BLACKBIRD FOR TRAINING

Food Safety Management

15 – 19 March 2027
Paris (France)



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Ref: 321619_142108 **Date:** 15 – 19 March 2027 **Location:** Paris (France) **Fees:** 5900 GBP

Introduction

This Food Safety Management training course is designed to provide deeper insights into how to implement an effective and robust Food Safety Management System FSMS in any organization within the food production, supply, and consumption chain. This training aims to equip organizations with the knowledge and skills required to minimize the risks associated with food safety failures that could lead to legal and financial consequences.

Accomplishing this requires well-trained personnel and a clear understanding of the core principles of Food Safety Management. This course offers participants the opportunity to expand their knowledge of the fundamental principles of an FSMS, as outlined in ISO 22000:2018, helping organizations ensure the delivery of safe and healthy food to customers and end consumers.

Course Objectives

- Establish a HACCP team that possesses the expertise and experience to develop and implement an effective HACCP system within their organization.
- Perform hazard analysis to determine preventive measures necessary to reduce risks to acceptable levels.
- Categorize risks into Operational Prerequisite Programs OPRPs and Critical Control Points CCPs.
- Design and implement monitoring systems aimed at controlling and improving the food safety management system.
- Apply evaluations and improvements in logistics according to the requirements of food safety management practices and international standards.

Course Outlines

Day 1: Introduction and Basic Definitions of Food Safety Management Systems FSMS

- Principles of Food Safety Management Systems in light of ISO 22000:2018.
- Key differences between ISO 22000:2005 and ISO 22000:2018.
- History of Food Safety Management: Cross-references between CODEX HACCP and ISO 22000:2018.
- International guidelines and regulations concerning food safety.
- Terminology used in Food Safety.
- Understanding organizational needs and expectations regarding the implementation of an FSMS.



Day 2: Food Safety Policy: The Risk-Based Thinking Approach

- Leadership and top management commitment.
- Establishing and communicating the Food Safety Policy.
- Assigning roles and responsibilities within the organization.
- Planning based on risk-based thinking.
- Setting Food Safety Management System objectives.
- Managing changes within the FSMS.

Day 3: Support and Documentation Requirements for ISO 22000

- Resource requirements: people, infrastructure, and work environment.
- Competence and awareness of personnel.
- Maintaining effective internal and external communication.
- ISO 22000 documentation requirements - creating and updating documents.
- Specific reference to documents with examples of design and use of forms.
- Control of documents as evidence of conformity and traceability.

Day 4: Operational Planning and Control: Realizing Safe Products

- Establishing PRPs Prerequisite Programs.
- Traceability system: From incoming materials to the finished product.
- Emergency preparedness and response: Understanding the organization's responsibilities in the food chain.
- Hazard control and analysis: Control measures and hazard control plan.
- Control of monitoring activities and verification planning.
- Control of product and process nonconformities: corrective actions, product release, withdrawal, and recall.

Day 5: Performance Evaluation and Improvement of the Food Safety Management System

- Key steps in performance evaluation: monitoring, measurement, analysis, and evaluation.
- Internal audits within the context of ISO 22000 - team exercises on internal audits.
- Management review: Reviewing the FSMS to ensure it remains fit-for-purpose.
- Addressing nonconformities and the critical role of corrective actions.
- The need for continual improvement and updating the Food Safety Management System.
- Q&A and wrap-up session.



Why Attend this Course: Wins & Losses!

- This course will equip you with the knowledge and skills to effectively implement a Food Safety Management System and ensure safe food production.
- You will gain a solid understanding of how to set up and operate HACCP systems, which are vital in ensuring food safety.
- After completing this training, you'll be ready to implement a robust FSMS, which can reduce legal and financial risks while improving food quality and safety.
- Receive a certification that demonstrates your competence in food safety management, enhancing your career as a Food Safety Manager or Quality Assurance professional.
- By attending, you will improve your organization’s ability to comply with international standards like ISO 22000 and regulatory requirements, reducing the risk of food safety violations.

Conclusion

By completing this Food Safety Management training course, you will gain a comprehensive understanding of how to establish and maintain a Food Safety Management System FSMS in compliance with ISO 22000:2018. Whether you're pursuing food safety manager certification or seeking to improve food safety practices within your organization, this course will provide the foundational knowledge needed to enhance your organization’s ability to deliver safe and healthy food. Ensure the safety of your food production processes, mitigate risks, and stay ahead of regulatory standards with this essential training.

