



Global Standards Awareness Initiative

ISO 22000:2018 Food Safety Management System Awareness Course

Official Course Syllabus

Course Information

- Duration: 2 hours
- Format: Self-paced online learning
- Platform: ISOLearn E-Learn platform
- Certification: Yes (80% passing score required)
- Prerequisites: None
- Language: English

Course Description

This comprehensive 2-hour training program provides essential knowledge and understanding of ISO 22000:2018 Food Safety Management System requirements. Designed for all organizational levels, the course delivers practical insights into food safety principles, hazard control, best practices, and individual responsibilities in maintaining food safety throughout the organization.

Learning Outcomes

Upon completion, participants will be able to:

- Understand fundamental food safety concepts and ISO 22000:2018 principles
- Identify food safety hazards and implement appropriate control measures
- Apply food safety best practices in daily operations
- Execute role-specific food safety responsibilities
- Contribute effectively to organizational food safety culture
- Respond appropriately to food safety incidents

Certification

Upon successful completion, participants receive digital certificate of completion with unique identifiers and traceable QR code.



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Course Structure

Module 1: Food Safety Fundamentals (30 minutes)

- Introduction to Food Safety
- The CIA Triad (Confidentiality, Integrity, Availability)
- Food Safety Management Systems
- ISO 22000:2018 Framework
- Food Safety Policy & Leadership
- Food Safety Culture
- Organizational Context & FSMS Scope
- Process Approach in FSMS
- Risk-Based Thinking
- Traceability Requirements
- Internal Audit Overview
- Module Summary

Module 3: Food Safety Best Practices (35 minutes)

- Good Manufacturing Practices
- Personal Hygiene Requirements
- Cleaning and Sanitation
- Facility & Equipment Management
- Storage & Transportation
- Pest Control Program
- Supplier Management
- Documentation & Records
- Training & Competency
- Product Release
- Food Defense & Food Fraud
- Module Summary

Module 2: Hazards and Control Measures (35 minutes)

- Introduction to Food Safety Hazards
- Biological Hazards & Controls
- Chemical Hazards & Controls
- Physical Hazards & Controls
- Allergen Management
- HACCP Principles
- Prerequisite Programs (PRPs)
- Critical Control Points
- Monitoring & Verification
- Corrective Actions
- Emergency Preparedness
- Module Summary

Module 4: Implementation & Continuous Improvement (35 minutes)

- FSMS Implementation Strategy
- Monitoring and Measurement
- Internal Audit Program
- Management Review Process
- Corrective & Preventive Actions
- Communication Systems
- Documentation Management
- Change Management
- Performance Evaluation
- Continuous Improvement
- Certification Preparation
- Course Summary

This syllabus is subject to updates to maintain alignment with ISO2200:2018 requirements and Food Safety Management