



Course Outline

Introduction to ISO 22000

Course Target Group

This course is targeted at middle to executive management.

Course Objective

This course will equip you with the knowledge and skills to:

- Contextualize your food safety programme in an overall risk management system.
- Identify basic food safety hazards.
- Understand the pre requisite programs designed to reduce or eliminate the hazards.
- Understand the overall steps in a HACCP study.
- Understand each of the major elements of ISO 22000 & how the requirement would apply to your organisation.
- Benefits of the system.

Course Content

- What is ISO 22000?
- Farm to Fork Principle
- System Principles
- Systems & Processes
- Pre Requisite Programmes – Types & Objectives
- Operational Pre Requisite Programs
- Validation
- ISO 22000 & other ISO Standards
- ISO 22000 Major Elements:-
 - Food Safety System
 - Management Responsibility
 - Resources
 - Realization of Safe Product
 - Validation, Verification & Improvement
- Key Roles & Responsibilities

Learning Assumed To Be In Place

Tertiary Education plus.



Course Duration

Duration : 1 day

Assessment & Certification

Assessment is optional. All delegates will receive a certificate of attendance of the training programme.

Contact Details

For more information regarding the above or any other training requirements, please contact our **Training Administrator, Emily Ackerman** on 021 713 2380 or email training@wha.co.za