



ISO 22000 - Principles of a Food Safety Management System – Phase 1 (16 hours 8-10 participants) - \$3200

Phase 1: Principles Of A Food Safety Management System ISO 22000 (2 Days)

- Introduction to ISO, and its origins.
- What the ISO standards are about.
- How to derive benefits from ISO implementation.

Learning Objective:

Process owners will learn the key requirements of the ISO 22000:2018 Food Safety Management System (FSMS). Each clause of the standard will be reviewed in detail, to ensure proper understanding of the requirements, which will facilitate implementation and ultimately achieve registration)

- Scope
- Normative references
- Terms & Definitions
- Context of the Organization
- Leadership
- Planning
- Support
- Operation
- Performance Evaluation
- Improvement

PDCA (Plan-Do-Check-Act) Cycle.

Learning Objective:

Attendees will learn to utilize the Process Approach:

- What it means to implement ISO as a process.
- How to successfully implement multiple processes as a system

Attendees will learn the proper Food Safety Management System planning, implementation, monitoring, and improvement activities necessary to meet food safety requirements

Plan: *Establish the objectives of the system and its processes, provide the resources needed to deliver the results, and identify and address risks and opportunities.*

Do: *Implement what was planned.*

Check: Monitor and (where relevant) measure processes and the resulting products and services, analyze and evaluate information and data from monitoring, measuring, and verification activities, and report the results.

Act: *Take actions to improve performance, as necessary*