## Understanding ISO 22000:2018 standard requirements

## Course background

With the growing population and food supply crossing borders globally to meet the demands, this international standard helps in providing a framework to manage food safety throughout the supply chain for all stakeholders. All organizations in the food/feed industry sector have to take a precautionary approach within their business context to be able to meet customer, statutory and regulatory requirements. The new version of ISO 22000:2018 is set to manage food safety as a continuous process. This course provides an understanding to this new version of the standard.

## Course objectives and content

Objectives:

- Appreciate the changes to the new version of ISO 22000:2018
- Obtain an insight of ISO 22000:2018 standard requirements and structure
- Understand the process and risk-based approach
- Learn about the Food fraud and food defense concepts


## Target audience

Anyone involved in the planning, implementing or supervising of an ISO 22000:2018 transition.

Content:

- Management of business and food safety risks in ever changing world and complex environment
- Process and risk-based approach
- ISO 22000 structure and standard clauses
- Context of organisation
- Leadership
- Planning
- Support
- Operation
- Performance Evaluation
- Improvement
- Food fraud and food defense concepts


## Course duration

The course duration is 14 hours.

## Course fee

N/A
Please refer to enrolment form/proposal.

Number of delegates
Please refer to enrolment form/proposal.

