



TRAINING
SOLUTIONS

ISO 22000 Development & Auditing

COURSE DESCRIPTION

The learning programme is presented in two modules which includes:

- Development of a FSMS to the requirements of ISO 22000:2005
- FSMS Auditing based on ISO 19011 with the focus on ISO 22000:2005 Food Safety Management Systems.

DURATION

5 days

COURSE CONTENT

Purpose of the learning programme - module 1 & 2

The purpose of the overall learning programme is to enable the learner to familiarize him/herself with the requirements of ISO 22000:2005 and to understand its application in order to develop, implement, verify, improve and update a food safety management system based on the requirements of this International Standard. The duration of the learning programme will depend on the current knowledge of the learners on management systems (typical ISO 9001 model), HACCP and auditing techniques and can therefore be altered to suit the needs and level of knowledge of the learners.

After completion of this learning programme, the learner will be able to:

Understand the intent and contents of the ISO 22000 standard; Understand how HACCP became a requirement in South Africa and what the building blocks for a food safety management system in South Africa are; Develop a suitable PRP for his/her food handling business.

Understand the preliminary steps to a hazard analysis; Do a hazard analysis; Understand how to manage food safety hazards either through the HACCP plan or operational PRPs; Do verification planning; Understand what is involved in the control of nonconformities and the effective handling of potentially unsafe products; Understand what the documentation requirements of ISO 22000 are.

Understand the responsibilities of management for the effective management of food safety; Know the type and level of resources required for the development, implementation and maintenance of a food safety management system based on the requirements of ISO 22000; Understand how to validate the food safety management system; Understand how to verify the food safety management system so that evidence of effectiveness of the system can be provided; Update and continually improve the food safety management system.

Understand the scope of ISO 22000 and its related requirements for an effective food safety management system.

Learning programme outcomes – Auditing module

After completion of this learning programme, the learner will be able to:

Understand the requirements of the ISO 22000 auditing clause requirement; Become familiar with the principles of auditing; Draw up, implement and measure an audit programme; Carry out effective audits based on the developed audit process Write findings and classify the findings correctly against the appropriate requirement of the standard; Successfully select the most suitable auditor for an audit

Learning programme evaluation criteria

The understanding module evaluation is normally discussed with the client as most of our training is project based and we evaluate the learners on the establishment of their HACCP plans. If not project based, a written evaluation will be carried out. The evaluation method has to be established with the client.

The auditing module evaluation is classroom based. The evaluation will be scenario based and the learner will have to make use of the knowledge and skills learned in both modules to answer the relevant questions.



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