



## Understanding & Implementing ISO 22000:2018 Food Safety Management System

HRDF Claimable      Duration: 2 Days (9.00am – 5.00pm)

Date: 11<sup>th</sup> – 12<sup>th</sup> September 2019

Location: X-Limit Learning hub, Kepong, KL.

### Introduction

It is essential for food entrepreneur or manufacturer to ensure deliver food that's safe to eat to consumers.

Many organizations in the food chain have implemented the ISO 22000:2018 Food Safety Management Systems (FSMS) in order to assure their customers of proper management of food safety related issues.

ISO 22000:2018 is an excellent framework to help implement a food safety management system (FSMS).

How food is grown, transported, manufactured and even consumed has changed significantly since the original standard was published over a decade ago. The new standard considers these changes and aims to help organizations reduce food safety hazards.

### Course Objective

To provide an in-depth understanding of the concepts and appreciate the role of ISO 22000:2018 Food Safety Management System requirements before or after the implementation.

At the end of this program, participants will be able to:

- Aware and understand the new ISO 22000:2018 requirements
- Conclude the major impact of ISO 22000:2018 requirements to their existing system
- Understand the requirements for Risk & Opportunity Assessment from macro and micro aspects
- Assess the gap identified in the standards requirements



## Trainer's Profile

Tay graduated from the UCSI University with a degree in Food Science & Nutrition. Her main concentration closely relates to various Food Safety Systems as well as Quality Management System.

She spent most of the early years of her career in the food manufacturing line. Campbell Cheong Chan was among one of the internationally renowned brands she associates herself with. It was during this period of time that she thrived in various projects pertaining to manufacturing systems and regulatory affairs in the food industry.

Her prowess in mastering these systems and having an eye for detail has led her into a role involving predominantly management and consultant-based work. Quantum Food Academy and Novo Quality Services are among those firms she was attached with being mainly responsible for the provisions of consulting, auditing and training services involving management systems such as GMP, HACCP, ISO 22000, FSSC 22000, BRC and ISO 9001. Areas of specialization include manufacturing, trading and service-related industries. This was when she chose to join the Cambridge Management as a consultant in her field of expertise.

Tay is not short of proven track records in her consultancy work involving GMP, HACCP, ISO 22000 and ISO 9001 Management Systems. To-date she has successfully consulted for and prepared numerous local and multinational firms in achieving standards, certifications and accreditations. Her versatility in this field also includes being given lead trainer and speakers roles for an assortment of courses pertaining to various subject matters in Management System and the Malaysian Food Act & Regulations for risk management.

## Who Should Attend?

- Managers, Head of Departments, Executives, officers who are responsible to develop and maintain FSMS of organization.
- Quality Management System/ FSMS internal auditors and employee who involved in operation and quality control/assurance.
- Entrepreneurs/ Owner/ Management Team with plans to implement the standard.