



ISO 22000:2018 UNDERSTANDING & IMPLEMENTING TRAINING



MTBM Group Sdn. Bhd. (1600656-M)

Level 8, MCT Tower, Sky Park, One City, Jalan USJ 25/1, 47650 Subang Jaya, Selangor

Course Title: ISO 22000:2018 Understanding & Implementing Training

Course Validity: 2 Days

Validity: Not Applicable

HRD Corp Scheme: Claimable

INTRODUCTION

This training provides participants with a comprehensive understanding of ISO 22000:2018, the international standard for Food Safety Management Systems (FSMS). The course explains the requirements for managing food safety hazards across the food supply chain, integrating risk-based thinking, prerequisite programs (PRPs), operational controls, and HACCP principles. Participants will learn how to interpret and implement ISO 22000 clauses, establish documentation, manage process controls, and prepare their organization for certification.

OBJECTIVE(S):

- Understand the purpose, principles, and structure of ISO 22000:2018.
- Learn food safety management system requirements and implementation strategies.
- Understand PRPs, OPRPs, HACCP, and risk-based controls across the food chain.
- Learn documentation, monitoring, traceability, and verification requirements.
- Strengthen readiness for ISO 22000 certification audits.

TARGET GROUP(S):

- Food Handlers, Supervisors & Production Personnel
- QA/QC Executives
- Food Safety Team Leaders & Members
- Food Manufacturers, Distributors & Retailers
- Internal Auditors

ENTRY REQUIREMENT(S):

- Able to read, write, and communicate in Malay/English

TOPIC(S):

1. Introduction to ISO 22000:2018 & FSMS
2. Context of the Organization & Leadership
3. Planning: Risks, Opportunities & Food Safety Objectives
4. PRPs, Operational Controls & Food Safety Hazard Management
5. HACCP Principles & Hazard Analysis
6. Support Requirements (Competence, Awareness, Communication)
7. Operation: Control of Processes & Traceability
8. Performance Evaluation (Monitoring, Validation, Verification)
9. Nonconformity, Corrective Actions & Continual Improvement
10. Documentation and Record Requirements
11. ISO 22000 Certification Process
12. Implementation Workshop

LIST OF REFERENCE BOOK(S):

- ISO 22000:2018 Standard
- Codex Alimentarius HACCP Guidelines
- Industry Food Safety Guidelines

LIST OF TEACHING AID(S):

- LCD projector
- Computer
- Whiteboard with accessories

METHODOLOGY(S):

- Lecture
- Group discussions
- Case studies
- Implementation workshop

TRAINING SCHEDULE

Day 1

Time	Activity / Topic
8:30 am – 9:00 am	Registration & Introduction
9:00 am – 9:45 am	Topic 1: Introduction to ISO 22000 & FSMS
9:45 am – 10:30 am	Topic 2: Context of the Organisation & Leadership
10:30 am – 10:45 am	Morning Tea Break
10:45 am – 11:30 am	Topic 3: Risk-Based Thinking, Planning & FSMS Objectives
11:30 am – 12:30 pm	Topic 4: PRPs & Operational Prerequisite Programs
12:30 pm – 1:30 pm	Lunch Break
1:30 pm – 2:30 pm	Topic 5: HACCP Principles & Hazard Analysis
2:30 pm – 3:30 pm	Topic 6: Determining CCPs & OPRPs
3:30 pm – 3:45 pm	Afternoon Tea Break
3:45 pm – 5:00 pm	Workshop: Developing PRPs & HACCP Flow Diagrams

TRAINING SCHEDULE

Day 2

Time	Activity / Topic
8:30 am – 9:00 am	Recap of Day 1
9:00 am – 9:45 am	Topic 7: Operational Controls, Monitoring & Traceability
9:45 am – 10:30 am	Topic 8: Verification, Validation & Food Safety Performance
10:30 am – 10:45 am	Morning Tea Break
10:45 am – 11:30 am	Topic 9: Nonconformity, Corrective Actions & Preventive Measures
11:30 am – 12:30 pm	Topic 10: Documentation & Record Requirements
12:30 pm – 1:30 pm	Lunch Break
1:30 pm – 2:30 pm	Topic 11: ISO 22000 Certification & Audit Requirements
2:30 pm – 3:30 pm	Topic 12: Implementation Planning & Gap Assessment
3:30 pm – 3:45 pm	Afternoon Tea Break
3:45 pm – 5:00 pm	Final Workshop: Building an ISO 22000 Implementation Plan