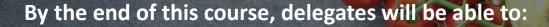# ISO 22000:2018

FOOD SAFETY MANAGEMENT SYSTEMS

ISO 22000 is a standard developed by the International Organization for Standardization dealing with food safety. It is a general derivative of ISO 9000.

The ISO 22000 international standard specifies the requirements for a food safety management system that involves the following elements:

- interactive communication
- system management
- prerequisite programs
- HACCP principles

Delegates will learn the knowledge and skills required to perform internal audits on food safety management systems and to contribute to the continuous improvement of the management system. You are expected to have knowledge of FSMS and ISO 22000:2005 before attending this course. This background knowledge is provided on our food safety management systems awareness course.

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

- Describe the responsibilities of an internal auditor and describe the role of internal audit in the maintenance and improvement of management systems

- Describe, with reference to processes in the food chain and the model of a hazard analysis based FSMS, the purpose and structure of ISO 22000:2005

- Plan, conduct and report an internal audit of part of a FSMS in accordance with ISO 19011

The training comprises presentations, workshops and role-play exercises.

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