

ISO 22000:2018 AWARENESS 4 & 5 AUG 21





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4 & 5 August 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.