



ISO 22000: 2018 FOOD SAFETY MANAGEMENT SYSTEMS **ELEARNING** **BUNDLE**

SGS BUNDLES COURSES

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LEARNING OBJECTIVES: BY THE END OF THIS BUNDLE, YOU WILL BE ABLE TO:

- Follow a systematic approach to establish processes that will provide assurance that food or drink that is consumed in accordance with its intended use will not cause harm to your customers
- Incorporate the Plan-Do-Check-Act (PDCA) model and risk-based thinking into the management system processes so that you can address risks and make the most of any opportunities
- Create a culture where employees are encouraged to take an active role in maintaining food safety and complying with food safety legislation
- Use the Hazard Analysis & Critical Control Points (HACCP) system and guidelines to ensure that food is safe and suitable for consumption

- Successfully plan and implement a management system based on an ISO standard
- Manage the implementation and the project team using project management principles and techniques
- Ensure changes to processes and procedures are communicated and everyone is trained so they can support and contribute to the management system objectives
- Complete an objective evaluation of your organisation's current performance, to ensure the processes are in place and operating as intended
- Plan an internal audit of a food safety management system against ISO 22000:2018 in accordance with ISO 19011:2018 and ISO/IEC 17021-1 as applicable
- Verify that the organisation is compliant with its own policies, procedures and associated documents by using the auditing principles and process
- Report on the management systems effectiveness by gathering objective evidence and evaluating the extent to which the food safety management system is being managed and continually improve

SGS ACADEMY

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COURSE DURATION: 180 minutes
DELIVERY METHODOLOGY: eLearning
COURSE LANGUAGE: English
ACCREDITATION: SGS

COURSE CERTIFICATION

The SGS certificate is available to download once you have achieved a pass mark of 80% or more in the final assessment of each course to complete the bundle.

You have 12 months access to this bundle, effective from the date of purchase.

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PRIOR KNOWLEDGE

No prior knowledge are required for the purpose of this course.

INTENDED AUDIENCE

Anyone whose role requires them to understand how to implement a Food Safety Management System and have the knowledge and skills needed to conduct an internal audit within their organisation so that they can report on the effectiveness of the FSMS against the requirements of ISO 22000:2018.

BUNDLE OVERVIEW

This bundle consists of 3 separate eLearning courses:

- ISO 22000:2018 Introduction
- ISO 22000:2018 Implementation
- ISO 22000:2018 Internal Auditor

COURSE CONTENT INTRODUCTION - 60 MIN

- Introduction to quality management, background and relationship with other management system standards
- High level framework, clauses, process approach and risk-based thinking
- Process evaluation and improvement to control and reduce undesired effects from internal and external issues
- Planning for risk to ensure the management system will achieve its objectives
- Leadership commitment and responsibilities
- Support and what's needed for the management system to operate effectively
- Performance review and monitoring to identify any actions needed for the correction and continual improvement of the management system

COURSE CONTENT IMPLEMENTATION -60 MIN

- Get buy-in and communicate the benefits
- Analyse the current business state
- Plan the implementation
- Design and document the system
- Steps to certification

COURSE CONTENT INTERNAL AUDITOR -60 MIN

- Audit types and the principles of auditing
- Roles, responsibilities and competencies
- Planning, scheduling and preparing audit documents and activities
- Conducting the audit (verifying audit evidence against the audit schedule)
- Audit review (CAR's and opportunities for improvement)