

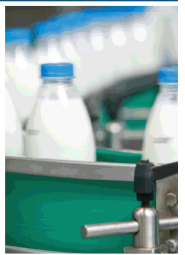
Wareham & Associates provides training to assist organisations in improving their business processes and meeting the requirements of international standards.

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



OUR MISSION

To create internationally competitive risk management and sustainability solutions.



INTRODUCTION TO ISO22000 IN AN INTEGRATED RISK MANAGEMENT STRATEGY (DATASHEET # 7.1-12)

DURATION: ½ DAY

Who should attend this training?

This course is targeted at middle to executive management.

What is the course all about?

This course will equip you with the knowledge and skills to:

- Contextualize your food safety programme in an overall risk management system.
- Identify basic food safety hazards.
- Understand the pre requisite programs designed to reduce or eliminate the hazards.
- Understand the overall steps in a HACCP study.
- Understand each of the major elements of ISO 22000 & how the requirement would apply to your organisation.
- Benefits of the system.

What will you learn about?

- What is ISO 22000?
- Farm to Fork Principle
- System Principles
- Systems & Processes
- Pre Requisite Programmes – Types & Objectives
- Operational Pre Requisite Programs
- Validation

- ISO 22000 & other ISO Standards
- ISO 22000 Major Elements:-
 - Food Safety System
 - Management Responsibility
 - Resources
 - Realization of Safe Product
 - Validation, Verification & Improvement
- Key Roles & Responsibilities

Prior Experience & Learning

Tertiary education recommended.

Assessment & Certification

Assessment is optional. All delegates will receive a certificate of attendance for the training programme.



CONSULTING, FACILITATION & TRAINING