



POLK STATE  
Corporate College

# International Organization for Standardization Certification Training

## ISO 22001:2018 Food Safety Management Systems

### Two Days

**Day 1:** ISO 22001:2018 Certification and Quality Management System (QMS) Overview

**Day 2:** Internal Audits, Key Performance Indicators (KPIs), and Management Reviews

**Session Description:** This training focuses on the structure, development, and corresponding documentation necessary to meet the requirements for ISO 22001:2018 Certification. The course reviews the requirements and their application to a company or organization to create a quality food safety structure. Each participant who completes the course receives training in the following:

- A. The precise requirements for ISO 22001:2018 Certification
- B. Application of the ISO 22001:2018 Certification requirements to an organization
- C. Structure and development of the necessary documentation
- D. Methods to communicate with employees and engage the entire organization in the certification process
- E. Determination of the right food-safety objectives for the quality management system
- F. Requirements related to monitoring food safety for an organization
- G. Performance of internal audits
- H. Processes for document management reviews
- I. Preparation for a certification audit
- J. Continuous improvement processes for a quality food safety management system



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The participant receives a training certificate upon successful course completion and passing a competency exam. Companies must apply and go through the certification process separately to earn ISO 22001:2018 Certification.

#### **ISO 22001:2018 Food Safety Management Systems**

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