

INTERPRETATION & DOCUMENTATION OF ISO 22000:2018 FSMS



Introduction

ISO 22000:2018 is known as Food Safety Management Systems-Requirements for any organisation in the food chain.

The adoption of a food safety management system (FSMS) is a strategic decision for an organisation that can help to improve its overall performance in food safety.

The potential benefits to an organisation of implementing a FSMS based on this document are:

- a) The ability to consistently provide safe foods and products and services that meet customer and applicable statutory and regulatory requirements.
- b) Addressing risks associated with its objectives.
- c) The ability to demonstrate conformity to specified FSMS requirements.

Learning Objectives

(a) To equip the participants with the basic knowledge and skills to interpret and to document their Food Safety Management Systems effectively.

(b) To enable the participants to acquire fundamental HACCP (Hazard Analysis and Critical Control Point) Methodology and to conduct and document the Hazard Control Plan.

Duration

2 days | 9am – 5pm | 14 hours

Who should attend

This program is designed for Technical, QC /QA, Engineering and Production personnel who are involved in implementing ISO 22000:2018 FSMS in food or food-related industries.

Entry Requirement

Basic understanding on ISO 9001:2015 and / or HACCP

Course Fees

Member: S\$1,101.60

Non-Member: S\$1,166.40

Registration Fee of S\$17.12 apply

All fees stated are inclusive of 7% GST

Award of Certificate

Certificate of Completion will be issued to participants who have attended at least 75% of the course.



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Course Contents

DAY ONE : Interpretation of ISO 22000:2018 FSMS Requirements

- Purpose and Use of Annex SL(High-Level Structure / Identical Core Text)
- FSMS (Food Safety Management System) Principles
- Adopt Process Approach in Developing and Implementing FSMS
- Apply PDCA Cycle Methodology in Organisational & Operational Planning and control
- Risk-based Thinking In Formulating Food Safety Management Systems Requirements
- ISO 22000:2018 FSMS - Requirements for any organisation in food chain.
 - Scope
 - Normative Reference
 - Terms and Definitions
 - Context of The Organisation
 - Leadership / Planning
 - Support / Operation
 - Performance Evaluation
 - Improvement
- Classroom Assignments & Discussion

DAY TWO : Documentation of ISO 22000:2018 FSMS

- Context of The Organisation (External & Internal Issues / Needs & Expectation of Interested Parties)
- Interpretation, Identification & Classification of "Documented Information" Required by ISO 22000:2018
- Discuss and Develop Flow Diagram and Description of Processes
- Discuss and Establish Hazard Analysis Worksheet
- Application of Decision Tree In Determining Critical Control Points
- Discuss and Develop Hazard Control Plan (HACCP/OPRP Plan)
- Determination of Critical Limits at CCPs and Action Criteria For OPRPs
- Group Presentation & Discussion

Assessment

Classroom Exercises and Assessment Tests



Please refer to this URL
<https://www.sqi.org.sg/courses/>
or QR Code for soft copy
and updated training schedule

Membership Application

Register membership online at
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application form.

Membership Categories:

- ~ Organisation membership
- ~ Individual membership

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