ISO 22000:2018 Food Safety Management System Internal Auditor Course

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. Besides, to build on the skill and knowledge to conduct internal audit.

DURATION
2 days

LANGUAGE
English

COURSE CODE
MF-40821

IS RC ®

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Course Content
The syllabus focuses on:

Day 1
- 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), Operational Prerequisite Programmes (OPRP) and Critical Control Point (CCP)
- Performance Monitoring, Measurement, Analysis and Evaluation
- Handling of Unsafe Products

Day 2
- Introduction to Auditing
- Audit Objectives
- Internal Audit Processes
- Stage 1 - Audit Preparation
- Stage 2 - Conduct of Audit
- Stage 3 - Report Findings and Follow Up

Who Should Attend
Appointed Internal Auditor for Food Safety Management System, Quality Managers, Management Representative, Department Manager Involved in food safety operation and process

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

Assessment & Certification
Certificates will be issued to participants who have attended the course and have successfully attain COMPETENT for MCQ assessments

Learning Outcomes
By the end of this training, learners from ISO 22000:2018 Food Safety Management System Internal Auditor Course 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
- Conduct internal audit in accordance to ISO 22000:2018 clauses