

ISO 22000 Foundation Food Safety Certification Training Course

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Course Overview:

The ISO 22000 Foundation Food Safety Certification Course is designed to give participants a practical understanding of food safety management systems and the ISO 22000 requirements for organizations across the food chain. This course introduces the core principles of ISO 22000 Foundation, including FSMS structure, food safety policy, leadership commitment, operational controls, PRPs, HACCP principles, traceability, hazard control, performance evaluation, and continual improvement. The uploaded PECB course sheet confirms that the PECB ISO 22000 Foundation exam covers two core domains: fundamental principles and concepts of an FSMS and ISO 22000 requirements for an FSMS.

Through this ISO 22000 Foundation Training, participants learn how food safety hazards can occur at any stage of the food chain and why adequate control, communication, and system management are essential. The course connects ISO 22000 Food Safety Training with workplace application by explaining biological, chemical, physical, and allergen-related hazards, PRPs, CCPs, OPRPs, documented information, corrective actions, and verification activities. It is suitable for professionals seeking ISO 22000 Food Safety Certification, ISO 22000 FSMS Training, or a structured Food Safety Management System Training Based on ISO 22000. By the end, participants will be better prepared to understand ISO 22000 requirements, support FSMS conformity, and approach the certificate exam with confidence.

Target Audience:

- Food Safety Officers and Food Safety Coordinators
- Quality Assurance and Quality Control Personnel
- Hygiene Supervisors and Sanitation Team Leaders
- Production Supervisors in food manufacturing
- Food Processing and Packaging Professionals
- Catering, Hospitality, and Food Service Managers
- Supply Chain, Storage, and Distribution Personnel
- Internal Compliance and Regulatory Affairs Staff
- FSMS Implementation Team Members
- Professionals seeking an ISO 22000 Foundation Course or Food Safety Certification Course
- Individuals aiming to build a career in food safety management

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Targeted Organizational Departments:

- Food Safety Department: Teams responsible for FSMS monitoring, hazard control, food safety procedures, and ISO 22000 Food Safety Training.
- Quality Assurance and Quality Control: Departments managing product safety, inspection, nonconformity control, verification, and ISO 22000 Requirements Training.
- Production and Operations: Teams applying PRPs, CCPs, OPRPs, sanitation controls, process monitoring, and safe food handling.
- HSE and Hygiene Departments: Employees responsible for hygiene practices, sanitation, contamination prevention, and food safety awareness.
- Supply Chain and Procurement: Staff involved in supplier control, incoming materials, traceability, storage, and food chain communication.
- Warehouse and Distribution: Departments responsible for temperature control, storage conditions, transport hygiene, and product protection.
- Regulatory Affairs and Compliance: Teams responsible for statutory, regulatory, and customer food safety requirements under ISO 22000 Standard Training.
- Training and HR Departments: Teams supporting employee competence, awareness, and Food Safety Foundation Course delivery across the organization.

Targeted Industries:

- Food and beverage manufacturing
- Dairy, meat, poultry, fish, and seafood processing
- Bakery, confectionery, snacks, and ready-to-eat meals
- Bottled water, beverages, juices, and ambient stable products
- Hotels, restaurants, catering, and institutional food service
- Retail, wholesale, supermarkets, and food e-commerce
- Food packaging and food contact material production
- Logistics, cold chain, storage, and distribution
- Feed production and animal food operations
- Food additives, ingredients, flavorings, and processing aids
- Agricultural handling, packhouses, and fresh produce operations

Course Offerings:

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

- Explain the purpose, structure, and benefits of an ISO 22000 Food Safety Management System Foundation Course.
- Describe the fundamental concepts and principles of food safety management systems.
- Identify the main ISO 22000 requirements for an FSMS, including clauses related to context, leadership, planning, support, operations, performance evaluation, and improvement.
- Understand the relationship between PRPs, OPRPs, CCPs, HACCP principles, hazard analysis, and operational control.
- Recognize biological, chemical, physical, allergen, and contamination risks in food chain operations.
- Explain how traceability, emergency preparedness, product withdrawal, and recall support food safety assurance.
- Interpret the importance of documented information, roles, competence, awareness, and internal communication in ISO 22000 Certification Training.
- Support conformity activities within an organization using Food Safety Management System Training concepts.
- Prepare for the PECB ISO 22000 Foundation certificate exam domains.
- Apply ISO 22000 Foundation Training for Food Safety Management concepts to real workplace scenarios.

Training Methodology:

This ISO 22000 Foundation Training uses a practical and interactive methodology designed for professionals who need to understand ISO 22000 requirements and apply food safety management principles in the workplace. The course combines instructor-led explanation, guided discussions, case examples, short knowledge checks, group exercises, and scenario-based learning. Participants examine how unsafe food can result from poor hygiene, weak sanitation, improper manufacturing practices, poor storage conditions, cross-contamination, uncontrolled allergens, and weak food chain communication. The PECB whitepaper highlights that ISO 22000 applies across the food chain and integrates HACCP principles with system management, prerequisite programmes, and interactive communication.

Activities include reviewing FSMS clauses, discussing the role of leadership and food safety policy, mapping simple food process flows, identifying potential hazards, distinguishing PRPs from OPRPs and CCPs, and reviewing examples of corrective action and verification. Participants will also explore exam-focused concepts aligned with the ISO 22000 Foundation Food Safety Certification Course, including FSMS principles and ISO 22000 requirements. The training emphasizes practical workplace interpretation rather than legalistic reading of the standard. Feedback sessions and daily reflection reviews help participants consolidate learning, clarify confusing terms, and connect ISO 22000 Awareness Training with operational food safety responsibilities.

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Course Toolbox:

Please note that tools are not provided as physical or software tools; the course provides insights, examples, references, and practical illustrations of tools relevant to the course where required.

- ISO 22000 clause overview reference
- FSMS terminology guide
- Food safety policy example discussion
- PRP, OPRP, and CCP comparison examples
- Hazard identification examples for biological, chemical, physical, and allergen hazards
- Sample food process flow diagram discussion
- Traceability and recall concept examples
- Corrective action and nonconformity examples
- Verification, validation, monitoring, and measurement comparison notes
- ISO 22000 Foundation exam domain review guide
- Group discussion scenarios for food industry applications
- Daily reflection and review questions

Course Agenda:

Day 1: Introduction to Food Safety, FSMS, and ISO 22000

- **Topic 1:** Introduction to ISO 22000 Foundation and the role of food safety management in protecting consumers.
- **Topic 2:** Understanding food safety risks across the food chain from primary production to consumption.
- **Topic 3:** Overview of the food safety management system and the purpose of ISO 22000 FSMS Training.
- **Topic 4:** Key ISO 22000 elements: interactive communication, system management, PRPs, and HACCP principles.
- **Topic 5:** Scope and application of ISO 22000 for direct and indirect food chain organizations.
- **Topic 6:** Introduction to statutory, regulatory, customer, and interested-party food safety requirements.
- **Reflection & Review:** Review how ISO 22000 Food Safety Training supports safer products, clearer responsibilities, and stronger food chain control.

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Day 2: Fundamental Principles and Concepts of an FSMS

- **Topic 1:** Food safety management concepts: hazard, risk, control measure, acceptable level, and conformity.
- **Topic 2:** Understanding biological, chemical, physical, allergen, and contamination hazards.
- **Topic 3:** Risk-based thinking and the difference between business risks and food safety hazards.
- **Topic 4:** Process approach and the two PDCA cycles in ISO 22000: management system and operational control.
- **Topic 5:** Food safety policy, objectives, leadership commitment, and organizational responsibilities.
- **Topic 6:** Competence, awareness, communication, and documented information in ISO 22000 Standard Training.
- **Reflection & Review:** Review the fundamental FSMS principles required for Food Safety Foundation Course participants.

Day 3: ISO 22000 Requirements for FSMS Structure and Support

- **Topic 1:** Clause 4: understanding organizational context, interested parties, FSMS scope, and process interactions.
- **Topic 2:** Clause 5: leadership, food safety policy, roles, responsibilities, and management commitment.
- **Topic 3:** Clause 6: actions to address risks and opportunities, FSMS objectives, and planning changes.
- **Topic 4:** Clause 7: resources, competence, awareness, internal communication, and external communication.
- **Topic 5:** Control of documented information, records, procedures, and evidence required for FSMS conformity.
- **Topic 6:** Applying ISO 22000 Requirements Training to departments, suppliers, contractors, and operational teams.
- **Reflection & Review:** Review how clauses 4–7 support effective Food Safety Management Training and FSMS governance.

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Day 4: Operational Planning, PRPs, HACCP, and Hazard Control

- **Topic 1:** Clause 8 overview: operational planning and control for safe food production and service.
- **Topic 2:** Prerequisite programmes: hygiene, sanitation, pest control, equipment, utilities, storage, and personnel practices.
- **Topic 3:** Preliminary steps for hazard analysis: food safety team, product description, intended use, and flow diagrams.
- **Topic 4:** HACCP principles, hazard assessment, control measures, CCPs, OPRPs, critical limits, and action criteria.
- **Topic 5:** Traceability systems, withdrawal, recall, emergency preparedness, and response procedures.
- **Topic 6:** Control of monitoring and measuring, product nonconformity, corrections, and corrective actions.
- **Reflection & Review:** Review how ISO 22000 Foundation Training for Food Safety Management connects PRPs, HACCP, and operational controls.

Day 5: Performance Evaluation, Improvement, and Certificate Exam Preparation

- **Topic 1:** Clause 9: monitoring, measurement, analysis, evaluation, internal audit, and management review.
- **Topic 2:** Clause 10: nonconformity, corrective action, continual improvement, and FSMS updating.
- **Topic 3:** Validation, monitoring, and verification: differences, timing, and practical examples in food safety control.
- **Topic 4:** Review of PECB ISO 22000 Foundation exam Domain 1: FSMS principles and food safety concepts.
- **Topic 5:** Review of exam Domain 2: ISO 22000 requirements for a food safety management system.
- **Topic 6:** Final clarification of common ISO 22000 Foundation exam terms, scenarios, and key clause relationships.
- **Reflection & Review:** Consolidate learning from the ISO 22000 Foundation Food Safety Certification Course and review readiness for the certificate exam.

FAQ:

What specific qualifications or prerequisites are needed for participants before enrolling in the course?

No formal prerequisites are required. The ISO 22000 Foundation Course is suitable for beginners, food industry staff, managers, advisors, and professionals who want to understand ISO 22000 requirements, FSMS concepts, and food safety management principles.

How long is each day's session, and is there a total number of hours required for the entire course?

Each day's session is generally structured to last around 4-5 hours, with breaks and interactive activities included. The total course duration spans one week, approximately 20-25 hours of instruction.

What is the difference between PRPs, OPRPs, and CCPs in ISO 22000?

PRPs are basic conditions and activities needed to maintain a hygienic food environment, such as cleaning, pest control, personnel hygiene, and facility maintenance. OPRPs are control measures identified through hazard analysis that control significant food safety hazards but are not managed as CCPs. CCPs are specific process steps where critical limits are applied to prevent, eliminate, or reduce significant food safety hazards to acceptable levels. This distinction is essential in ISO 22000 FSMS Training because it helps participants understand how operational food safety controls are structured.

How This Course is Different from Other ISO 22000 Foundation Food Safety Certification Courses:

This ISO 22000 Foundation Food Safety Certification Course stands out because it transforms ISO 22000 from a clause-based standard into a practical food safety learning journey. Instead of only presenting definitions, the course connects each requirement to real food chain situations such as contamination control, supplier communication, cleaning and sanitation, traceability, product withdrawal, hazard analysis, and performance evaluation. It is aligned with the PECB Foundation agenda and exam domains, while expanding the learning into a one-week format that gives participants more time to understand, discuss, review, and apply the concepts.

The course is especially valuable for professionals seeking ISO 22000 Foundation Training, ISO 22000 Certification Training, or ISO 22000 Foundation Course for Food Safety Compliance because it balances exam preparation with workplace relevance. Participants do not only learn what the standard says; they learn why each requirement matters and how it supports safe food production, service, storage, transport, and distribution. The agenda also includes practical clarification of common confusing areas such as PRPs vs OPRPs vs CCPs, validation vs verification, and hazard vs risk. This makes the course suitable for both technical and non-technical participants working across the food industry.

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- Finance and Accounting Training Courses
- Governance, Risk and Compliance Training Courses
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