Introduction

The **ISO 22000:2005 FSMS** Food Safety Management Systems training program is designed to raise awareness about the principles, requirements, and structure of the food safety management system as outlined in ISO 22000/2005. This program aims to familiarize participants with the essential elements of food safety infrastructure, ensuring effective food safety practices across the food supply chain.

Participants in this course are key players in institutions involved in food safety. The training equips them with the knowledge and tools needed to build, implement, and manage an effective food safety management system, improving the efficiency of food-related operations while reducing waste and costs.

Targeted Groups

This course is ideal for:

- **Senior Management Positions** in food-related institutions.
- **Managers of the Food Safety Department**.
- **Quality Control Personnel** in food premises and food processing facilities.
- **Public Health Authorities**.
- **Food Safety Consultants**.
- **Potential Food Professionals** seeking career advancement or new job opportunities.

Course Objectives

By the end of this course, participants will be able to:

- Understand the **structure and principles** of ISO 22000/2005.
- Grasp the **requirements** of the ISO 22000/2005, including planning, support, implementation, measurement, and improvement.
- **Set up a HACCP team** with the knowledge and experience to develop and implement an effective HACCP system.
- **Perform hazard analysis** to identify preventive measures to mitigate risks within acceptable levels.
- **Categorize** operational prerequisites and critical control points (CCPs).
- Design and implement **monitoring systems** to control and improve the FSMS.
- **Evaluate logistics** in line with legal requirements and international food safety standards.

Targeted Competencies

Upon completion of this training, participants will have the competency to:

- Understand **international guidelines** and regulations on food safety and compliance.
- Evaluate **customer needs** and how these relate to food safety.

- Manage **human resources** effectively to meet food safety requirements.
- Communicate **food safety issues** with stakeholders across the food chain.
- Maintain **documentation** to ensure conformance with food safety policies.

The Importance of FSMS Certification

Achieving **FSMS certification**, such as **ISO 22000:2005**, is vital for organizations in demonstrating their commitment to food safety and compliance with international standards. This certification signifies that an organization has implemented a reliable food safety management system that ensures consumer protection and builds trust within the food supply chain. The benefits of FSMS certification include:

- Enhanced **reputation** and consumer confidence.
- Improved **efficiency** in food safety processes.
- Increased **market access** and potential for business growth.

Course Content

Unit 1: Introduction to and Basic Definitions of Food Safety Management Systems

- Overview of **ISO 22000:2005** FSMS and its significance.
- Evolution of ISO 22000 through the integration of **HACCP** principles and the **Codex Alimentarius** guidelines.
- Key **food safety regulations** and their importance.
- Glossary of **food safety terms**.
- Identification of **Critical Control Points (CCPs)** and **Control Limits (CLs)**.

Unit 2: Review of ISO 22000 Main Chapters

- **Food safety management system** and its components.
- **Management responsibility** in food safety.
- **Resource management** for effective FSMS.
- Planning and **realization of safe products**.
- Validation, **verification**, and continuous **improvement** of the FSMS.

Unit 3: Documentation Requirements for ISO 22000, Management Review, and Human Resources

- Overview of **documentation** needed for ISO 22000.
- Purpose and process of **management reviews** in FSMS.
- Human resources: **Competence**, awareness, and training required for food safety.
- Understanding the **work environment** needed to support food safety efforts.

Unit 4: Planning and Realization of Safe Products

- Overview of **prerequisite programs** (PRPs) for food safety.
- Steps for hazard analysis, including the formation of a **food safety team**

and development of **process flow diagrams**.
- Establishing **operational PRPs** and developing an **HACCP plan** (including CCPs and CLs).
- **Verification planning** and **traceability systems**.
- Handling **nonconformity**, including **corrective actions** and **product withdrawals**.

Unit 5: Validation, Verification, and Improvement of the Food Safety Management System

- **Validation** of control measures in the FSMS.
- **Control of monitoring and measuring** systems.
- Conducting **internal audits** in line with ISO 22000 standards.
- **Improvement** processes: Fostering continual improvement in food safety management.

Conclusion

Upon completion of the **ISO 22000:2005 FSMS Food Safety Management Systems** course, participants will:

- Gain an in-depth understanding of how to apply food safety management principles within their organizations.
- Be equipped to conduct **audits** and improve food safety practices across the supply chain.
- Receive a valuable **FSMS certificate** that demonstrates their expertise in managing food safety systems.

This course ensures that participants are well-prepared to meet the challenges of food safety management and contribute to the ongoing improvement and certification of food safety systems in their organizations.