

FOOD SAFETY MANAGEMENT



The consequences of unsafe food can be serious and ISO's food safety management standards help organizations identify and control food safety hazards.

Course Aims

This two-day course takes an in-depth look at Food Safety Management, the applicable legislation and how to implement and audit effective Food Safety Management Systems. You will cover the stages of implementing a FSMS and review the requirements of ISO/IEC 22000:2018 and FSSC 22000 ver.5 standard. In addition, there will be syndicate work on developing an implementation plan, food safety policy and a FSMS audit plan.

Course Objectives

- Understand the fundamentals of Food Safety Management
- Understand and describe the requirements of ISO/IEC 22000:2018 and FSSC 22000 ver.5 for FSMS
- Understand the phases of implementing a Food Safety Management System
- Understand the role of the Food Safety Manager
- Plan and execute an audit of a Food Safety Management System against the requirements of ISO/IEC 22000:2018