



VOTRE AVANTAGE CARRIÈRE



FOOD SAFETY MANAGEMENT SYSTEM PRINCIPLES

Introduction to Implementing ISO 22000 Requirements
Aligned with the International Standards

THE APPROACH OF THE WORKSHOP

Food safety and its relation to human health have become a very important issue globally. The foods manufacturing process and its supply chain was improved markedly over the past 20 years, and has become complicated. In addition to the local markets, many food producers are exporting their production to external markets worldwide, or for economic feasibility they establish their food production facilities in countries away from the consumer markets. All of the above mentioned changes in the food industry pose many challenges and threats to food safety and hygiene. Many food borne diseases outbreaks happened in different countries due to chemical or biological agents and caused illness to consumers or even death cases. The food borne disease may happen due to pollution in any stage of the food chain that starts from the raw materials until it reaches the consumer. The food borne disease outbreaks result in many losses such as impacting brand name, sales decline; companies usually pay lots of money as fines and for insurance companies. Health Canada estimates that the

TARGET INDUSTRY

- Food producers
- Food importers and exporters
- Suppliers of food producers
- Restaurants
- Hotels
- Hypermarkets
- Any industry that handles food, raw materials to be used in food industry or serves food (member of the food supply chain)
- Regulators, academic and governmental institutes concerned with food safety

LEARNING OBJECTIVES

Upon completing this course the delegates will be able to:

- Understand the fundamental principles of food safety management system according to international standards
- Understand principles and techniques used for the assessment and control of food safety hazards aligned with international standard ISO 22000
- Understand the inter-relationships between food safety quality system management, HACCAP and other related quality systems
- Recognize management role in supporting the implementation of food safety management system
- Understand the role of an auditor to plan, conduct, report and follow-up on food safety management system audits
- Conduct effective management reviews

annual cost related to these illnesses, and related deaths, is between 12 and 14 billion dollars.

Many companies in the food industry sector have become interested in applying food safety management system in their organization for many reasons like improving the organization image, reducing the opportunity of legal penalties in case of any claims regarding food safety, establishing good relations with regulatory and governmental organizations, and it is normal development for any management system to employee quality management system concepts in its operation to achieve its goals and vision.

The outline and content of this course are totally aligned with the international acceptable standards, and delivered by competent licensed recognized as lead instructor by ACLASS the global well-known US-based accreditation service provider.

This outline has been reviewed by ACLASS who is a member of the American National Standard Institute (ANSI)-American Society for Quality (ASQ) board.

TARGET AUDIENCE

Food safety management system training is mainly directed to the following professional groups:

- CEOs and General Managers
- Production Managers
- Operation Managers
- Quality Control supervisors and inspectors
- QA/QC team members
- Professionals interested in pursuing jobs in food safety sector
- University graduates from relevant specializations

TRAINING METHODOLOGY

Training objectives will be delivered to participants by utilizing different methodologies including:

- Visual presentation using PowerPoint presentation and white board
- Interactive brainstorming sessions
- Practical cases presentation
- Group activities
- Role plays especially for internal auditing, and management review



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WORKSHOP OUTLINE

- Overview and introduction about food safety and ISO 22000. Provide historical and technical background of the development of quality management systems for food safety.
- Relevant concepts for food safety management systems such as, Good Manufacturing Practices (GMP), Hazards Analysis and Critical Control Points (HACCP) and its relation to ISO 22000
- The Management requirements
- Managing of resources for implementing food safety quality management system. The characteristics of the resources needed for establishment, implementation, maintenance and updating of the food safety management system. The main resources will be discussed in this part are:
- Planning and realization of safe products. This part provides information about the tools commonly used for understanding and defining hazards in the food chain.
- Tools and techniques for validating and improving of the food safety management system. In this module the participants will be introduced to the methods used for validating the control measures applied to the food safe management system, control the monitoring activities, and verifying the implementation of the food management system using internal auditing.
- Continuous Improvement concept. This part will discuss the role of the top management in ensuring the continual suitability of the food safety management system. Tools and resources for continuous improvement of the system.

TRAINER PROFILE

Bashar Khalil, MBA: Key Quality Expert at Align Management Solutions, Certified lead instructor of ACLASS – affiliated with the American National Standard Institute (ANSI) and the American Society for Quality (ASQ)

Mr. Khalil has more than 15 years of professional experience in developing and implementing quality management systems for governmental and private organizations in the region such as Ministry of Health-Jordan, Water Authority-Jordan, Camp Dresser and MecKee-USA, University of Jordan-Jordan, Different water utilities-Iraq, Jordan Atomic Energy Commission-Jordan, Tripoli Chamber of Commerce- Lebanon, Zahleh Chamber of Commerce-Lebanon, Saida Chamber of Commerce-Lebanon, and Coca Cola Bottling Company. Mr.Khalil has planned, led and supervised audit teams in many audits to assess the effectiveness of implementing quality management systems. Mr. Khalil is a certified assessor for King Abdullah II for Excellence in Jordan, which is considered one of the prestigious Excellence Awards in the Middle East region based on EFQM Excellence Model.

Mr. Khalil act as a technical advisor for Jordan Institution for Standards and Metrology (JISM) for developing national proficiency testing program for testing laboratories based on ISO 17043 guidelines. He developed a national split sample program for the water testing laboratories in Jordan which was evaluated and approved by the United Kingdom for Accreditation Services. Coordination and establishing recognized relationships with

international accreditation bodies is another aspect of Mr. Khalil's skills who participated and observed many audits conducted by prestigious accreditation bodies like United Kingdom for Accreditation Services (UKAS), International Accreditation Services (IAS/USA), ACLASS/USA, and SWEDAC.

Mr. Khalil conducted different training courses in quality management, team building, data statistical analysis, change management, and management skills. Mr. Khalil participated and led the efforts for drafting the first national emergency response plan for water borne disease outbreaks, and designing and implementing a computerized system for data management for the Ministry of Health-Jordan.

Mr. Khalil is a member of the Economic Policy Development forum, and member of the Jordan Economic Observer Committee.

Contact

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