

## Food Safety Management System ISO 22000



## I HOW CAN YOU BENEFIT FROM THE ISO 22000 CERTIFICATION?

This certificate will show that you have acquired the necessary skills and knowledge to control food safety hazards, minimize the consequences of unsafe food and provide safe products. Being certified against this standard allows you to apply the standard's requirements in the food supply chain, ensure the safety of the global food supply chain and increase productivity. With this certification, you will prove that you have acquired the necessary expertise to support an organization's continual improvement and updated food safety management systems.

## HOW CAN YOU BENEFIT FROM ISO 22000 CERTIFCATION?

"The World Health Organization (WHO) has reported that 600 million people — nearly 1 in 10 people in the world — fall ill after eating contaminated food. Moreover, around 420,000 individuals die every year, resulting in the loss of 33 million healthy life years (DALYs)."

## I WHAT BENEFITS WILL IT BRING TO YOUR ORGANIZATION?

Food Safety Management enables your organization to set and improve the internal processes needed to consistently provide safe food. This will in turn enable your organization to guarantee for its quality and increase its sales. Additionally, your organization will be able to provide a framework for management commitment and continuous improvement of the food safety system.

	COURSE	BENEFITS	DURATION
	ISO 22000 Fundamentals	Understand the principles of a Food Saftey Management System based on ISO 22000 in an organization	1 day
	ISO 22000 Documentation	Become acquainted with the best practices of a Food Saftey Management System based on ISO 22000 in an organization	1 day
	ISO 22000 Implementer	Acquire and master the knowledge and skills to implement a Food Saftey Management System based on ISO 22000 in an organization	2 days
	ISO 22000 Internal Auditor	Master the ability to conduct and manage a Food Saftey Management System based on ISO 22000 internal audit according to ISO 19011	2 days
	ISO 22000 Lead Auditor IRCA Approved	Master the audit techniques to perform a Food Saftey Management System based on ISO 22000 in an organization according ISO 17021 & ISO 19011	5 days

We are social















