



ISO 22000:2018

Food Safety Management Implementation



Course Information

Course Name	Implementation
Course Designer	World Wide Industrial and Systems Engineers
Course Category	Food Safety Management
Course Duration	4 day
Cost of Course	R 6 500,00 per delegate (excluding 15% VAT)

ISO 22000:2018 - Food Safety Management Implementation

<p>Who Should Attend?</p>	<p>People who are looking for a course that will provide the skills necessary to successfully implement ISO/FSSC 22000:2018. Project managers who are looking for an in-depth, start to finish understanding, of how to manage a successful project. Project managers and members of an FSSC 22000 implementation team who want to know the specific steps to undertake to assure a successful project. Members of FSSC 22000 project teams who want to gain critical knowledge to move their organisation toward cost effective. ISO Project Managers who want to use the latest project management techniques to effectively manage their project.</p>
<p>Course Objectives</p>	<ul style="list-style-type: none"> • Understand the requirements and implications of implementing FSSC 22000 within your organisation • Create a detailed project timeline that has been customised for your organisations and its unique needs • Understand the project management steps necessary for success • Create a list of implications for your organisation • Create communication plan for Top Managers, Managers and decision makers and employees • Create a list of barriers unique to your organisations and plan for overcoming these • Create project task list that is customised to your organisation with names assigned to each task • Create a resource plan including a project budget • Create a gap analysis that identifies and prioritises the areas requiring the most work
<p>Benefits</p>	<ul style="list-style-type: none"> • Those attending this course will leave with an understanding of the requirements of ISO 22000:2018, the implications of this standard and actions that need to be taken to fulfil the requirements. • Manage all CCP's, OPRP's and maintain and improve a global benchmark in food safety standards • Managing Risk– the course will provide the delegates from your organisation with effective management of food safety

hazards by creating an environment capable of producing safe product and management system to continually manage, monitor, validate and improve the system.

- Maintain current customers – Implementing ISO/FSSC 22000:2018 can help the company to stay competitive and qualified to work with your current customers.
- Increase your market reach – Large retailers and multinational manufacturers or processors are also demanding certification of their suppliers. Having FSSC Certification means you are qualified to supply these organisations or their suppliers, opening up a large market for your products.
- Prepare for upcoming regulatory changes
 - Countries across the globe are making changes to food safety regulations, FSSC prepares your organisation to meet many or most of the Food Safety Modernisation Act (FSMA) requirements.
 - Becoming certified to FSSC can increase your market opportunities, increase your customer’s confidence in your food safety practices and improve your internal processes to ensure safe product.

Course Content

Course Modules

- Understanding FSSC 22000 and effectively addressing each requirement of the standard.
- Practical application of the standard in your own environment.
- Implement FSSC 22000 and prepare for the certification process.
- Improve the effectiveness of the food safety management system.
- Understand ISO/TS 22002-1 requirement and its relation to the food safety management system.
- Understand the necessity of PRPs as building blocks in the food safety management system.
- Understand how to practically implement FSSC additional requirements.

<p>Certification</p>	<ul style="list-style-type: none"> • All delegates who successfully pass the assessment over 60% will be issued with a certificate of competence. • If you receive lower than 60% a certificate of attendance will be issued.
<p>Assessments</p>	<ul style="list-style-type: none"> • An Assessment at the end of the course will be required. • A minimum of 60% is to be achieved to attain a Competence Certificate. • If you achieve lower than 60% but get between 40 – 59% a second attempt will become available. • If you get lower than 40% and fail the second attempt, you will need to re-purchase the course. • An attendance certificate is awarded to you regardless of a pass or fail.

About WWISE

<p>Who are we?</p>	<p>World Wide Industrial & Systems Engineers (WWISE) is an ISO/OHSAS consultancy, training, business solutions and systems implementation firm based in Southern Africa that provides clients with effective business processes and Safety, Health, Environmental and Quality (SHEQ) management solutions in preparation for ISO and OHSAS compliance. The solutions we provide and implement allow our clients to compete favourably in modern competitive business environments, locally and internationally. We also strive to be the leading training providers in SHEQ, ISO, Engineering, Finance, Business and Project Management.</p>
<p>What do we do?</p>	<p>Our services are aimed at the improvement of quality, efficiency, knowledge and competitiveness of client companies. The service range includes:</p> <ul style="list-style-type: none"> • ISO and SHEQ Systems implementation services whereby we assist client companies in meeting the requirements of ISO 9001, 14001, 22000, 31000, 27001, 20000-1, 50001 and ISO 45001 standards.

- Integrated Management Systems development whereby we integrate several business systems and quality management solutions into a single management system to comply with various quality and safety standards.
- Training of all employees (Shop Floor to Executive Management) in the fields of SHEQ, Engineering, Finance, Business and Project Management to meet the job responsibilities and expertise requirements of International Standards.
- ISO, OHSAS Legal auditing which includes gap analysis audits, product, process, procedural, and systems auditing by our registered SAATCA auditors.
- Customised web-based solutions integrating current systems to be in line with ISO and OHSAS requirements

We are a Level 1 BBBEE Contributor that specialises in systems development, consultancy, training and auditing.