

FOOD SAFETY TRAINING



ISO 22000: Food Safety Management System Training

Priya Consultancy India Pvt. Ltd.

What is ISO 22000?

- ***International standard for Food Safety Management Systems (FSMS)***
- ***Ensures food safety at every stage of the food chain***
- ***Applicable to all organizations in the food industry***
- ***Integrates HACCP principles and ISO 9001 quality management***

FOOD SAFETY MANAGEMENT
SYSTEM (FSMS)



Training Objectives

- ***Understand ISO 22000 requirements***
- ***Identify food safety hazards and controls***
- ***Learn FSMS implementation and maintenance***
- ***Support certification and regulatory compliance***



Benefits of ISO 22000 Training

- ***Compliance with international food safety standards***
- ***Reduce risk of contamination and recalls***
- ***Improve customer trust and brand reputation***
- ***Enhance staff skills and internal communication***
- ***Access to global markets***
- ***Continuous improvement in food safety***



Training Process

- 1. Introduction to ISO 22000 Standard***
- 2. HACCP Principles and Food Hazards***
- 3. ISO 22000 Clauses and Structure***
- 4. Implementation and Documentation***
- 5. Internal Audits and Reviews***
- 6. Certification Audit Preparation***
- 7. Final Assessment and Feedback***



Who Should Attend?

- ***Food Safety Managers***
- ***Quality Control Personnel***
- ***Production Managers***
- ***Food Handlers and Supervisors***
- ***Internal Auditors***
- ***Regulatory Affairs Teams***



Contact Us

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THANK YOU

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