



## Course Outline

### Food Safety e-Learning

#### ISO 22000: 2005 Overview of the Food Safety Management System

ISO 22000: 2005 specifies requirements for a food safety management system where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.

## Course Target Group

This course is targeted at line supervisor level, HACCP team and management level.

## Course Objective

This course provides an overview of the purpose of food management systems and interprets the ISO 22000 requirements. It also covers the documentation, audit questions, and steps involved for certification. Upon completion of this course, you will be able to:

- Describe the purpose and overview of the food safety management system.
- Interpret the ISO 22000 requirements.
- Identify food safety hazards and assess food safety management system risks.
- Describe food safety management and system documents.
- Describe the 7 HACCP principles.
- Prepare ISO 22000 department checklists and requirements audit checklists.
- Describe the steps involved for ISO 22000 certification.

## Course Content

### LESSON 1

- **Overview of the Food Management System**
- **A HACCP Based Food Management System**
- **The Need for ISO 22000:2005**
- **ISO 22000 – Scope**
  - ✓ The advantages
  - ✓ Hazard identification
  - ✓ Traditional food safety technologies
  - ✓ New food safety management techniques

On completion of the lesson 1, delegates will have an understanding of the overview of food safety management systems and what the HACCP based food safety management system is. They will also have knowledge of the different types of food hazards and controls. Finally, they will need to comprehend the need for ISO22000:2005 and how the food safety system is designed to identify hazards.

### LESSON 2

- **Requirements of ISO 22000:2005**
  - ✓ Key Commitments of the 5 elements of ISO 22000:2005
  - ✓ Quality management system
  - ✓ Management responsibilities
  - ✓ Resource management
  - ✓ Planning and realisation of safe products
  - ✓ Validation, verification and improvement
- **Comparison Between ISO 22000:2005 & ISO 9001:2000**



On completion of the lesson 2, delegates will have in-depth knowledge of the requirements of ISO 22000:2005 and this standard. They will also understand the comparison between ISO22000:2005 and ISO 9001:2000.

### **LESSON 3**

- **What is a quality procedure manual?**
- **Mandatory documented procedures**
- **Process documentation**
- **Flow charting**
- **Records to be retained**

On completion of lesson 3, delegates will have an understanding that there are several types of documentation used in food management systems. They will also be able to explain what a quality procedure is and its required documentation and records.

### **LESSON 4**

- **The 12 Steps of the Application**
  - ✓ Steps to be followed initially
  - ✓ The 12 steps of the application
- **The 7 HACCP Principles**
  - ✓ Selection criteria for PRPs
  - ✓ Example PRPs
  - ✓ Preliminary steps to enable analysis
  - ✓ Food safety team
  - ✓ Identification and determination
  - ✓ Procedure for hazard assessment
  - ✓ How to do selection and categorisation?
  - ✓ Establishing the OPRPs
  - ✓ Establishing the HACCP plan
  - ✓ Systems for monitoring of CCPs
  - ✓ Verification planning
  - ✓ Control of monitoring and measuring

On completion of lesson 4, delegates will have an understanding of the 12 steps of the food safety system application and the 7 HACCP principles.

### **LESSON 5**

- **Implementation and maintenance of the HACCP plan**
- **Examples of common Prerequisite programs**
- **Examples of questions to be considered**
- **Examples of two the stages of hazard analysis are used**
- **Example of a CCP decision tree**
- **Examples of verification activities**
- **Examples of HACCP records**

On completion of lesson 5, delegates will understand the implementation and maintenance of the HACCP plan.

### **LESSON 6**

- **Food Safety Management System Assessment Checklist**
- **ISO22000:2005 Food Safety Management System Audit**
- **ISO22000 Clausewise Audit Questionnaire**
- **Steps for ISO22000 Certification**

On completion of lesson 6, delegates will complete an online assessment to show competence in all areas of the food safety management system.



### Learning Assumed To Be In Place

Knowledge, comprehension and application of language, natural science and technology principles at NQF Level 5.  
Basic competence in factory processes and procedures at level of an artisan, production supervisor and team leader.

### Course Duration & Cost

Duration : 9 hours depending on prior learning

Cost: R1,600 (excluding VAT) per delegate

### Assessment & Certification

In order to obtain certification, delegates are required to undergo an online assessment. Successful candidates will be awarded a certificate from **Wareham & Associates**.

### 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 [emily@wha.co.za](mailto:emily@wha.co.za)