



BSI Training Academy

ISO 22000 Food Safety Management Systems Requirements training course

Essential information about the one-day course

Learn how to embed continual improvement at the heart of your organization through an ISO 22000 Food Safety Management System (FSMS).

The revised standard is an opportunity for organizations to align their strategic direction and increase focus on improving food safety performance.

You'll be able to identify the structure and requirements of an effective management system, and what this means for you.

This one-day course will enable you to gain a thorough insight into food safety management systems and the key concepts and structure of ISO 22000, key terms, definitions and the ISO standardized high level structure.

Our course agenda

- Key terms and definitions
- Why have a Food Safety Management System (FSMS)?
- Benefits of a FSMS
- Food safety framework
- Intended results of ISO 22000
- Other terms and definitions used
- FS risk and FS opportunity
- The key concepts and structure of ISO 22000
- Context of the organization (Clause 4)
- Leadership (Clause 5)
- Planning (Clause 6)
- Support (Clause 7)
- Operation (Clause 8)
- Performance evaluation (Clause 9)
- Improvement (Clause 10)
- Reflection and feedback

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Upon successful completion of the course, you will receive an internationally recognized BSI certificate

ISO 22000 Food Safety Management Systems Requirements training course

On this course, you'll gain an understanding of effective food safety management in an organization by providing a framework to facilitate interactive communication, system management, prerequisite programmes, hazard analysis and critical control points (HACCP) principles, and proactively improve food safety performance.

Make sure this is the right course for you.

This course is for you if:

You're involved in the planning, implementing, maintaining, supervising, or auditing of an ISO 22000 food safety management system.

What you'll learn:

- What a Food Safety Management System (FSMS) is and why it's important to an organization
- The background of ISO 22000:2018 and its intended results
- The terms and definitions used
- The key concepts and structure of ISO 22000:2018
- The main requirements of ISO 22000:2018

Benefits:

This course will help you to understand the ISO 22000 food safety management system organizations requirements relative to

- The ability to consistently provide safe foods and relevant products and services that meet customer and applicable statutory and regulatory requirements
- Addressing risks associated with its objectives
- The ability to demonstrate conformity to specified food safety management system requirements

Why train with BSI?

Our high impact accelerated learning approach increases learning by improving knowledge retention and skill application. This course is activity-based, resulting in a deeper understanding of the material and a greater impact on job performance.

Training delivered at your site



This could be a convenient and cost effective option, especially if you have multiple delegates.

Talk to one of our experts to find out more.

Next steps with the BSI Academy



Want to learn more? You may also be interested in attending our ISO 22000:2018 Implementing or Auditing training courses.

bsi.

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