



Course Outline

Food Safety Management System Implementation Best Practices & ISO 22000 Alignment

Course Target Group

Manufacturing directors, department managers, QA managers or systems administrators/facilitators responsible for designing and implementing a FSMS within your organisation.

Course Objective

- To understand and apply ISO 22000 to your organization.
- Design, develop and maintain a FSMS which meets the requirements of ISO 22000.
- Apply Food Safety Management Best Practices to add value to your organisation.

Course Content

Section 1: ISO 22000 Overview

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

Section 2: The Food Safety Management System

- System Scope
- Communication
- Outsourced Operations
- Documentation & Document Control
- Management Commitment
- Policy
- Objectives
- Change Control
- Planning



- Responsibilities
- Structure
- Emergency Preparedness & Response
- Management Review
- Resources
- Validation, Verification & Improvement

Section 3: Application in Practice

Section 4: Reviews

- Management Review – Agenda
 - External Market Evaluation
 - Policy Review
 - Objectives
 - Customer Feedback
 - Legal
 - HACCP Studies/CCP's/OPS PRP's
 - Internal & External Audits
 - NC/CA/PA
 - Product Recall/EP&R
 - CI
 - Resources
 - Change Management
 - Suppliers/Service Providers & Outsourced Operations
- Implementation Meeting
 - Project Plan
 - Action Minutes
 - Monthly Review

Learning Assumed To Be In Place

This course is designed for Tertiary educated Line Managers with a minimum of 5 years experience in food safety at management level.

Course Duration

Duration : 2 days depending on size and level of group

Assessment & Certification

Successful candidates will be awarded a certificate from Wareham & Associates indicating successful completion of the course.

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