

Food Safety Management

Customs & Safety
Tunis (Tunisia)
19 - 23 Jan 2025

UK Training

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Food Safety Management

Ref: 321619_135701 **Date:** 19 - 23 Jan 2025 **Location:** Tunis (Tunisia) **Fees:** 3700 Euro

Introduction

This Food Safety Management training course will provide deeper insights on how to implement an effective and robust Food Safety Policy in any organization in the food production, supply, and consumption chain. This training course will enable an organization to minimize the risk of exposing itself to legal and financial risks as a result of failing to deliver safe and healthy food to its customers and/or end-consumers.

Accomplishing the above requires adequate personnel training and a good understanding of the core principles of Food Safety. This Food Safety Management training course provides an ideal opportunity for participants to broaden their understanding of the basic principles of a Food Safety Management System FSMS, as these are defined in ISO 22000:2018.

Course Objectives of Food Safety Management

- Set up the HACCP team that has the knowledge and experience to develop and implement an effective HACCP system in their organization
- Perform the hazard analysis in order to determine the preventive measures necessary to reduce the risk within acceptable levels
- Perform the categorization into Operational Prerequisite Programs OPRPs and Critical Control Points CCPs
- Design and implement monitoring systems aiming at controlling and improving the food safety management system
- Apply evaluation and improvement of logistics in accordance with the requirements of legislation and international food safety standards

Food Safety Management Course Outlines

Day 1

Introduction to and basic definitions of Food Safety Management Systems FSMS

- Food Safety Management System principles in light of the new ISO 22000:2018
- ISO 22000:2005 ISO 22000:2018: The Key differences
- The history of Food Safety Management: Cross-references between the CODEX HACCP and ISO 22000:2018

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A decorative graphic in the bottom right corner shows a chessboard with several chess pieces (a king, a queen, a rook, and a pawn) in gold and silver, set against a background of concentric circles.

- International Guidelines and Regulations regarding food safety
- Glossary used in Food Safety
- Understanding organizational needs and expectations relating to 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 the organizational roles and responsibilities
- Planning on the basis of the Risk-based thinking
- Setting the Food Safety Management System objectives
- Managing the changes in the FSMS

Day 3

Support and Documentation Requirements for ISO22000

- Resource requirements: People, infrastructure, and work environment
- Personnel competence and awareness
- Maintaining an effective internal and external communication
- Documentation requirements of ISO 22000 - Creating and Updating documents
- Detailed reference to documents with specific examples of the design and use of forms
- Control of documents as evidence of conformity and traceability

Day 4

Operational Planning and Control: The Realization of Safe Products

- Establishing the PRPs prerequisite programmes
- The Traceability system: From incoming material to the end product
- Emergency preparedness and response: Understanding the organization's responsibility in the food chain
- Hazard control and analysis: Control measures and Hazard control plan
- Control of monitoring and measuring activities/Verification planning
- Control of product and process nonconformities: Corrective actions, product release/withdrawal/recall

Day 5

Performance Evaluation and Improvement of the Food Safety Management System

- The critical steps in performance evaluation: Monitoring, Measurement, Analysis, and Evaluation
- Internal audits in the context of ISO 22000 - team exercise on an internal audit
- Management review: Reviewing the FSMS to ensure continuing fitness-for-purpose

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- Dealing with nonconformities and the critical role of corrective actions
- The need for continual improvement and updating of the Food Safety Management System
- Q&A and wrap-up session

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