

COURSE DESCRIPTION

The objective of this course is to provide learners with the knowledge and skills required to better understand the requirements of ISO 22000:2018, for the effective implementation and maintenance of a FSMS within an organisation and to contribute to its continual improvement.

FACE TO FACE: 3 days

ELEARNING: 120 minutes

VILT: 24 hours

LEARNING OBJECTIVES

Upon completion of this course, learners will be able to:

- Know and understand the requirements of the latest version of ISO 22000:2018
- Plan how to implement ISO 22000:2018 into any organisation.

AUDIENCE

The course is designed for:

Anyone who requires knowledge of the basics of ISO 22000:2018 and needs to understand how to implement the management system within their organisation.

PRIOR KNOWLEDGE:

There is no required prior knowledge for this standard however some knowledge of FSMS or QMS standard, food safety concepts and HACCP principles would be very useful for the learners.

SGS ACADEMY

COURSE CONTENT

- ISO 22000:2018 principles and details
- Project management principles and their application
- Project steps involved in ISO 22000:2018 implementation
- Food safety management systems design

- Implementing new procedures and processes
- Reviewing and assessing implementation progress
- The certification process and preparing for this

COURSE CERTIFICATION



Learners attending the full course duration will be issued with a "Certificate of Attendance". Learners attending the eLearning version, will be able to download the SGS Completion Certificate on chievement of a 80% pass mark or more in the final assessment.

CONTACT SGS









