Advanced ISO 22000 Food Safety Management Systems Training Course

23 - 27 Nov 2026

California

7900 € (Per Person)

Ref: #ISO7388_115820

Course Introduction / Overview:

This comprehensive training course provides an in-depth exploration of the ISO 22000:2018 standard for Food Safety Management Systems (FSMS). In an era of complex global supply chains and heightened consumer awareness, a robust FSMS is not just a regulatory requirement but a critical business asset. This program is designed to move beyond theoretical understanding, equipping participants with the practical skills to implement, manage, and continually improve an effective FSMS based on the latest international best practices. As noted by food safety expert John G. Surak, the successful implementation of such systems relies on a deep understanding of risk-based thinking and a proactive food safety culture. This course, offered by BIG BEN Training Center, delves into the High-Level Structure (HLS) of the standard, ensuring seamless integration with other management systems like ISO 9001. Participants will master the intricacies of hazard analysis, the establishment of Prerequisite Programs (PRPs) and Critical Control Points (CCPs), and the processes for validation, verification, and improvement. Drawing on principles outlined in texts like "ISO 22000: A Practical Guide to Implementation," this course provides a clear roadmap for achieving compliance and fostering excellence in food safety performance from farm to fork.

Target Audience / This training course is suitable for:

- Food Safety Managers and Team Leaders.
- Quality Assurance and Quality Control Professionals.
- Production and Operations Managers.
- Internal and External FSMS Auditors.
- Food Safety Consultants and Technical Experts.
- Regulatory Affairs Specialists.
- Supply Chain and Procurement Managers involved in the food industry.
- Individuals responsible for developing and maintaining the FSMS.

Target Sectors and Industries:

- Food and Beverage Manufacturing and Processing.
- Agriculture, Farming, and Primary Production.
- Food Packaging and Material Suppliers.
- Retail, Wholesale, and Food Service Distribution.
- Catering, Hospitality, and Restaurant Chains.
- Logistics, Storage, and Transportation of Food Products.
- Governmental bodies, regulatory agencies, and food inspection services.

Target Organizations Departments:

- Quality Assurance and Quality Control.
- Production and Operations.
- Health, Safety, and Environment (HSE).
- Supply Chain, Logistics, and Procurement.
- Research and Development (R&D).
- Internal Audit and Compliance.
- Regulatory Affairs.
- Facilities and Maintenance.

Course Offerings:

By the end of this course, the participants will have able to:

- Interpret the requirements of the ISO 22000:2018 standard clause by clause.
- Develop and implement effective Prerequisite Programs (PRPs) and Operational PRPs (OPRPs).
- Conduct a comprehensive food safety hazard analysis based on HACCP principles.
- Establish, monitor, and verify Critical Control Points (CCPs) within a food process.
- Apply risk-based thinking to plan and control the Food Safety Management System.
- Master the documentation and record-keeping requirements for a compliant FSMS.
- Plan, conduct, and report on internal audits of the FSMS against ISO 22000:2018.
- Lead the management review process to ensure FSMS suitability and effectiveness.
- Develop robust procedures for traceability, withdrawal, and recall.
- Drive continual improvement by managing nonconformities and implementing corrective actions.
- Foster a proactive food safety culture throughout the organization.

Course Methodology:

The training methodology at BIG BEN Training Center is designed to be highly interactive and participant-centered, ensuring that learning is both engaging and directly applicable to the workplace. We move beyond traditional lectures to create a dynamic learning environment that fosters deep understanding and practical skill development. The course heavily utilizes real-world case studies of food safety incidents and successful FSMS implementations, allowing participants to analyze complex scenarios and develop critical problem-solving skills. Group workshops and team-based exercises are central to our approach, where participants will collaborate on tasks such as conducting a mock hazard analysis, developing a HACCP plan, and drafting internal audit checklists. Role-playing sessions, particularly for internal audit scenarios and management review meetings, provide a safe space to practice new skills and receive constructive feedback. Facilitated discussions encourage the sharing of experiences and challenges, enriching the learning for everyone. Our expert instructors act as mentors, guiding participants through the material and ensuring that the principles of ISO 22000:2018 are not just learned, but truly understood for effective implementation.

Course Agenda (Course Units):

Unit One: Foundations of FSMS and ISO 22000:2018

- Introduction to food safety and the global food supply chain.
- History and evolution of ISO 22000.
- Understanding the High-Level Structure (HLS) and its benefits.
- Key terminology and definitions within the standard.
- Exploring the Plan-Do-Check-Act (PDCA) cycle in an FSMS context.
- Clause 4: Context of the Organization and stakeholder analysis.
- Understanding the scope of the Food Safety Management System.

Unit Two: Leadership, Planning, and Support

- Clause 5: Leadership and management commitment.
- Establishing and communicating the Food Safety Policy.
- Defining roles, responsibilities, and authorities.
- Clause 6: Planning to address risks and opportunities.
- Setting food safety objectives and planning to achieve them.
- Planning for changes within the FSMS.
- Clause 7: Support, resources, and competence management.
- Communication strategies for internal and external stakeholders.
- Mastering documented information requirements.

Unit Three: Operational Planning and Control

- Clause 8.1: Operational Planning and Control.
- Clause 8.2: Prerequisite Programs (PRPs).
- Developing and implementing specific PRPs for the organization.
- Clause 8.3: Traceability System.
- Designing and testing an effective traceability system.
- Clause 8.4: Emergency Preparedness and Response.
- Handling emergencies, incidents, and potential recalls.

Unit Four: Hazard Control and HACCP Implementation

- Clause 8.5: Hazard Control – The HACCP Principles.
- Preliminary steps to enable hazard analysis.
- Conducting a thorough hazard analysis and identifying significant hazards.
- Validation of control measures and combinations of control measures.
- Developing the Hazard Control Plan (HACCP/OPRP plan).
- Clause 8.6: Updating information specifying the PRPs and the hazard control plan.
- Clause 8.7: Control of monitoring and measuring.

Unit Five: Performance Evaluation and Continual Improvement

- Clause 8.8: Verification related to PRPs and the hazard control plan.
- Clause 8.9: Control of product and process nonconformities.
- Clause 9: Performance Evaluation.
- Monitoring, measurement, analysis, and evaluation.
- Conducting effective internal audits of the FSMS.
- Preparing for and conducting the Management Review.
- Clause 10: Improvement.
- Managing nonconformity and implementing effective corrective actions.
- The process and culture of continual improvement.

FAQ:

Qualifications required for registering to this course?

There are no requirements.

How long is each daily session, and what is the total number of training hours for the course?

This training course spans five days, with daily sessions ranging between 4 to 5 hours, including breaks and interactive activities, bringing the total duration to 20 - 25 training hours.

Something to think about:

Considering the increasing complexity of global supply chains, how can an ISO 22000:2018 framework be adapted to proactively address emerging threats like food fraud and cyber-attacks on food systems?

What unique qualities does this course offer compared to other courses?

This course distinguishes itself by focusing intensely on the practical implementation and leadership aspects of a Food Safety Management System, rather than merely conducting a clause-by-clause review of the standard. While other courses may focus on preparing for an audit, our curriculum is designed to build competent food safety leaders who can embed a genuine food safety culture within their organization. We utilize a unique blend of case studies drawn from recent, real-world food safety failures and successes, allowing participants to analyze root causes and develop preventative strategies. The program places a significant emphasis on mastering risk-based thinking as a proactive tool, not just a compliance exercise. Participants will engage in extensive hands-on workshops to develop a full hazard control plan, from initial analysis to final verification, ensuring they leave with tangible skills. Our approach is holistic, connecting the technical requirements of HACCP and PRPs to the strategic imperatives of leadership commitment, resource planning, and continual improvement, thereby creating a truly robust and resilient FSMS.