

ISO 22000 Introduction Course

Course Duration: 8 Hrs.

Course Code: ISO22000-INT

Course Overview

The ISO 22000 Introduction Course provides participants with a basic understanding of the Food Safety Management System (FSMS) based on the ISO 22000 standard. The course is designed to familiarize learners with the purpose, structure, and fundamental concepts of ISO 22000, helping organizations and individuals recognize the importance of food safety across the supply chain.

What you'll learn?

Participants will learn the key elements of ISO 22000, including its objectives, terminology, and the benefits of implementing a food safety management system. The course introduces the principles of risk-based thinking, prerequisite programs, and HACCP, as well as the role ISO 22000 plays in improving food safety and meeting regulatory requirements.

Target Audience

This course is ideal for food industry professionals, beginners in food safety management, quality staff, and anyone seeking a general overview of ISO 22000. It is also suitable for individuals preparing to take further training in FSMS implementation or auditing.

Pre-Requisites

There are no formal prerequisites for this course. However, having a basic awareness of food safety practices and industry processes will help participants better understand the course content.

Course Content

Module 1: Introduction to Food Safety and ISO 22000 Standard

Module 2: Structure, Scope, and Objectives of ISO 22000

Module 3: Key Concepts, Principles, and Terminology

Module 4: Role of Risk-Based Thinking, PRPs, and HACCP in FSMS

Module 5: Benefits of Implementing ISO 22000 in Organizations

Module 6: Preparing for Further ISO 22000 Training and Certification

