



# ISO 22000:2018 Food Safety Management System Awareness Training

ISO 22000:2018 is a food safety management system (FSMS) reinforces an organization's control on food safety hazards to ensure food products are safe for consumption.

This course aims to equip participants with knowledge on ISO 22000:2018 standards requirements to identify and address gaps, review and implement the FSMS.

#### DURATION

1 Day

#### LANGUAGE

English

#### COURSE CODE

MF-40621

# ISO 22000:2018

## Food Safety Management System Awareness Training

### Course Content

The syllabus focuses on:

- Overview of ISO 22000:2018
- Process Approach - Plan Do Check Act Model and Risk-based Thinking
- Key Clauses in ISO 22000:2018
- Understanding the needs and expectations of interested parties & actions to address risk and opportunities
- 5 Preliminary Steps of HACCP 12 Stages to enable hazard analysis
- 7 Principles of HACCP to develop HACCP Plan
- Differences between Prerequisite Programmes (PRP), Prerequisite Programmes (OPRP) and Critical Control Point (CCP)
- Performance Monitoring, Measurement, Analysis and Evaluation
- Handling of Unsafe Products
- Staff involvement in ISO 22000:2018
- Activities and short quiz to reinforce the training contents

### Who Should Attend

- Anyone involved in developing, implementing, maintaining ISO 22000:2018 food safety management system
- Individuals who are involved in food handling and keen to gain knowledge on ISO 22000:2018 food safety management system

### Mode of Training

- Face-to-face training at client's site OR
- Online webinar with virtual interactive activities

### Certification

Certification of Attendance will be awarded for participants who are with 100% attendance

### Learning Outcomes

By the end of this training, learners from ISO 22000:2018 Food Safety Management System Awareness Training will be able to:

- Understand the clauses and requirements of ISO 22000:2018
- Develop and maintain food safety management system by meeting ISO 22000:2018 requirements
- Define the organization's food safety policy and objectives
- Develop HACCP Plan by applying 7 principles of HACCP system Differentiate PRP, OPRP and CCP in food safety management system

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