

COURSE SUMMARY

ISO 22000: 2005 Awareness

...bridge to a better product

INTRODUCTION

ISO 22000: 2005 is an internationally accepted approach to manage food safety that describes the requirements of a food safety management system. This course introduces the value of developing to effectively manage food safety 'from farm to table' by establishing the importance of implementing an ISO 22000 food safety management system.

OBJECTIVES

- 🍷 To create awareness on requirements of ISO 22000
- 🍷 To create a basic awareness about Food Safety Management System (FSMS) based on ISO 22000: 2005 Standard and its benefits
- 🍷 To provide information related to documentation requirements for ISO 22000 FSMS Certification

LEARNING OUTCOMES

On completion of this course, participants will be able to:

- 🍷 Understand the requirements of ISO 22000:2005
- 🍷 Learn about the specific clauses within the standard
- 🍷 Establish the importance of ISO documentation
- 🍷 Gain an overview of assessment and certification procedures

TARGET PARTICIPANTS

- 🍷 Anyone requiring knowledge of ISO 22000 and food safety systems
- 🍷 Anyone looking to implement a food safety management system in their organization

COURSE LEVEL

Basic

COURSE DURATION

1 Day



UNIPEQ SDN BHD
(870956-D)

Blok A, UKM-MTDC Technology Centre,
43600 UKM Bangi, Selangor
Phone: +603 8921 5965
Fax: +603 8925 2115
E-mail address: unipeq@ukm.edu.my
Website: www.unipeq.com.my



COURSE FEE

RM 636 (inclusive 6% GST)

HRDF CLAIMABLE

COURSE CONTENT

- 🍷 Introduction to ISO 22000: 2005
- 🍷 Implementation Techniques
- 🍷 FSMS Process Model
- 🍷 Overview of the requirements



UNIPEQ SDN BHD
(870956-D)

Blok A, UKM-MTDC Technology Centre,
43600 UKM Bangi, Selangor
Phone: +603 8921 5965
Fax: +603 8925 2115
E-mail address: unipeq@ukm.edu.my
Website: www.unipeq.com.my