



ISO 22000:2005 FSMS Management Overview

#SQAc007

0.5 day (9:00 am – 12:00 pm) or (1:00 pm – 4:00 pm) *At Your Site*

Course Overview:

This course will develop your basic understanding and knowledge of the ISO 22000:2005 Food Safety Management System (FSMS) requirements.

ISO 22000 is a truly international standard for any business in the entire food chain from “farm to fork” and includes inter-related organizations such as suppliers of equipment, packaging, etc. ISO22000:2005 is also for companies seeking to integrate their quality management system, for example ISO 9001:2000, and their FSMS.

ISO 22000 specifies the requirements for a FSMS that combines the following generally recognized key elements to ensure food safety along the food chain, up to the point of final consumption:

- Interactive Communication
- System Management
- Prerequisite Programmes
- HACCP Principles

Who Will Benefit:

- Anyone within a manufacturing or a service environment who is working with ISO9001
- Ideal for those starting a quality product
- Anyone needing a refresher course (management and/or employees)
- Individuals with little or no knowledge of ISO9001 and want to improve their understanding of the requirements & responsibilities

What is covered?

Understanding ISO 22000:2005 Food Safety Management System covers:

- What is a Process? Process Approach?
- What are the ISO family of standards and guidelines?
- Introduction to ISO 22000 requirements – Benefits, application, what to look for in your system
- How GMP's & HACCP are part of the ISO 22000 FSMS
- What policies, procedures, and record keeping are required?

Course Materials:

- An ISO 22000:2005 FSMS matrix summarizing the requirements
- A listing of typical documentation and record keeping

Course Fee:

\$600.00 + 6% GST

- Note: up to 5 employees at your site (off-site office available at an additional cost);
- Additional employees may be included at an additional cost;
- Projector available at an additional cost