



Understanding ISO 22000 Food Safety Management

Discover the importance of effective food safety management systems (FSMS) and the key requirements of ISO 22000:2018 on this Understanding ISO 22000 training course.

This 1-day Understanding ISO 22000 training course introduces delegates to ISO 22000:2018 which sets out the requirements for a food safety management system (FSMS). Delegates will gain an overview of the key principles and application of ISO 22000, which focuses on controlling food safety hazards and ensuring food and services are consistently provided safely, meeting customer and regulatory requirements.

Understanding ISO 22000:2018 Food Safety Management training courses take place the day before scheduled [ISO 22000 Internal Auditor training courses](#) and we can offer a discount of £100 if you book the 2 courses at the same time.

COURSE DURATION

1 day

CPD

Equivalent to 7 hours

COURSE PRICE

From £675 + VAT

DATES & VENUES

[View dates & venues](#)

CERTIFICATES

All delegates will receive a certificate on completion.

Who should attend?

This course can be beneficial to anyone involved in the food supply chain, including producers, processors, manufacturers, food service providers, distributors and retailers. They might be:

- responsible for food safety management
- seeking to improve their FSMS or seeking ISO 22000 certification
- new to auditing and wish to gain a basic knowledge of ISO 22000
- involved in implementing ISO 22000 within an organisation
- in need of an understanding ISO 22000 as part of their job role
- current auditees who wish to audit within the food sector

Key topics

Topics covered on the course include:

- overview of ISO 22000:2018 including key definitions, clauses and structure
- how ISO 22000 aligns with other management system standards including ISO 9001
- introduction to food safety
- the food supply chain
- risk factors of food safety
- purpose and benefits of having a food safety management system (FSMS)
- global toll – foodborne diseases
- Codex Alimentarius
- Pre-Requisite Programmes (PRPs) with reference to ISO/TS 22002-1
- Hazard Analysis and Critical Point (HACCP) principles
- Plan-Do-Check-Act (PDCA) cycle

- risk-based thinking (organisation and operational)
- advantages of ISO 22000 certification

Skills gained

By the end of this Understanding ISO 22000 training course you will:

- understand the key requirements and clauses of ISO 22000:2018
- understand the importance and benefits of a food safety management system (FSMS)
- address food safety hazards and risks
- understand the key FSMS requirements, including HACCP principles



Delegate who attend the course in full will receive a certificate of completion, demonstrating their knowledge of food safety management systems.

Course agenda

Our training courses are designed to optimise the learning experience for delegates both in face-to-face settings and in our Virtual Classroom.

Under the guidance of our expert tutors, attendees will follow an agenda which is briefly outlined below:

- Welcome and Introductions
- Module 1 Overview of ISO 22000:2018
- Module 2 ISO 22000:2018 structure
- Module 3 ISO 22000 certification process
- Module 4 Handling an audit session
- Review & Close

In-company training

Ideal for groups, you can receive this course exclusively for your organisation at your premises or online in our user-friendly Virtual Classroom.

Enjoy cost-effective flexibility and personalised learning with tailored messaging designed to address your unique business challenges. [Contact us for a quote.](#)

The tutor was relatable, had an in-depth knowledge of the course material with real life experience and easy to understand. He was also very professional and approachable.

Capita

Tremendous knowledge and practical experience from the tutor, easy to follow and made me feel at ease.

Department for Environment, Food and Rural Affairs

The tutor was extremely knowledgeable in the subject and presented in a very engaging way, promoting interaction and fostering a really good learning environment for all. Genuinely one of the best instructors I have ever had in any subject.

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[Read our other course reviews](#)

Why train with Bywater?

Bywater is the leading independent provider of professional management systems training in the UK.

Our expert training offers practical understanding of how to realise the benefits and assess the success of implementing and operating successful management systems.

Bywater delegates know they can rely on proven training delivered by experts at times and locations to suit their needs.

40 years established

100+ course titles

15 UK locations

1000+ courses annually



Global Virtual Classroom

CQI & IRCA, ISEP, RSS and IOSH approved training provider.



[VIEW DATES & VENUES](#)

Booking is easy

Simply select a course date and venue and fill in the online form. View our full range of courses at www.bywater.co.uk

If you have any questions please call us on 0333 123 9001, use our online chat or email contact@bywater.co.uk

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