

Implementation of Food Safety Management Systems - ISO 22000 via Online Training

General objectives

ISO 22000:2018 is an International Certification Standard that defines the requirements for Food Safety Management systems. Food that can be implemented by any organization along the food chain. Its 2018 edition brings clarity and alignment to existing standards so that companies can integrate their Management Systems.

This Course aims to provide participants with the skills to effectively interpret and apply the ISO 22000 Standard on Food Safety.

Specific objectives

At the end of this Course, participants will know:

- Understand the need to control the safety of food products;
- Know and understand the requirements of the ISO 22000 Standard;
- Understand/understand the structure of the ISO 22000 Food Safety Management model and its connection with other management models;
- Identify the necessary requirements for implementing a Food Safety Management System in accordance with the ISO 22000 standard;
- Know how to structure the necessary documentation for an ISO 22000 Food Safety Management System;
- Understand the interconnections between the ISO 22000 Food Safety Management Systems and the ISO 9001 Quality Management System.

Recipients

This Course is aimed at all professionals involved and with responsibilities in the manufacture and/or handling of food products and interested in implementing a Food Safety Management System, in accordance with the ISO 22000 Standard, namely;

- Managers;
- Responsible for the Quality Department;
- Senior and middle management of organizations in the food supply chain and suppliers of ingredients, packaging and hygiene and cleaning products;
- Consultants in the food sector.

Prerequisites

The prerequisites necessary to attend this course are:

- Have access to a computer or tablet with an Internet connection and a browser (program for browsing the web), such as Chrome, Safari, Firefox or Internet Explorer.
- You can access the course from any computer (for example, at home and in the office), tablet or smartphone.

course workload

12 hours

Program content

Module 0 – Platform Presentation and Method of Use

Módulo I – Module I - General Concepts of Food Safety

- Introduction to Food Safety;
- Key elements of a food safety management system;
- Terminology;
- Basic concepts and definitions;
- Secure Resources to ensure Food Security.

Module II - The ISO 22000:2018 Standard

- General presentation of the ISO 22000:2018 standard;
- What changed in the ISO 22000:2018 Standard?
- Concepts for understanding regulatory requirements.

Module III - Analyze and Interpret the Structure and Requirements of the ISO 22000:2018 Standard

- Detailed analysis of the structure and regulatory requirements:
- Context of the Organization;
- Leadership;
- Planning;
- Support;
- Operation;
- Performance Assessment;
- Improvement.

Module IV - Implementation of an ISO 22000:2018 System

- The structure of the documentation;
- Preparation of System documentation, procedures and records;
- The main difficulties in implementing a Food Safety Management System;
- Review, Update and Verification Planning.

Module V - Relationships between ISO 22000 Standards and ISO 9001 Standard

- O Sistema de Gestão da Segurança Alimentar ISO 22000 e o Sistema de Gestão da Qualidade ISO 9001.
- Module IV - Implementation of an ISO 22000:2018 System

Methodology

This course always has the trainer present, who will even provide in-person training through the platform.

The Trainee can intervene together with the trainer or with the other trainees just as he does in the classroom.

Presentations and exercises will always be made available by the trainer at the end of each training session.

At the end of the course you will receive a Professional Training Certificate if you attend at least 90% of the classes, complete the proposed assignments and tests, participate in online discussions and have a positive final assessment.

This training is certified and recognized.