



Food Safety Management Systems - ISO 22000:2005

01 - 05 Sep 2024
Manama (Bahrain)



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Ref.: 9470_269045 **Date:** 01 - 05 Sep 2024 **Location:** Manama (Bahrain) **Fees:** 3900 **Euro**

Introduction:

The purpose of this training program is to raise awareness of the return and benefits of using the principles, requirements, and bases of the food safety management system in institutions following ISO 22000/2005.

This training program aims to build the knowledge of the trainee with the basic elements of the food safety infrastructure of the institution. This training program is the cornerstone of all productive institutions or participating in the food supply chain which aims to build a food safety management system for its products or services. And management of policies and methodologies that enable the improvement of efficiency and efficiency of the operations of the institution and reduce waste and expenses.

Targeted Groups:

- Senior Management Positions in Food Institutions
- Managers of Food Safety Department
- Quality Control Personnel in Food Premises and Food Processing Facilities
- Public Health Authorities
- Food Safety Consultants
- Potential Food Professionals who want to gain knowledge that will bring new job opportunities or career improvement

Course Objectives:

At the end of this course the participants will be able to:

- Understand the structural construction of ISO 22000/2005
- Understand the principles of food safety management system following ISO 22000/2005
- Understand the requirements of ISO 22000/2005 which include planning - support - implementation - measurement - improvement.
- 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 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
- Evaluate and improve logistics following the requirements of legislation and international food safety standards

Targeted Competencies:

- 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
- Effectively communicate food safety issues to the different stakeholders in the food chain
- The documentation to ensure that the organization conforms to its stated food safety policy

Course Content:

Unit 1: 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

Unit 2: 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

Unit 3: 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

Unit 4: Planning and Realization of Safe Products:

- PRPs prerequisite programs
- 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' organizations
- Verification planning / Traceability system
- Control of nonconformity: Corrective actions, Withdrawals

Unit 5: 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



**Registration form on the :
Food Safety Management Systems - ISO 22000:2005**

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