Introduction to ISO 22000:2018
Duration: 1 Day

Overview: The "Introduction to ISO 22000:2018" course provides participants with a comprehensive understanding of the ISO 22000:2018 Food Safety Management System (FSMS). This course is designed for individuals who are new to the standard or those looking to update their knowledge in line with the latest version of ISO 22000. Participants will learn the fundamental principles and requirements of the standard, including the integration of the Plan-Do-Check-Act (PDCA) cycle, risk-based thinking, and the process approach. The course aims to equip attendees with the knowledge to effectively contribute to the implementation, maintenance, and continual improvement of an FSMS within their organization.

Course Objectives (Expected Outcomes): By the end of this course, participants will be able to:

- Understand the key requirements and structure of ISO 22000:2018.
- Identify the importance of food safety and how ISO 22000 contributes to it.
- Recognize the changes introduced in the 2018 version of ISO 22000.
- Apply the principles of the PDCA cycle and risk-based thinking to food safety management.
- Develop a foundational understanding of how to implement an FSMS based on ISO 22000:2018.
- Identify the documentation and records needed for ISO 22000 compliance.
- Understand the role of leadership and communication in maintaining an effective FSMS.

Course Content:

1. **Introduction to ISO 22000:2018:**
   o Overview of ISO 22000:2018 and its significance in the food industry
   o Key terms and definitions related to food safety management
2. **Understanding the Context of the Organization:**
   o Determining the internal and external factors affecting the FSMS
   o Identifying stakeholders and understanding their requirements
3. **Leadership and Commitment:**
   o The role of top management in the FSMS
   o Establishing food safety policies and objectives
   o Communicating the importance of an effective FSMS
4. **The Plan-Do-Check-Act (PDCA) Cycle:**
   o Understanding the PDCA cycle and its application in food safety management
   o How the PDCA cycle integrates with ISO 22000:2018 requirements
5. **Risk-Based Thinking:**
   o Introduction to risk-based thinking and its role in ISO 22000:2018
   o Identifying and managing risks and opportunities in the FSMS
6. **Food Safety Management System Planning:**
   o Setting objectives and planning actions to achieve them
   o Resources and support required for effective FSMS implementation

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7. **Support and Documentation:**
   - Documenting the FSMS and maintaining required records
   - Competence, awareness, and communication in the context of ISO 22000
8. **Operational Planning and Control:**
   - Implementing control measures for food safety hazards
   - Monitoring and measuring the effectiveness of controls
9. **Performance Evaluation and Improvement:**
   - Evaluating FSMS performance through internal audits and management reviews
   - Continual improvement of the FSMS and corrective actions

Who Should Attend? This course is ideal for:

- Quality assurance and food safety professionals looking to understand ISO 22000:2018.
- Individuals involved in the development, implementation, or management of a Food Safety Management System.
- Managers and supervisors responsible for food safety in their organizations.
- Newcomers to the food industry who need a foundational understanding of ISO 22000:2018.
- Auditors and consultants involved in food safety management.

Assessment: Participants will be assessed through interactive exercises, discussions, and a final examination. Upon successful completion, participants will receive a certificate of completion, demonstrating their understanding of the ISO 22000:2018 standard.

Entry Requirements: There are no formal entry requirements for this course. However, a basic understanding of food safety principles or experience in the food industry is recommended.

Progression: Upon successful completion of this course, participants may choose to advance to further training in:

- ISO 22000:2018 Implementation and Auditing
- FSSC 22000 Lead Auditor Training
- HACCP (Hazard Analysis Critical Control Point) Implementation

Training Options:

- **Online:** Engage in live virtual sessions from any location, with opportunities for interaction and discussion.
- **Onsite:** Training tailored to your organization's needs, conducted at your facility.
- **Off-site:** Participate in training sessions at an external venue, providing a focused learning environment.
- **In-Person:** Face-to-face training with experienced instructors, offering practical insights and hands-on learning.

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