

# ISO 22000 Food Safety Management System Online Training Course

This comprehensive (9 hour), online training course provides an overview of the purpose of food management systems and interprets the ISO 22000 requirements. It will also cover the documentation required, audit questions, and the steps involved for certification and maintaining the Food Safety Management System.

- 100% online courses written by experts
- 24/7 customer support
- Learn on YOUR schedule: stop and start as often as you like
- Corporate discounts available
- Top-notch LMS to drive corporate training efforts included
- Certificate on completion of course
- Become prepared to gain ISO 22000 certification
- Learn how to uphold standards after they have been implemented

## ***ISO 22000 Course Content***

- Orientation
- Introduction
- Pre assessment

### **Lesson 1: Overview of Food Safety Management System**

Overview of the Food Safety Management System  
HACCP based Food Safety Management System  
The Need for ISO 22000: 2005  
Advantages  
Food Safety System Identifies Hazards  
Lesson Summary  
Lesson Assessment

### **Lesson 2: Requirements of ISO 22000: 2005**

Requirements of ISO 22000:2005  
Key Commitments of the 5 Elements of ISO 22000  
Requirements in Details  
Comparison between ISO 22000:2005 and ISO 9001:2008  
Lesson Summary  
Lesson Assessment

### **Lesson 3: ISO 22000 Documentation Structural Requirements**

What is a Quality Procedure Manual?  
Need for Document Control  
Formation of a Safety Team  
Document Approval, Issue, and Control Processes  
Records to be Retained  
Lesson Summary  
Lesson Assessment

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## Lesson 4: Logic Sequence for Application of the Food safety

Logic Sequence for Application of the Food Safety  
7 HACCP Principles  
Identification of Hazard and Determination of Accreditation  
Hazard Assessment  
Establishing the OPRPs  
Control of Monitoring & Measuring  
Lesson Summary  
Lesson Assessment

## Lesson 5: Implementation and Maintenance of the HACCP Plan

Implementation and Maintenance of the HACCP Plan  
Examples of Common Prerequisite Programs  
Examples of Questions to be Considered When Conducted  
Examples of Stages of Hazard Analysis  
Example of a CCP Decision Tree  
Examples of Verification Activities  
Examples of HACCP Records  
Lesson Summary

## Lesson 6: Food Safety Management System Assessment check list

Food Safety Management System Assessment Checklist  
ISO 22000: 2005 Food Safety Management System Audit  
ISO 22000 Clause wise Audit Questionnaire  
Steps for ISO 22000 Certification  
Lesson Summary  
Lesson Assessment

*A fully functioning online demonstration of the ISO 22000 Online Training Course is available on request; as are corporate discounts for multiple delegates.*

To enrol for the online ISO 22000 course please do so by following the link on the website.

To request further information please email: [team@ifsqn.com](mailto:team@ifsqn.com)