

# ISO 22000:2018 AWARENESS

## COURSE SUMMARY

### OVERVIEW

This two-day course covers the entirety of the Food Safety Management Standard, teaching you about the standard, the new changes in version 2018 and how to implement the standard. The experienced trainer will explore the ISO 22000:2018 standard in-depth, with role-plays, workshops and practical exercises to ensure you go from beginner to expert.

### DURATION

Two (2) days Online training running from 9:00 am to 1:00 pm

### OBJECTIVES

- To be aware about the requirements of ISO 22000:2018
- To be able to implement the requirements of ISO 22000:2018 in an organization
- To understand on respective roles to play to support the implementation of ISO 22000:2018 in the organization

### LEARNING OUTCOMES

On completion of this course, participants will be able to:

- Understand the ISO 22000:2018 components
- Understand the ISO 22000:2018 requirements
- Understand major changes in ISO 22000:2018 compared to previous version
- Understand the benefits of ISO 22000:2018

### TARGET GROUP

- Any individual looking to audit against the ISO 22000:2018 standard
- Those looking to improve their skill levels and core understanding of Food Safety

- Those who are looking to implement a food safety management system in their organization
- Management representatives
- Internal Auditors
- HACCP team members

### TARGET INDUSTRY

Food, Manufacturing etc.

### PROGRAM METHODOLOGY

- Online Activities
- Discussion
- Pre and Post Test

### HRD CORP SCHEME

This course is HRD Corp claimable

### PROGRAM FEE

RM 371 per pax (inclusive of 6% SST)

### CERTIFICATION

e-Certificate of Attendance from UKM UNIQ (*full payment required*)

### PROGRAM CONTENT

- Introduction to ISO 22000:2018
- Context of the Organization
- Leadership
- Planning
- Support
- Operation
- Performance Evaluation
- Improvement
- Case Studies

## COURSE OUTLINE

### Day 1

Time	Content
8:30 am – 9:00 am	Registration
9:00 am – 9:30 am	PRE TEST
9:30 am – 10:30 am	Introduction to ISO 22000:2018 <ul style="list-style-type: none"> <li>- What is new compared to version ISO 22000:2005?</li> <li>- Overall structure and requirements of ISO 22000:2018</li> </ul>
10:30 am – 10:45 am	<i>Break</i>
10:45 am – 1:00 pm	Implementation Technique Introduction to ISO 22000:2018 Requirements Clause Requirements <ul style="list-style-type: none"> <li>○ Context of Organization</li> <li>○ Leadership</li> </ul>
1:00 pm	<i>End of Day 1</i>

## COURSE OUTLINE

### Day 2

Time	Content
9:00 am – 10:45 am	Clause Requirements (cont.) <ul style="list-style-type: none"> <li>• Planning</li> <li>• Support</li> <li>• Operation</li> </ul>
10:45 am – 11:00 am	<i>Break</i>
11:00 am – 12:30 pm	Clause Requirements (cont.) <ul style="list-style-type: none"> <li>• Performance Evaluation</li> <li>• Improvement</li> </ul> Discussion HACCP and GMP implementation in ISO 22000: 2018
12:30 pm – 1:00 pm	POST TEST
1:00 pm	<i>End of Training</i>