Day 1 : Introduction to ISO 22000 and initiation of a FSMS

- Course objectives and structure
- Standard and regulatory framework
- Food Safety Management System (FSMS)
- Fundamental principles of food safety
- The initiation of implementation of the FSMS
- Understanding the organization and clarifying the food safety objectives

Day 2 : Plan the implementation of a FSMS

- Analysis of the exiting management system
- Leadership and approval of the FSMS project
- FSMS scope
- Policies for food safety
- Management responsibility
- Documentation
- Communication
- Resource management

Day 3 : Implementation of a FSMS

- Realization of safe products
- Preliminary steps to enable hazard analysis
- Hazard analysis
- Operational controls
- Traceability system

Day 4 : FSMS monitoring, measurement, continuous improvement and preparation for a certification audit

- Monitoring, measuring, analysis and evaluation
- Internal audit
- Management review
- Treatment of problems and nonconformities
- Improvement of the FSMS
- Preparing for the certification audit

- Competence and evaluation of implementers
- Closing the training

Day 5 : Certification Exam