

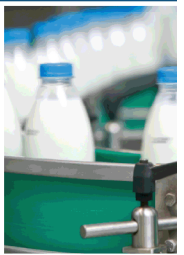
Wareham & Associates provides training to assist organisations in improving their business processes and meeting the requirements of international standards.

We provide training in: Food Safety • Quality • Environmental • OHSA • Sustainability  
• Lean Manufacturing Tools / Techniques • Integrated Risk Management



#### OUR MISSION

To create internationally competitive risk management and sustainability solutions.



## ISO22000 IMPLEMENTATION (DATASHEET # 7.1-14)

DURATION: 2 DAYS

### Who should be on this training?

Manufacturing directors, department managers, QA managers or systems administrators/facilitators responsible for designing and implementing a FSMS within your organisation.

#### What is the course all about?

Delegates will acquire the knowledge and skills to:

- Understand and apply ISO 22000 to your organization.
- Design, develop and maintain a FSMS which meets the requirements of ISO 22000.
- Apply Food Safety Management Best Practices to add value to your organisation.

#### What will you learn about?

##### Section 1: ISO 22000 Overview

- What is ISO 22000?
- Farm to Fork Principle
- System Principles
- Systems & Processes
- Pre Requisite Programmes – Types & Objectives
- ISO 22000 & other ISO Standards
- ISO 22000 Major Elements – an overview:-
  - Food Safety System
  - Management Responsibility
  - Resources
  - Realization of Safe Product
  - Validation, Verification & Improvement
- The Mandatories

##### Section 2: The Food Safety Management System

- System Scope
- Communication
- Outsourced Operations
- Documentation & Document Control
- Management Commitment
- Policy
- Objectives
- Change Control
- Planning
- Responsibilities
- Structure
- Emergency Preparedness & Response
- Management Review
- Resources
- Validation, Verification & Improvement

##### Section 3: Application in Practice



# CONSULTING, FACILITATION & TRAINING

For more info contact

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