

ISO 22000 Food Safety Management System

Course Outline

Day 1: Introduction to the food safety management system (FSMS) and ISO 22000

- Training course objectives and structure
- Standards and regulatory frameworks
- Certification process
- Fundamental concepts and principles of food safety management
- Food safety management system

Day 2: Audit principles and the preparation for and initiation of an audit

- Fundamental audit concepts and principles
- The impact of trends and technology in auditing
- Evidence-based auditing
- Risk-based auditing
- Initiation of the audit process
- Stage 1 audit

Day 3: On-site audit activities

- Preparing for stage 2 audit
- Stage 2 audit
- Communication during the audit
- Audit procedures
- Creating audit test plans

Day 4: Closing of the audit

- Drafting audit findings and nonconformity reports
- Audit documentation and quality review
- Closing of the audit
- Evaluation of action plans by the auditor
- Beyond the initial audit
- Managing an internal audit program
- Closing of the training course

Day 5: Certification Exam