



ISO 22000:2018 Food Safety Management System Introduction Training Course

Course aim	<p>To gain an understanding of effective food safety management in an organization by providing a framework to facilitate:</p> <ul style="list-style-type: none">• Interactive communication• System management• Prerequisite programmes• Hazard analysis and critical control points (HACCP) principles• Proactively improve food safety performance
Course description	<p>Learn how to embed continual improvement at the heart of your organization through an ISO 22000 Food Safety Management System (FSMS). The revised standard is an opportunity for organizations to align their strategic direction and increase focus on improving food safety performance.</p> <p>Identify the structure and requirements of an effective management system, and what this means for you. Gain a thorough insight into food safety management systems and the key concepts and structure of ISO 22000, key terms, definitions and the ISO standardized high level structure. You'll learn to interpret and apply the key concepts and principles of the standard to existing processes within your organization.</p>
How will I benefit?	<p>This course will help you to understand the ISO 22000 food safety management system organizations requirements relative to:</p> <ul style="list-style-type: none">• The ability to consistently provide safe foods and relevant products and services that meet customer and applicable statutory and regulatory requirements• Addressing risks associated with its objectives• The ability to demonstrate conformity to specified food safety management system requirements
What will I learn?	<p>You will learn:</p> <ul style="list-style-type: none">• What a Food Safety Management System (FSMS) is• Why a FSMS is important to an organization and its benefits• The background of ISO 22000:2018 and its intended results• The terms and definitions used• The key concepts and structure of ISO 22000:2018• The main requirements of ISO 22000:2018
Who should attend?	<p>Anyone involved in the planning, implementing, maintaining, supervising, or auditing of an ISO 22000 food safety management system.</p>
Duration	<p>1 day</p>
How will I learn?	<p>Our high impact accelerated learning approach increases learning by improving knowledge retention. This course is activity-based, resulting in a deeper understanding of the material and a greater impact on job performance.</p>
What will I gain?	<p>On completion, you'll be awarded an internationally recognized BSI Training Academy certificate.</p>



Prerequisites	There are no prerequisites.
Further information	Detailed course notes provided.
Related training	You may also be interested in attending our ISO 22000:2018 Implementing or Auditing Training Courses.
HRD Corp	Scheme Code : HRD Corp Claimable Courses Programme No : 1000131663 Level of Certification : Certificate of Attendance

Agenda

Time	Topic	
09.00	<ul style="list-style-type: none"> • Benefits to you, welcome and introductions 	
	<ul style="list-style-type: none"> • Course aims, objectives and structure 	
	<ul style="list-style-type: none"> • Key terms and definitions • Why have a Food Safety Management System (FSMS)? • Benefits of a FSMS • Food safety framework • Intended results of ISO 22000 • Other terms and definitions used • FS risk and FS opportunity 	
	12.30	Lunch
	<ul style="list-style-type: none"> • The key concepts and structure of ISO 22000 	
	<ul style="list-style-type: none"> • Context of the organization (Clause 4) 	
	<ul style="list-style-type: none"> • Leadership (Clause 5) 	
	<ul style="list-style-type: none"> • Planning (Clause 6) 	
17.30	<ul style="list-style-type: none"> • Support (Clause 7) 	
	<ul style="list-style-type: none"> • Operation (Clause 8) 	
	<ul style="list-style-type: none"> • Performance evaluation (Clause 9) 	
	<ul style="list-style-type: none"> • Improvement (Clause 10) 	
	<ul style="list-style-type: none"> • Reflection and feedback 	
	Close of day	

Two short breaks will be taken at suitably convenient times in the morning and afternoon. Forty-five minutes will be given for a lunch break. Additional breaks may be taken as long as agreed by delegates and tutor, and all learning objectives are met.