

ISO 22000:2005 Food Safety Management System– 1-day Awareness Course

Course Objectives

ISO 22000:2005, **Food safety management systems – Requirements for any organization in the food chain**, provides a framework of internationally harmonized requirements for the global approach that is needed. The first auditable standard for the food industry developed within ISO by experts from the food industry, along with representatives of specialized international organizations.

ISO 22000 covers all organizations in the food chain from farmers to catering and defines the requirements for a food safety management system

At the end of this course, participants should have acquired:

- An understanding of the ISO 22000: 2005 requirements
- The knowledge to assess the company's existing system and identify its needs for further improvement
- An overview of the steps in implementing a Food Safety Management System to meet ISO 22000: 2005

Course Outline

- The purpose of the ISO 22000: 2005 Food Safety Management System
- Scope of ISO 22000:2005 implementation
- Overview of ISO 22000 :2005 requirements
- Comparison of the requirements of HACCP, ISO 9001: 2000 and ISO 22000: 2005
- Key Steps in Implementing ISO 22000: 2005

Who Should Attend

Quality/Food Safety Management Representatives / Managers, Production Managers, Food Technologists.

Training Details

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| Duration | 1 Day |
| Time | 9.00 am to 5.00 pm |
| Fee | \$406.60 per participant (<i>Inclusive of GST</i>) |

Enquiries

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