

ISO 22000: Food Safety Management System

5 Days Training Program



INTRODUCTION

ISO 22000 provides a framework for organizations to identify, control, and eliminate food safety hazards, ensuring that food is safe for consumption and meets regulatory requirements. By adopting ISO 22000, organizations can enhance consumer trust, comply with legal and regulatory requirements, and mitigate risks associated with food safety incidents. This course aims to equip participants with the knowledge and skills necessary to understand, implement, audit, and continually improve ISO 22000. Participants will explore the principles and requirements of ISO 22000, learning how to implement robust food safety management systems that ensure safe food production, handling, and distribution.

OBJECTIVES

- Understand the key concepts, principles, and requirements of ISO 22000:2018.
- Learn how to implement and maintain an effective FSMS in your organization.
- Assess food safety hazards, identify critical control points, and implement preventive measures.
- Discover food safety management practices, including HACCP principles.
- Ensure food safety initiatives are effective and prevent foodborne illnesses.

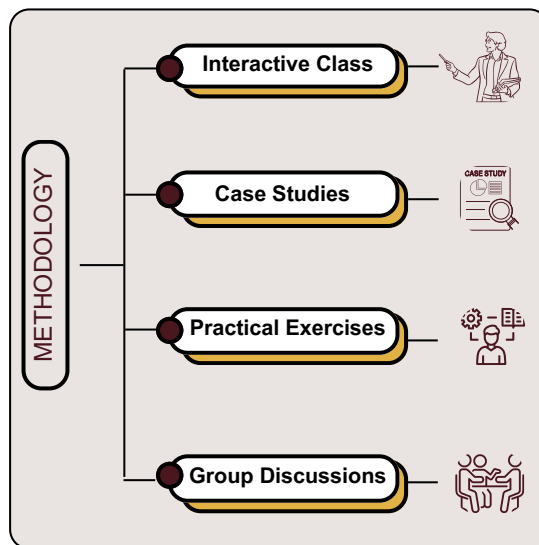
TARGET AUDIENCES

- Food safety managers.
- Quality assurance managers.
- Production & operations personnel.
- Regulatory compliance officers and auditors.

COURSE FEES

Kindly refer to the table below for our training fees, which vary based on the cities in which our courses are conducted

City	Fees (USD\$)
Kuala Lumpur	3,530
Amsterdam	5,380
Singapore	5,375
London	5,190
Doha	4,500
Dubai	4,600
Istanbul	4,437
Bangkok	3,250
Jakarta	3,250



Online
USD 1,885



COURSE OUTLINES

1st Day: Introduction to ISO 22000

- Safety management principles and the role of ISO 22000.
- Structure and key requirements of ISO 22000.
- Food safety management system.
- The scope of FSMS and conducting gap analysis.

2nd Day: Hazard Analysis and Critical Control Points (HACCP)

- Principles of hazard analysis and critical control points (HACCP).
- Conducting hazard analysis and identifying food safety hazards.
- Determining critical control points and establishing critical limits.

3rd Day: Implementing & Operating FSMS

- Operational prerequisite programs (PRPs).
- Operational control measures.
- Maintaining traceability and recall procedures.
- Communication and emergency preparedness

4th Day: Monitoring, Measurement, & Improvement of FSMS

- Measuring FSMS performance.
- Audit principles and practices for FSMS.
- Management review of FSMS.
- Corrective action and preventive action.

5th Day: Implementing & Maintaining an Effective FSMS

- Integrating food safety management.
- Communication and training on food safety
- The role of management in ensuring food safety

FACILITIES

TRAINING MATERIALS:

Training materials and note pad to facilitate note-taking will be provided.

SCHEDULE:

The course is scheduled from Monday to Friday, with daily sessions running either from 9:00 AM to 1:00 PM **or** from 1:00 PM to 5:00 PM.

PAYMENT:

Individuals or companies have the option to make payments via an online link or through bank transfer.

CERTIFICATE:

Certificate of completion will be issued to those who successfully complete the program.

TRAVEL & TOURS:

Participants will have airport-to-hotel transportation arranged for them, **or** they will be compensated for the airport-to-hotel transportation cost.



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