# Introduction to ISO 22000 Food Safety Management System

## **Course Description:**

ISO 22000 is an internationally recognised standard written by the Food Industry for the Food Industry. It aims to harmonise the requirements for food safety management throughout the food supply chain. This intensive one-day course will give you an understanding of all of the requirements of ISO 22000 and how Food Safety Management can enhance your business.



#### **Course Structure:**

The purpose and content of the ISO22000 Food Safety Management Standard.

Overview of HACCP and ISO22000

Comparison of the requirements of ISO9001:2000 and ISO 22000

The timetable for the development of ISO22000

### Who Should Attend:

Food safety professionals who wish to develop a full management system
Those who wish to integrate ISO9001:2000 with a food safety management system
Those responsible for auditing food safety management systems.

#### **Benefit to Your Business:**

ISO 22000 is an International Standard, which covers all organisations in the food chain from farmers to catering and defines the requirements for a food safety management system.

ISO 22000 aims to improve food safety.

