

FST 010: ISO 22000: 2005 – Food Safety Management System		
Course day(s)	1 - day course	
Output	The Food School Certificate of Attendance	
Course Attendance	<p>Target group :</p> <ul style="list-style-type: none"> • Department managers, supervisors, quality and food safety representatives, engineers and administrative staff • System auditors, Certification auditor, Inspectors, Sector consultants • Importers and agents 	
Previous knowledge	Understanding and knowledge of Food Hygiene, Food Safety and Quality Management Systems would be an advantage but not essential.	
Course Content	<ul style="list-style-type: none"> • Introduce the purpose and benefits of ISO 22000: 2005 – Food Safety Management System. • Explain the structure, purpose, content of the Standard's requirements: <ul style="list-style-type: none"> • Food Safety Management System • Management Responsibility • Resource Management • Planning and Realization of Safe Products • Validation, Verification and Improvement of the Food Safety Management System • Describe the cross references between ISO 22000: 2005, ISO 9001: 2000 and HACCP • Explain how to develop and implement a documented system to comply with the Standard's requirements. <p>Give an overview of how certification evaluations against the Standard operate.</p>	
Fees/Package	In-house*	Public**
	Max 30 persons / group x,xxx per person	Min 25 persons / group x,xxx per person
Terms	<p>* Including Course materials, instructors and certificate; venue, travel and accommodation for instructors are not included</p> <p>** Including course materials, instructors, certificate and venue</p> <p>Contact us for a cost - effective package</p> <p>All fees are net; VAT and W/H tax will be calculated separately</p>	
Language	English	