

ISO 22000 Foundation Course

Course Duration: 16 Hrs.

Course Code: ISO22000-FND

Course Overview

The ISO 22000 Foundation Course provides participants with a solid introduction to the fundamentals of Food Safety Management Systems (FSMS) based on the ISO 22000 standard. The course is designed to build awareness of food safety principles, management system requirements, and the importance of implementing effective controls to ensure safe food production across the supply chain.

What you'll learn?

Participants will learn the key concepts, structure, and requirements of ISO 22000, including the Plan-Do-Check-Act (PDCA) cycle, risk-based thinking, prerequisite programs (PRPs), and hazard analysis and critical control points (HACCP). The course also provides insight into how ISO 22000 helps organizations achieve compliance and improve food safety performance.

Target Audience

This course is suitable for food industry professionals, quality managers, safety officers, consultants, auditors, and individuals involved in food production, processing, or distribution. It is also ideal for anyone seeking a foundational understanding of ISO 22000 and its role in food safety management.

Pre-Requisites

There are no formal prerequisites for this course. However, basic knowledge of food safety concepts and management systems will help participants better understand the content.

Course Content

Module 1: Introduction to ISO 22000 and Food Safety Management Systems

Module 2: Key Concepts and Principles of Food Safety

Module 3: Understanding the Structure and Requirements of ISO 22000

Module 4: Prerequisite Programs (PRPs) and HACCP Principles

Module 5: Risk-Based Thinking and the PDCA Cycle

Module 6: Benefits of Implementing ISO 22000 in Organizations

Module 7: Case Studies and Practical Examples

