## Food Safety Management Meeting the Challenge of Implementing ISO 22000 in your Organisation

| Date | | ($)Fees | |
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| 21 January -25 January 2024 | Dubai | 3200 | Register Now |

# Why choose this Training Course?

This course will provide deeper insights on how to implement an effective and robust Food Safety Policy in any organisation in the food production, supply and consumption chain. This course will enable an organisation to minimize the risk of exposing itself to legal and financial risks as a result of failing to deliver safe and healthy food to its customers and/or end consumers.

This shall be accomplished through a detailed reference to the principles of Food Safety Management, as these are defined in ISO 22000:2005. This international standard has basically combined into a single document the principles of Hazard Analysis and Critical Control Point (HACCP) and those of the Codex Alimentarius Commission.

**This course will feature:**

- Review of international guidelines and regulations regarding food safety and the need for an organisation to demonstrate compliance with applicable statutory and regulatory food safety requirements
- Evaluation of customer needs and how these relate to food safety
- Human resources allocation and related requirements
- How to effectively communicate food safety issues to the different stakeholders in the food chain
- The documentation needed to ensure that the organisation conforms to its stated food safety policy
- The need for certification or registration of a food safety management system

# What are the Goals?

**By the end of this course, participants will be able to:**

- Set up the HACCP team that has the knowledge and experience to develop and implement an effective HACCP system in his/her organisation
- Perform the hazard analysis in order to determine the preventive measures necessary to reduce the risk within acceptable levels
- Perform the categorization into Operational Prerequisite Programs (OPRPs) and Critical Control Points (CCPs)
- Design and implement monitoring systems aiming at controlling and improving the food safety management system

- Evaluation and improvement of logistics in accordance with the requirements of legislation and international food safety standards

## Who is this Training Course for?

This course is suitable for all organisations (private and public) of all sizes that are engaged in the production, processing, packaging, storage, transport and sale/distribution of food products. It will benefit particularly:

- Quality Control personnel in food premises and food processing facilities
- Hygiene inspectors acting on behalf of official Public Health Authorities, involved in the inspection of food premises and in the implementation and monitoring of food safety legislation
- Food Safety Consultants
- Food technologists and scientists who want to enrich their scientific knowledge
- Potential food professionals and scientists who want to gain knowledge that will bring new job opportunities

## How will this Training Course be Presented?

This course will utilise a variety of proven adult learning techniques to ensure maximum understanding, comprehension and retention of the information presented. The course will be presented on a highly interactive basis, prompting delegates to engage in discussions involving their personal experience. It will also include case studies, short films, and group exercises.

## The Course Content

### Day One: Introduction to and Basic Definitions of Food Safety Management Systems

- Introduction to the ISO 22000:2005 Food Safety management system
- The evolution of ISO 22000:2005 through the HACCP and Codex alimentarius correlation and principles
- Guidelines and Regulations regarding food safety
- Glossary used in Food Safety
- Identification of CCPs (Critical Control Points) and CLs (Control Limits)

### Day Two: Review of ISO 22000 Main Chapters

- Food safety management system
- Management responsibility
- Resource management
- Planning and realization of safe products
- Validation, verification and improvement of the food safety management system

### Day Three: Documentation Requirements for ISO 22000, Management Review, Human Resources

- Detailed reference to documents with specific examples on the design and use of forms
- The purpose of management reviews
- Detailed reference to management review inputs and outputs
- Human resources: Competence, awareness and training

- Work environment

## Day Four: Planning and Realization of Safe Products

- PRPs (prerequisite programmes)
- Preliminary steps to enable hazard analysis: Food safety team, Flow diagrams, process steps and control measures
- Hazard analysis
- Establishing the operational PRPs and the HACCP plan (CCPs and CLs) – Group exercise on the development of a HACCP plan in the context of attendees' own organisations
- Verification planning / Traceability system
- Control of nonconformity: Corrective actions, Withdrawals

## Day Five: Validation, Verification and Improvement of the Food Safety Management System

- Validation of control measures
- Control of monitoring and measuring
- Food safety management system verification
- Internal audits in the context of ISO 22000 – team exercise on an internal audit
- Improvement: The need for Continual improvement, Updating the food safety management system
- Review all points of seminar and notes for ISO 22000 - HACCP
- Q&A and wrap-up session

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