

Why ISO 22000:2018?

ISO 22000:2018 is the **internationally recognized standard** for food safety management, combining the principles of **HACCP** (Hazard Analysis and Critical Control Points) with a **risk-based management approach**.

By implementing ISO 22000:2018, organizations can:

- **Prevent foodborne hazards** and contamination
 - Strengthen **consumer trust** and brand reputation
 - Meet **global regulatory and customer requirements**
 - Improve process efficiency and reduce waste
 - Integrate food safety with other management systems like **ISO 9001** and **FSSC 22000**
 - Gain a competitive edge in the **global food supply chain**
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Training Objectives

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

1. Understand ISO 22000:2018 concepts, principles, and requirements.
 2. Identify food safety hazards and apply **HACCP principles** effectively.
 3. Develop, implement, and maintain a robust **Food Safety Management System**.
 4. Conduct **risk assessments** using a preventive and proactive approach.
 5. Prepare for **internal and external audits** for certification readiness.
 6. Drive **continuous improvement** to achieve sustainable food safety performance.
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Who Should Attend

This course is ideal for professionals across the food supply chain, including:

- Food Safety and Quality Managers
 - HACCP Team Leaders and Members
 - Production and Operations Managers
 - Supply Chain and Procurement Professionals
 - Internal Auditors and Compliance Officers
 - Business Owners seeking **ISO 22000 certification**
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Training Modules

Module	Topics Covered
1. Introduction to ISO 22000:2018	Purpose, benefits, and relationship with HACCP & Codex Alimentarius
2. Key Concepts and Definitions	FSMS terms, risk-based thinking, PDCA cycle
3. Understanding the Standard	Clauses 4 to 10 explained in depth
4. HACCP Principles & Application	Hazard analysis, CCP identification, validation, and verification
5. Leadership & Food Safety Culture	Roles of top management, communication, commitment
6. Planning & Risk Assessment	Identifying and managing food safety risks and opportunities
7. Operational Control	Prerequisite programs (PRPs), traceability, emergency preparedness
8. Performance Evaluation	Monitoring, measurement, audits, and management review
9. Improvement & Certification	Corrective actions, continuous improvement strategies
10. Internal Audit Workshop <i>(Optional)</i>	Practical auditing exercises and reporting techniques

Training Methodology

Our training is designed to combine theory with real-world application:

-  **Expert-led interactive sessions** by certified ISO trainers
-  **Case studies and group exercises** tailored to the food industry
-  **Virtual and in-person delivery** for maximum flexibility
-  **Templates and practical tools** for easy implementation
-  **HACCP simulation exercises** for hands-on practice

Certification

Participants who successfully complete the course will receive a **Certificate of Achievement**, recognized internationally, demonstrating their competence in ISO 22000:2018 Food Safety Management Systems.



Why Choose Us

- **Accredited training provider** with global recognition
- Trainers with **decades of food industry experience**
- Access to **exclusive FSMS templates, checklists, and HACCP tools**
- Tailored corporate training programs for specific food sectors
- **Post-training support** to assist with implementation and audits



Training Format Options

Choose the delivery mode that suits your needs:

- **Online Live Training** – Join from anywhere in the world
 - **Self-Paced E-Learning** – Study at your convenience
 - **On-Site Corporate Training** – Customized training at your facility
 - **Public Classroom Training** – Network with other food safety professionals
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