



HS096:

Food Safety Management:

Meeting the Challenge of Implementing ISO 22000 in Organisation

Training Description:

This training course will provide deeper insights on how to implement an effective and robust Food Safety Policy in any organization in the food production, supply and consumption chain. This course will enable an organization to minimize the risk of exposing itself to legal and financial risks as a result of failing to deliver safe and healthy food to its customers and or end consumers. This shall be accomplished through a detailed reference to the principles of Food Safety Management, as these are defined in ISO 22000:2005. This international standard has basically combined into a single document the principles of Hazard Analysis and Critical Control Point (HACCP) and those of the Codex Alimentarius Commission.

This training course will feature:

- Review of international guidelines and regulations regarding food safety and the need for an organization to demonstrate compliance with applicable statutory and regulatory food safety requirements
- Evaluation of customer needs and how these relate to food safety
- Human resources allocation and related requirements
- How to effectively communicate food safety issues to the different stakeholders in the food chain
- The documentation needed to ensure that the organization conforms to its stated food safety policy
- The need for certification or registration of a food safety management system

Training Objectives:

By the end of the training, participants will be able to:

- ✓ Set up the HACCP team that has the knowledge and experience to develop and implement an effective HACCP system in his/her organization
- ✓ Perform the hazard analysis in order to determine the preventive measures necessary to reduce the risk within acceptable levels
- ✓ Perform the categorization into Operational Prerequisite Programs (OPRPs) and Critical Control Points (CCPs)
- ✓ Design and implement monitoring systems aiming at controlling and improving the food safety management system
- ✓ Evaluation and improvement of logistics in accordance with the requirements of legislation and international food safety standards

Training Designed for:

This course is suitable for all organizations (private and public) of all sizes that are engaged in the production, processing, packaging, storage, transport and sale/distribution of food products. It will benefit particularly:

- Quality Control personnel in food premises and food processing facilities
- Hygiene inspectors acting on behalf of official Public Health Authorities, involved in the inspection of food premises and in the implementation and monitoring of food safety legislation
- Food Safety Consultants
- Food technologists and scientists who want to enrich their scientific knowledge

- Potential food professionals and scientists who want to gain knowledge that will bring new job opportunities

Training Requirement:

“Hand’s on practical sessions, equipment and software will be applied during the course if required and as per the client’s request.”

This training course is available upon request in English or Arabic, virtual online live or face to face public/inhouse. Content, location and duration can be adapted to your specific wishes. It is therefore possible to focus on specific modules of the training course as per client’s learning needs and objectives. Further, it should be forwarded to us a month prior to the course dates.

Training Program:

DAY ONE:

- ❖ Introduction to and Basic Definitions of Food Safety Management Systems
 - Introduction to the ISO 22000:2005 Food Safety management system
 - The evolution of ISO 22000:2005 through the HACCP and Codex alimentarius correlation and principles Guidelines and Regulations regarding food safety
 - Glossary used in Food Safety
 - Identification of CCPs (Critical Control Points) and CLs (Control Limits)

DAY TWO:

- ❖ Review of ISO 22000 Main Chapters
 - Food safety management system
 - Management responsibility
 - Resource management
 - Planning and realization of safe products
 - Validation, verification and improvement of the food safety management system

DAY THREE:

- ❖ Documentation Requirements for ISO 22000, Management Review, Human Resources
 - Detailed reference to documents with specific examples on the design and use of forms
 - The purpose of management reviews
 - Detailed reference to management review inputs and outputs
 - Human resources: Competence, awareness and training
 - Work environment

DAY FOUR:

- ❖ Planning and Realization of Safe Products
 - PRPs (prerequisite programmes)
 - Preliminary steps to enable hazard analysis: Food safety team, Flow diagrams, process steps and control measures
 - Hazard analysis
 - Establishing the operational PRPs and the HACCP plan (CCPs and CLs) – Group exercise on the development of a HACCP plan in the context of attendees’ own organisations
 - Verification planning / Traceability system

- Control of nonconformity: Corrective actions, Withdrawals

DAY FIVE:

- ❖ **Validation, Verification and Improvement of the Food Safety Management System**
 - Validation of control measures
 - Control of monitoring and measuring
 - Food safety management system verification
 - Internal audits in the context of ISO 22000 – team exercise on an internal audit
 - Improvement: The need for Continual improvement, Updating the food safety management system
 - Review all points of course and notes for ISO 22000 - HACCP
- ❖ **Course Conclusion**
- ❖ **POST-TEST and EVALUATION**

Training Methodology:

This interactive training course includes the following training methodologies as a percentage of the total tuition hours:-

- 30% Lectures, Concepts, Role Play
- 70% Workshops & Work Presentations, Techniques, Based on Case Studies & Practical Exercises, Software & General Discussions
- Pre and Post Test

Training Certificate(s):

CMCT Internationally recognized certificate(s) will be issued to each participant who completed the course.

Training Fees:

As per the course location - This rate includes participant's manual, hand-outs, buffet lunch, coffee/tea on arrival, morning & afternoon of each day.

Note: The 5% VAT (Value Added Tax), will be effective starting 01st of January 2018 as per the new regulation from the UAE Government. The VAT applies for all quotation both for local and abroad.

Training Timings:

Daily Timings:

07:45 - 08:00	Morning Coffee / Tea
08:00 - 10:00	First Session
10:00 - 10:20	Recess (Coffee/Tea/Snacks)
10:20 - 12:20	Second Session
12:20 - 13:00	Recess (Prayer Break & Lunch)
13:00 - 14:00	Last Session

For training registrations or in-house enquiries, please contact:

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Training & Career Development Department