



ISO 22000 - Principles of a Food Safety Management System – Phase 5 (24 hours 8-10 participants) - \$4,800

Phase 5: All Employee Awareness Training (3 Days)

Attendees will learn about the Food Safety Management System and related processes and procedures. They will learn how to locate and access the system documentation, (which was created in Phase 2 then implemented in Phase 3), and how to use them to maximize benefit to the organization.

Learning Objectives:

Attendees will learn about:

- The Food Safety Policy and associated Goals and Objectives, and how to relate them to their job functions.
- How to conduct themselves while being audited by internal auditors, customers and registration bodies.
- How to determine, collect and analyze appropriate data to demonstrate the suitability and effectiveness of the FSMS and to evaluate where continual improvement of the effectiveness of the FSMS can be made.
- Analyzing data / information generated from monitoring and measurement activities, and from other relevant sources.