Improvement

## **WHO SHOULD ATTEND**

This course is designed for personnel that want to understand ISO 22000:2018 approach or ISO 22000 team members.