Sterling ACADEMY

Build the competence. Prove it with confidence.

COURSE BROCHURE

AWARENESS TRAINING · FOOD SAFETY

ISO 22000:2018 Food Safety Awareness

Self-paced online training (video) · 12 modules · about 105 min of video · about 3 hours in total · English, with captions

Understand how a food safety management system keeps food safe, and the part every person plays in hazard control, hygiene and reporting.

WHO IT IS FOR

Top management, the food safety team, supervisors and all staff in organisations across the food chain

WHAT YOU WILL LEARN

- Explain what a food safety management system is and why ISO 22000 matters to customers and regulators
- Describe prerequisite programmes and why hygiene comes first
- Explain hazard analysis, critical control points and operational prerequisite programmes in plain words
- Recognise a food safety concern and know how to report it
- Understand how verification, review and improvement keep the system working

MODULES (12)

1. Why food safety matters
2. ISO 22000: what it is and how it is built
3. Context, interested parties and scope
4. Leadership, policy and the food safety team
5. Planning: risks, objectives and changes
6. Resources, suppliers and competence
7. Communication and documented information
8. Prerequisite programmes (PRPs)
9. Hazard analysis: finding what matters
10. The hazard control plan: CCPs and OPRPs
11. When things go wrong: control and recall
12. Checking, improving, and your part

PRICE

US$19 per learner

Per learner, by team size

1–10 learners	**US$19**
11–50 learners	**US$15**
51–200 learners	**US$13**

Excluding taxes.

DURATION

About 3 hours in total (106 minutes of video)

MODULES

12

FORMAT

Self-paced online training (video)

LANGUAGE

English, with captions

ACCESS

12 months

CERTIFICATE

Sterling Academy Certificate of Completion

Scan for the course page, prices and enrolment