



Advanced ISO 22000 Food Safety Management Systems Training Course

Ref: #ISO1958



Course Introduction / Overview:

This advanced training course provides a comprehensive and in-depth exploration of the ISO 22000:2018 standard for Food Safety Management Systems (FSMS). Moving beyond basic compliance, this program is designed to equip participants with the strategic skills needed to design, implement, and continually improve a robust FSMS that protects consumers and enhances organizational performance. The curriculum delves into the complexities of risk-based thinking, advanced hazard analysis, and the critical interplay between Prerequisite Programs (PRPs), Operational Prerequisite Programs (OPRPs), and Critical Control Points (CCPs). As emphasized by food safety expert Dr. Frank Yiannas in his work, including the influential book "Food Safety Culture: Creating a Behavior-Based Food Safety Management System," a truly effective system transcends documentation and becomes part of the organizational culture. This course, offered by BIG BEN Training Center, bridges that gap by focusing on practical implementation, leadership engagement, and fostering a proactive food safety culture. Participants will gain the expertise to not only meet certification requirements but also to drive meaningful improvements across the entire food supply chain, ensuring safety from farm to fork.

Target Audience / This training course is suitable for:



- Food Safety Managers and Team Leaders.
- Quality Assurance and Quality Control Professionals.
- Production and Operations Managers.
- Internal and External FSMS Auditors.
- Food Safety Consultants and Technical Experts.
- Regulatory Affairs and Compliance Specialists.
- Supply Chain and Procurement Managers in the food industry.
- Research and Development personnel involved in new product development.

Target Sectors and Industries:

- Food Manufacturing and Processing.
- Catering, Hospitality, and Food Service.
- Food Retail, Wholesale, and Distribution.
- Primary Production (Agriculture and Farming).
- Food Packaging and Material Manufacturing.
- Ingredient, Additive, and Raw Material Suppliers.
- Storage, Logistics, and Transportation Providers.
- Government food safety agencies and regulatory bodies.

Target Organizations Departments:

- Quality Assurance and Quality Control.
- Production and Operations.
- Procurement and Supply Chain Management.
- Health, Safety, and Environment (HSE).
- Compliance and Regulatory Affairs.
- Research and Development (R&D).
- Auditing and Inspection.
- Facilities and Maintenance.



Course Offerings:

By the end of this course, the participants will have able to:

- Interpret and apply all clauses of the ISO 22000:2018 standard with expert proficiency.
- Develop, implement, and manage a comprehensive Food Safety Management System.
- Conduct advanced hazard analysis and effectively differentiate between CCPs and OPRPs.
- Establish and verify prerequisite programs (PRPs) tailored to the organization's context.
- Lead and execute effective internal audits of the FSMS to drive improvement.
- Cultivate and promote a positive food safety culture throughout the organization.
- Develop robust traceability, recall, and emergency response procedures.
- Prepare the organization for a successful third-party certification audit.
- Integrate risk-based thinking into all aspects of the food safety system.
- Manage documentation and records required for FSMS compliance and effectiveness.

Course Methodology:



The training methodology at BIG BEN Training Center is designed to foster a deep and practical understanding of advanced food safety management. We move beyond traditional lecture-based formats to create an immersive and interactive learning environment. The course is built upon a foundation of expert-led instruction, where complex concepts of the ISO 22000:2018 standard are demystified through clear explanations and real-world examples. A significant portion of the training is dedicated to practical application, utilizing case studies drawn from diverse sectors of the food industry to challenge participants' problem-solving skills. Collaborative group workshops and interactive sessions encourage peer-to-peer learning and the exchange of best practices. Participants will engage in simulated scenarios, such as conducting a hazard analysis, developing a hazard control plan, and preparing for a management review. This hands-on approach ensures that theoretical knowledge is immediately translated into practical skills. Continuous feedback from the instructor and active participation are key components, guaranteeing that every participant leaves with the confidence to apply their new expertise directly within their organization.

Course Agenda (Course Units):

Unit One: Advanced Principles of FSMS and ISO 22000:2018



- Introduction to the global food safety landscape and emerging challenges.
- A deep dive into the ISO 22000:2018 High-Level Structure (HLS).
- Clause 4: Understanding the organization's context and interested parties.
- Clause 5: Leadership, commitment, and establishing a food safety policy.
- Clause 6: Strategic planning, risk-based thinking, and setting FSMS objectives.
- Defining roles, responsibilities, and authorities for food safety.
- The process approach and its application within an FSMS.

Unit Two: Hazard Control Planning and Prerequisite Programs

- Mastering Prerequisite Programs (PRPs) based on the ISO/TS 22002 series.
- Advanced methodologies for conducting a thorough hazard analysis.
- Identifying and assessing biological, chemical, physical, and allergenic hazards.
- The decision-making process for determining Critical Control Points (CCPs).
- Establishing and managing Operational Prerequisite Programs (OPRPs).
- Developing and documenting a comprehensive Hazard Control Plan.
- Validation of control measures and their combinations.

Unit Three: FSMS Implementation and Operational Control

- Clause 7: Managing resources, competence, awareness, and communication.
- Effective control of documented information within the FSMS.
- Clause 8: Operational planning, control, and implementation of PRPs.
- Establishing and testing a robust traceability system.
- Developing procedures for emergency preparedness and response.
- Advanced strategies for allergen control and management.
- Control of externally provided processes, products, or services.

Unit Four: Performance Evaluation and Verification



- Clause 9: Monitoring, measurement, analysis, and evaluation of the FSMS.
- Distinguishing between verification, validation, and monitoring activities.
- Planning and conducting effective internal audits of the FSMS.
- Techniques for analyzing and evaluating verification results.
- Conducting a comprehensive and effective management review.
- Control of nonconforming products and processes.
- Updating the information specifying the PRPs and the hazard control plan.

Unit Five: Continual Improvement and Advanced FSMS Topics

- Clause 10: Strategies for continual improvement of the FSMS.
- Implementing a robust process for nonconformity and corrective actions.
- Developing and sustaining a positive and proactive food safety culture.
- Introduction to food defense (TACCP) and food fraud (VACCP).
- Integrating the FSMS with other management systems like ISO 9001.
- Navigating the third-party certification audit process.
- Exploring future trends and developments in food safety management.

FAQ:

Qualifications required for registering to this course?

There are no requirements.

How long is each daily session, and what is the total number of training hours for the course?

This training course spans five days, with daily sessions ranging between 4 to 5 hours, including breaks and interactive activities, bringing the total duration to 20 - 25 training hours.

Something to think about:



Beyond compliance with standards like ISO 22000, how can an organization measure the true return on investment of a deeply embedded food safety culture, considering its impact on brand reputation, consumer trust, and employee morale?

What unique qualities does this course offer compared to other courses?

This course distinguishes itself by moving beyond a clause-by-clause explanation of the ISO 22000 standard to focus on strategic implementation and cultural integration. While other programs may concentrate on the "what" of compliance, our curriculum emphasizes the "how" and "why." We provide participants with advanced analytical tools and decision-making frameworks for conducting nuanced hazard analyses and risk assessments, enabling them to create a system that is both compliant and highly efficient. A core differentiator is our significant focus on developing a robust food safety culture, a concept often mentioned but rarely taught in practical terms. We explore behavioral science principles and leadership strategies to transform food safety from a departmental function into a shared organizational value. The course is rich with real-world case studies that challenge participants to solve complex problems, from managing a recall crisis to implementing an effective allergen control program. This practical, culture-focused approach ensures that graduates are not just auditors or managers, but true leaders capable of driving sustainable food safety excellence.