ISO 22000:2018

INTRODUCTION COURSE

COURSE DURATION: 1 DAY

Course Summary:

The introduction course provides the participant with an oversight on the requirements of ISO 22000:2018 standard. Our course is designed for personnel who are responsible for the understanding of the food safety management systems. A practical application of the standard requirements provides the participant with the knowledge regarding food safety management systems requirements. The course prepares the participant to understand the requirements for preparation to implement food safety management systems as well as importance of Food Safety Management as a tool to ensure compliance with customer requirements and continual improvement. It demonstrates how environmental management contributes to the day-to-day business operations through the effective application and management of resources.

WHO SHOULD ATTEND:

- Those with the responsibility for food safety management systems based on ISO 22000:2018 requirements.
- Those with an interest in food safety management systems especially ISO 22000:2018; and
- Those who manage sections or departments food safety management systems based on ISO 22000:2018 requirements.
- Those who have an interest in Food Safety Management Systems.

PRE-REQUISITE:

No pre-requisite is required for this training course.

OUTCOME:

With the successful completion of this course the participant will be able to:

- Understand the ISO 22000:2018 as a management tool.
- Understand food safety principles and the application of such.
- Identify the requirements as set by the standard.
- Understand and apply the process approach.
- Understand an apply risk-based thinking,
- Develop certain documented information required by the standard.

HOW WILL I BENEFIT?

- Guarantee understanding of the requirements of ISO 22000:2018 ensuring compliance with ISO 22000:2018 requirements.
- Ensure employees have food safety management responsibilities and awareness.
- Understand how to manage all risks and maintain and improve a global benchmark in food safety standards.
- Realise the key importance of Food Safety Management in a business operation; and
- Be able to participate in the development of the required documentation for the business based on ISO 22000:2018 processes.

COURSE VENUE:

Courses are presented at the SACAS Head Office in Vanderbijlpark, sites in Johannesburg, Durban, and Bloemfontein on request as well as at customer sites throughout South Africa as public courses with a minimum of four attendees.

ADDITIONAL INFORMATION:

The maximum number of participants for this course is 15 with a minimum of 4.

- Participants are assessed to both individual and group performance competence levels.
- Attendance for the full duration of the course is required; and
- An attendance certificate is provided.

For any training requirements please feel free to do bookings at our training department at training@sacas.co.za or contact Jayne at (+2716) 931 2001.

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IMPLEMENTATION COURSE (MODULE 1)

COURSE DURATION: 3 DAYS

Course Summary:

The implementation course provides the participant with an in-depth level of knowledge on the requirements of ISO 22000:2018 standard. Our course is designed for personnel who are responsible for the development and implementation of the food safety management systems. A practical application of the standard requirements provides the participant with in-depth knowledge regarding the development, implementation, and maintenance of the food safety management systems requirements. The implementation course prepares the participant to understand the requirements for auditing preparation as well as importance of Food Safety Management as a tool to ensure compliance with customer as well as statutory and regulatory requirements and continual improvement. It demonstrates how food safety management contributes to the day-to-day business operations through the effective application and management of resources.

WHO SHOULD ATTEND:

- Those with the responsibility for implementation of food safety management systems based on ISO 22000:2018 requirements.
- Those with an interest in food safety management systems especially ISO 22000:2018; and
- Those developing food safety management systems based on ISO 22000:2018 requirements.

PRE-REQUISITE:

It is recommended that a minimum educational level of Matric or equivalent NQF level 4 qualification be attained to cope with the content.

OUTCOME:

With the successful completion of this course the participant will be able to:

- Apply the ISO 22000:2018 as a management tool.
- Identify the requirements as set by the standard.
- Understand and apply the process approach.
- Develop documentation and records as required by the standard.
- Develop a thorough understanding of the interaction of the various processes as determined by the ISO 22000:2018 standard.
- Evaluate certain management systems requirements through the application of the ISO 22000:2018 standard clauses; and
- Work with the processes for implementing documented information and processes.

HOW WILL I BENEFIT?

- Guarantee continuing compliance with ISO 22000:2018 requirements.
- Ensure employees have food safety management responsibilities and awareness.
- Manage all CCP's, OPRP's and maintain and improve a global benchmark in food safety standards.
- Realise the key importance of Food Safety Management in operation; and
- Be able to participate in the development of the required documentation for the business based on ISO 22000:2018 processes.

COURSE VENUE:

Courses are presented at the SACAS Head Office in Vanderbijlpark, sites in Johannesburg, Durban, and Bloemfontein on request as well as at customer sites throughout South Africa as public courses with a minimum of four attendees.

ADDITIONAL INFORMATION:

The maximum number of participants for this course is 15 with a minimum of 4.

- Participants are assessed to both individual and group performance competence levels.
- Attendance for the full duration of the course is required; and
- A prescribed pass rate of 60% for the written test is required to obtain a certificate on completion of this course.

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INTERNAL AND SUPPLIER AUDITOR COURSE (MODULE 2)

COURSE DURATION: 3 DAYS

Course Summary:

Auditing of food safety management systems forms an important part of the process to demonstrate continual improvement, thus the ISO 22000:2018 standard requires that the food safety management system must be audited on a periodic basis. The Internal Auditor Course is designed for persons to conduct internal audits. The course material is based on sampling methods, interviewing techniques, effective listening skills, compiling non-conformities and value-added report writing. Special emphasis is devoted to clausing of non-conformances and effective development of corrective action requests. The internal auditor course is designed specifically those individuals responsible for carrying-out internal audits in accordance with ISO 22000:2018 standard requirements. This training course is presented at an advanced level and adds value as well as prepares a business for certification by an accredited certification body like SACAS. The course provides participants with opportunity to audit against procedures written for real world applications. Participants are exposed to real life scenarios and are equipped to conduct internal as well as supplier audits in a professional manner. Auditor roles and responsibilities including personal behaviour is also covered as well as the documentation forming part of the internal audit as well as supplier audit process and audit objectives, audit scope and audit criteria.

WHO SHOULD ATTEND:

- Those with the responsibility for internal auditing of food safety management systems based on ISO 22000:2018 requirements.
- Those with an interest in auditing food safety management systems based on ISO 22000:2018 requirements.
- Those developing a food safety management system based on ISO 22000:2018 requirements.

PRE-REQUISITE:

The level of focus and presentation is high, and it is therefore requested that participants demonstrate the following:

Successful completion of ISO 22000:2018 Implementation course.

Practical experience in the management of a Food Safety Management Systems based on ISO 22000:2018 requirements.

OUTCOME:

With the successful completion of this course the participant will be able to:

- Relate to and apply the ISO 19011:2018 requirements for auditing food safety management systems.
- Develop certain documents required by the standard.
- Develop auditing material required to conduct an internal audit.
- Plan and prepare the auditing process.
- Apply the principles of planning, executing, recording and close out of an audited scenario; and
- Develop and implement key documentation to ensure the auditing process is concluded in a professional manner.

HOW WILL I BENEFIT?

- Guarantee continuing compliance with ISO 22000:2018 requirements.
- Ensure employees have food safety management responsibilities and awareness.
- Manage all CCP's and OPRP's and maintain and improve a global benchmark in food safety standards; and
- Be confident that your organisation can rely on ISO 22000:2018 competent internal auditors.

COURSE VENUE:

Courses are presented at the SACAS Head Office in Vanderbijlpark, venues in Johannesburg, Durban, and Bloemfontein as well as at customer sites throughout South Africa as public courses with a minimum of four attendees.

ADDITIONAL INFORMATION:

The maximum number of participants for this course is 15 with a minimum of 4.

- Participants are assessed to both individual and group performance competence levels.
- Attendance for the full duration of the course is required.
- A prescribed pass rate of 70% for the written test as well as a practical assignment to be done afterwards at the workplace, is required to obtain a certificate on completion of this course.

For any training requirements please feel free to do bookings at our training department at training@sacas.co.za or contact Jayne at (+2716) 931 2001.

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LEAD AUDITOR COURSE (MODULE 3)

COURSE DURATION: 5 DAYS

Course Summary:

This comprehensive five-day course provides hands-on training to ensure lead auditors thoroughly understand the role of the auditor and lead auditor and to ensure they acquire the expertise to perform audits effectively. This course addresses the principles and practices for effective internal and external audits in accordance with ISO 22000:2018, ISO/IEC 17021-1:2015, ISO/IEC 17023:2013 as well as ISO 19011:2018.

Auditing of food safety management systems as a third-party auditor forms an important part of the process to demonstrate conformity to the ISO 22000:2018 standard, although the ISO 22000:2018 standard only requires internal audits, companies cannot be claimed to be compliant with ISO 22000:2018 unless certified by a legitimate accredited certification body who is a multilateral member of the IAF. The Lead Auditor Course is designed for persons to conduct audits internally or externally. The course material is based on sampling methods, interviewing techniques, effective listening skills, compiling non-conformities and value-added report writing. Special emphasis is devoted to clausing of non-conformances and effective development of corrective action requests. The lead auditor course is designed specifically for those individuals responsible for carrying-out audits in accordance with ISO 22000:2018 standard requirements.

WHO SHOULD ATTEND:

- Anyone involved with the auditing of ISO 22000:2018 Food Safety Management Systems such as Food Safety Team Leaders, ISO 22000:2018 coordinators and Food Safety or Quality Managers.
- Those with an interest in auditing food safety management systems based on ISO 22000:2018 requirements especially as a third-party auditor/lead auditor; and
- Those developing a food safety management system based on ISO 22000:2018 requirements.

PRE-REQUISITE:

The level of focus and presentation is high, and it is therefore requested that participants demonstrate the following:

Successful completion of an ISO 22000:2018 Implementation course.

Practical experience in the management of a Food Safety Management Systems based on ISO 22000:2018 requirements.

![SACAS logo]

OUTCOME:

With the successful completion of this course the participant will be able to:

- Relate to and apply the ISO 19011:2018, requirements for auditing management systems and ISO/IEC 17021-1:2015 conformity assessments - requirements for bodies providing audit and certification of management systems.
- Develop certain documents required by the standard.
- Develop auditing material required to conduct an internal audit; plan and prepare the auditing process.
- Apply the principles of planning, executing, recording and close out of an audited scenario; and
- Develop and implement key documentation to ensure the auditing process is concluded in a professional manner.

HOW WILL I BENEFIT?

- Guarantee continuing compliance with ISO 22000:2018 requirements.
- Ensure employees have food safety management responsibilities and awareness.
- Manage all risks and maintain and improve a global benchmark in the food safety standards; and
- Be confident that you are competent as an auditor/lead auditor.

COURSE VENUE:

Courses are presented at the SACAS Head Office in Vanderbijlpark, sites in Johannesburg, Durban, and Bloemfontein on request as well as at customer sites throughout South Africa as public courses with a minimum of four attendees.

ADDITIONAL INFORMATION:

The maximum number of participants for this course is 15 with a minimum of 4.

- Participants are assessed to both individual and group performance competence levels.
- Attendance for the full duration of the course is required.
- A prescribed pass rate of 70% for the written test as well as a practical assignment to be done afterwards at the workplace, is required to obtain a certificate on completion of this course.

For any training requirements please feel free to do bookings at our training department at training@sacas.co.za or contact Jayne at (+2716) 931 2001.

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BRIDGING COURSE FROM AN AUDIT PERSPECTIVE (MODULE 4)

COURSE DURATION: 2 DAYS

Course Summary:

(This course complies with requirements of those seeking registration as an internal auditor/auditor/lead auditor under the food safety scheme ISO 22000:2018 whom has passed the ISO 22000:2005 Lead Auditors Course at a Registered approved Training Course Provider).

This comprehensive two-day course provides hands-on training to ensure lead auditors thoroughly understand the role of the auditor and lead auditor and to ensure they acquire the expertise to perform audits effectively. This course addresses the principles and practices for effective internal and external audits in accordance with ISO 22000:2018, ISO/IEC 17021-1:2015, ISO/IEC 17023:2013 as well as ISO 19011:2018.

Auditing of food safety management systems as a third-party auditor forms an important part of the process to demonstrate conformity to the ISO 22000:2018 standard, although the ISO 22000:2018 standard only requires internal audits, companies cannot be claimed to be compliant with ISO 22000:2018 unless certified by a legitimate accredited certification body who is a multilateral member of the IAF. The bridging course is designed for persons to conduct audits internally or externally or who wants to become a registered auditor/lead auditor. The course material is based on sampling methods, interviewing techniques, effective listening skills, compiling non-conformities and value-added report writing. Special emphasis is devoted to clausing of non-conformances and effective development of corrective action requests. The lead auditor course is designed specifically for those individuals responsible for carrying-out audits in accordance with ISO 22000:2018 standard requirements. This training course is presented at an advanced level and adds value as well as prepares auditors for registration as a registered internal auditor, auditor or lead auditor based on ISO 22000:2018. The course provides participants with the opportunity to audit against procedures written for real world applications.

WHO SHOULD ATTEND:

- Anyone involved with the auditing of ISO 22000:2005 Food Safety Management Systems who wish to change systems into ISO 22000:2018 and conduct audits based on ISO 22000:2018 such as Food Safety Internal Auditors, Auditors, ISO 22000 coordinators and Food Safety Control Managers.

- Those with an interest in auditing food safety management systems based on ISO 22000:2018 requirements especially as a third-party auditor/lead auditor.

- Those developing a food safety management system based on ISO 22000:2005 or ISO 22000:2018 requirements.

PRE-REQUISITE:

The level of focus and presentation is high, and it is therefore requested that participants demonstrate the following:

Successful completion of an ISO 22000:2005 Implementation course.

Successful completion of an ISO 22000:2005 Internal Auditors or Lead Auditors course.

Practical experience in the management of a Food Safety Management Systems based on ISO 22000:2005 requirements.

OUTCOME:

With the successful completion of this course the participant will be able to:

- Relate to and apply the ISO 19011:2018, requirements for auditing food safety management systems and ISO/IEC 17021-1:2015 conformity assessments - requirements for bodies providing audit and certification of management systems.
- Develop certain documents required by the standard.
- Develop auditing material required to conduct an internal audit.
- Plan and prepare the auditing process.
- Apply the principles of planning, executing, recording and close out of an audited scenario; and
- Develop and implement key documentation to ensure the auditing process is concluded in a professional manner.

HOW WILL I BENEFIT?

- Guarantee continuing compliance with ISO 22000:2018 requirements.
- Ensure employees have food safety management responsibilities and awareness.
- Manage all risks and maintain and improve a global benchmark in food safety standards; and
- Be confident that you are competent as an auditor/lead auditor.

COURSE VENUE:

Courses are presented at the SACAS Head Office in Vanderbijlpark, sites in Johannesburg, Durban, and Bloemfontein on request as well as at customer sites throughout South Africa as public courses with a minimum of four attendees.

ADDITIONAL INFORMATION:

The maximum number of participants for this course is 15 with a minimum of 4.

- Participants are assessed to both individual and group performance competence levels.
- Attendance for the full duration of the course is required.
- A prescribed pass rate of 70% for the written test as well as a practical assignment to be done afterwards at the workplace, is required to obtain a certificate on completion of this course.

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BRIDGING COURSE (MODULE 5)

COURSE DURATION: 2 DAYS

Course Summary:

The implementation course provides the participant with an in-depth level of knowledge on the requirements of ISO 22000:2018 standard. Our course is designed for personnel who are responsible for the development and implementation of the food safety management systems. A practical application of the standard requirements provides the participant with in-depth knowledge regarding the development, implementation, and maintenance of the new ISO 22000:2018 food safety management systems requirements. The implementation course prepares the participant to understand the requirements for auditing preparation as well as importance of Food Safety Management as a tool to ensure compliance with customer requirements and continual improvement. It demonstrates how food safety management contributes to the day-to-day business operations through the effective application and management of resources.

WHO SHOULD ATTEND:

- Those with the responsibility for implementation of food safety management systems based on ISO 22000:2018 requirements.
- Those with an interest in food safety management systems especially ISO 22000:2018; and
- Those developing food safety management systems based on ISO 22000:2018 requirements.

PRE-REQUISITE:

It is recommended that a minimum educational level of Matric or equivalent NQF level 4 qualification be attained to cope with the content.

Module 1 based on ISO 22000:2005.

OUTCOME:

With the successful completion of this course the participant will be able to:

- Apply the ISO 22000:2018 as a management tool.
- Identify the different requirements as set by the new standard.
- Develop certain documents required by the standard.
- Develop a thorough understanding of the interaction of the various processes as determined by the ISO 22000:2018 standard.
- Evaluate certain management systems requirements through the application of the ISO 22000:2018 standard clauses; and
- Work with the processes for implementing the Food Safety Documented Information and processes.

HOW WILL I BENEFIT?

- Relate to the background and process flow of a company and its food safety management system.
- Describe what it is meant by Food Safety Management.
- Realise the key importance of Food Safety Management in a business operation; and
- Be able to participate in the development of the required documentation for the businesses' based on ISO 22000:2018 processes.

COURSE VENUE:

Courses are presented at the SACAS Head Office in Vanderbijlpark, sites in Johannesburg, Durban, and Bloemfontein on request as well as at customer sites throughout South Africa as public courses with a minimum of four attendees.

ADDITIONAL INFORMATION:

The maximum number of participants for this course is 15 with a minimum of 4.

- Participants are assessed to both individual and group performance competence levels.
- Attendance for the full duration of the course is required; and
- A prescribed pass rate of 60% for the written test is required to obtain a certificate on completion of this course.

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ISO 31000:2018

PRINCIPLES OF RISK MANAGEMENT AND RISK ASSESSMENT COURSE

COURSE DURATION: 3 DAYS

Course Summary:

Because ISO 31000:2018 was developed according to the ISO High Level Structure, this training course focuses on the conformance & performance of the organisation's arrangements & controls. In addition to introducing the principles & elements of Risk Management and Risk Assessment Manage. The course also includes the process & systems management principles & advocates a risk-based approach, allowing for easy integration with existing arrangements & complimenting existing initiatives.

WHO SHOULD ATTEND:

- Those with the responsibility for implementation of business management systems based on ISO 9001:2015, ISO 14001:2015, ISO 45001:2018, ISO 13485:2016 or ISO 22000:2018 etc. requirements.
- Those with an interest in safety, health, environmental and quality management systems especially ISO 9001:2015, ISO 14001:2015, ISO 45001:2018, ISO 13485:2016 or ISO 22000:2018 etc.; and
- Those developing management systems based on ISO 9001:2015, ISO 14001:2015, ISO 45001:2018, ISO 13485:2016 or ISO 22000:2018 etc. requirements.

PRE-REQUISITE:

It is recommended that a minimum educational level of Matric or equivalent NQF level 4 qualification be attained to cope with the content.

OUTCOME:

- Delegates understand the benefits & requirements of a Risk Management and Risk Assessment.
- Better equips the organisation to manage its risk, arising from a business perspective.
- By developing, implementing & auditing a formal Risk Management structure, an organisation can self-regulate, provide stakeholder assurance & ensure the responsibility of its supply chain.
- Will directly reduce economic, business, social, occupational health and safety, environmental and quality use related costs & damage.
- Apply the ISO 31000:2018 as a management tool.
- Identify the different requirements as set by the standard.

- Develop certain documents (risk assessment and methodology) required by the standard.
- Develop a thorough understanding of the interaction of the various processes as determined by the ISO 31000:2018 standard.
- Evaluate certain management systems requirements through the application of the ISO 31000:2018 standard clauses.
- Mitigation of risks/threats and utilising opportunities.
- Work with the processes for implementing the processes.
- Four phases of the risk management process.
- Continual improvement.

COURSE VENUE:

Courses are presented at the SACAS Head Office in Vanderbijlpark, sites in Johannesburg, Durban, and Bloemfontein on request as well as at customer sites throughout South Africa as public courses with a minimum of four attendees.

ADDITIONAL INFORMATION:

The maximum number of participants for this course is 15 with a minimum of 4.

- Participants are assessed to both individual and group performance competence levels.
- Attendance for the full duration of the course is required; and
- A prescribed pass rate of 60% for the written test is required to obtain a certificate on completion of this course.

For any training requirements please feel free to do bookings at our training department at training@sacas.co.za or contact Jayne at (+2716) 931 2001.