

Introduction:

The ISO 22000:2005 FSMS course is designed to raise awareness about the benefits of implementing food safety management systems based on the principles and requirements of ISO 22000:2005. This training will help participants understand the essential components of food safety infrastructure and how they can enhance their organization's operations by reducing waste and expenses while improving efficiency.

This course targets participants in the food supply chain who aim to build a comprehensive food safety management system and manage policies and methodologies that improve operational efficiency and safety standards. It offers knowledge on developing and implementing a robust system, including hazard analysis and control measures, as well as complying with international food safety standards.

Target Audience:

- Senior Management in Food Institutions
- Food Safety Department Managers
- Quality Control Personnel in Food Premises and Processing Facilities
- Public Health Authorities
- Food Safety Consultants
- Aspiring food professionals looking to improve their job prospects or career advancement

Course Objectives:

By the end of the course, participants will be able to:

- Understand the structure of ISO 22000:2005 and its principles.
- Learn the requirements for ISO 22000:2005, including planning, support, implementation, measurement, and improvement.
- Establish a HACCP team capable of developing and implementing an effective HACCP system.
- Perform hazard analysis and implement preventive measures to reduce risks to acceptable levels.
- Classify hazards into Operational Prerequisite Programs (OPRPs) and Critical Control Points (CCPs).
- Design and implement monitoring systems to control and improve food safety management.

- Evaluate logistics and ensure compliance with international food safety standards and legislation.

Targeted Competencies:

Upon completing this course, participants will be able to:

- Understand international food safety guidelines and regulations and how they apply to organizational compliance.
- Evaluate customer needs in relation to food safety and respond effectively.
- Manage human resources related to food safety responsibilities.
- Communicate food safety issues effectively across the food supply chain.
- Ensure documentation conforms to food safety policies and organizational goals.

The Importance of FSMS Certification:

Achieving FSMS certification, such as ISO 22000:2005, demonstrates an organization's commitment to food safety and regulatory compliance. This certification signals to consumers and stakeholders that the organization has implemented a reliable system to safeguard food safety, enhancing its reputation, operational efficiency, and market access.

Course Content:

Unit 1: Introduction to and Basic Definitions of Food Safety Management Systems

- Overview of ISO 22000:2005 FSMS
- The evolution of ISO 22000:2005 through the HACCP and Codex Alimentarius principles
- Key food safety regulations and guidelines
- Glossary of terms used in food safety
- Identifying Critical Control Points (CCPs) and Control Limits (CLs)

Unit 2: Review of ISO 22000 Main Chapters

- Overview of food safety management system components

- Management responsibilities within the FSMS framework
- Resource management in food safety systems
- Planning and realization of safe products
- Validation, verification, and continuous improvement of the FSMS

Unit 3: Documentation Requirements for ISO 22000, Management Review, and Human Resources

- Detailed review of ISO 22000 documentation and forms used in the system
- Management review processes and documentation inputs/outputs
- Human resource requirements: Competence, awareness, and training
- Work environment considerations for food safety

Unit 4: Planning and Realization of Safe Products

- Prerequisite Programs (PRPs)
- Preliminary steps for hazard analysis: Team formation, flow diagrams, process steps, and control measures
- Conducting hazard analysis
- Establishing operational PRPs and creating an HACCP plan (CCPs and CLs) through group exercises
- Verification planning and implementing traceability systems
- Control of non-conformity, corrective actions, and product withdrawals

Unit 5: Validation, Verification, and Improvement of the Food Safety Management System

- Validating control measures and ensuring the effectiveness of monitoring systems
- FSMS verification processes
- Conducting internal audits of FSMS

- Continuous improvement strategies: Updating and improving the food safety management system

Conclusion:

Upon completing the ISO 22000:2005 FSMS course, participants will not only receive an FSMS certification but also gain practical knowledge on how to implement food safety management systems in their organizations. They will be well-equipped to carry out rigorous audits and apply their insights to improve food safety practices continually.

This training provides participants with the skills needed to enhance food safety within their organizations, ensuring compliance with international standards and the safety of consumers.