

**COURSE OVERVIEW HE1074**  
**ISO 22000 — Food Safety Management**

**Course Title**

ISO 22000 — Food Safety Management

**Course Date/Venue**

Session 1: July 12-16, 2026/Sur Meeting Room,  
 Royal Tulip Muscat, Muscat, Oman  
 Session 2: October 11-15, 2026/Tamra Meeting  
 Room, Al Bandar Rotana Creek,  
 Dubai, UAE



**Course Reference**

HE1074



**Course Duration/Credits**

Five days/3.0 CEUs/30 PDHs

**Course Description**



***This practical and highly-interactive course includes real-life case studies and exercises where participants will be engaged in a series of interactive small groups and class workshops.***



The ISO 22000:2018 provides industry with a standard for managing and reducing the risks to health resulting from operations across the food chain. The principal aim of this course is to help participants with a food industry background to assess the adequacy of the design, implementation and improvement of a food industry organization's food safety management system.



This course is designed to provide participants with a detailed and up-to-date overview of food safety management (FSMS) in accordance with ISO 22000: 2018. It covers the fundamental purpose of the food safety management system; the food safety hazards; managing and reducing risk; the concept of food safety risk management as a strategic business driver; the international frameworks and protocols for the safe provision of foods; the general food microbiology and hygienic food practices; the typical hazards associated with the full range of food products from primary production to consumption; and the application of food safety management principles and relevant management tools and techniques.

Further, the course will also discuss the ISO 22000:2018 requirements; the principles of food safety risk management using HACCP and verification planning; the application of the plan, do, check, act (PDCA) cycle to food safety management; the structure, intent and requirements of each clause of ISO 22000:2018; the benefits of documenting a food safety management system and suggest approaches for doing so in a variety of situations; and the difference between legal compliance and conformance with ISO standards including the significance of these terms when conducting audit.

During this interactive course, participants will learn the framework of relevant legislation, codes and practices; the interaction between the food organization and the relevant authorities; the international accreditation forum interpretations and guidelines for 3rd party certification bodies (registrars) including the two-stage approach; the system of accredited certification and registration including the functions of the accreditation bodies & certification bodies and registrars; the existence of private schemes and their differences in content and operation as prescribed by the scheme owners (e.g. BRC, EUREPGAP); the ISO 22000 system audit; and the ISO 22000 continuous improvement.

### **Course Objectives/Outcomes & Benefits for the Participants**

Upon successful completion of this course, each participant will be able to:-

- Apply and gain a comprehensive knowledge on food safety management (FSMS) in accordance with ISO 22000: 2018
- Describe the fundamental purpose of a food safety management system and food safety hazards as well as manage and reduce risk
- Explain the concept of food safety risk management as a strategic business driver including the international frameworks and protocols for the safe provision of foods
- Discuss the general food microbiology, apply hygienic food practices and identify the typical hazards associated with the full range of food products from primary production to consumption
- Apply food safety management principles and relevant management tools and techniques
- Recognize ISO 22000:2018 requirements and carryout the principles of food safety risk management using HACCP and verification planning and the application of the plan, do, check, act (PDCA) cycle to food safety management
- Interpret the structure, intent and requirements of each clause of ISO 22000:2018
- Identify the benefits of documenting a food safety management system and suggest approaches for doing so in a variety of situations
- Distinguish the difference between legal compliance and conformance with ISO standards including the significance of these terms when conducting audit
- Describe the framework of relevant legislation, codes and practices and the interaction between the food organization and the relevant authorities
- Review the international accreditation forum interpretations and guidelines for 3rd party certification bodies and registrars including the two-stage approach

- Apply the system of accredited certification and registration including the functions of the accreditation bodies and certification bodies and registrars
- Determine the existence of private schemes and their differences in content and operation as prescribed by the scheme owners (e.g. BRC, EUREPGAP)
- Plan ISO 22000 system audit and manage ISO 22000 continuous improvement

### **Exclusive Smart Training Kit - H-STK®**



Participants of this course will receive the exclusive “Haward Smart Training Kit” (H-STK®). The H-STK® consists of a comprehensive set of technical content which includes **electronic version** of the course materials conveniently saved in a **Tablet PC**.

### **Who Should Attend**

This course provides an overview of all significant aspects and considerations of food safety management (FSMS) in accordance with ISO 22000: 2018 for experienced food safety professionals seeking an understanding of the management systems approach to food safety and the skills required to audit effectively against food safety management systems standards.

### **Training Methodology**

All our Courses are including **Hands-on Practical Sessions** using equipment, State-of-the-Art Simulators, Drawings, Case Studies, Videos and Exercises. The courses include the following training methodologies as a percentage of the total tuition hours:-

- 30% Lectures
- 20% Practical Workshops & Work Presentations
- 30% Hands-on Practical Exercises & Case Studies
- 20% Simulators (Hardware & Software) & Videos

In an unlikely event, the course instructor may modify the above training methodology before or during the course for technical reasons.

### **Learning Design & Customization**

This course can be customized to the exact requirements of clients. Haward Technology is so proud of our huge capabilities in tailoring our courses to the training needs of our valued clients.

### **Course Fee**

US\$ **5,500** per Delegate + **VAT**. The rate includes H-STK® (Haward Smart Training Kit), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.

### **Accommodation**


Accommodation is not included in the course fees. However, any accommodation required can be arranged at the time of booking.

### Course Certificate(s)


Internationally recognized certificates will be issued to all participants of the course who completed a minimum of 80% of the total tuition hours

### Certificate Accreditations

Haward's certificates are accredited by the following international accreditation organizations:

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British Accreditation Council (BAC)

Haward Technology is accredited by the **British Accreditation Council** for **Independent Further and Higher Education** as an **International Centre**. Haward's certificates are internationally recognized and accredited by the British Accreditation Council (BAC). BAC is the British accrediting body responsible for setting standards within independent further and higher education sector in the UK and overseas. As a BAC-accredited international centre, Haward Technology meets all of the international higher education criteria and standards set by BAC.

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The International Accreditors for Continuing Education and Training (IACET - USA)

Haward Technology is an Authorized Training Provider by the International Accreditors for Continuing Education and Training (IACET), 2201 Cooperative Way, Suite 600, Herndon, VA 20171, USA. In obtaining this authority, Haward Technology has demonstrated that it complies with the **ANSI/IACET 2018-1 Standard** which is widely recognized as the standard of good practice internationally. As a result of our Authorized Provider membership status, Haward Technology is authorized to offer IACET CEUs for its programs that qualify under the **ANSI/IACET 2018-1 Standard**.

Haward Technology's courses meet the professional certification and continuing education requirements for participants seeking **Continuing Education Units** (CEUs) in accordance with the rules & regulations of the International Accreditors for Continuing Education & Training (IACET). IACET is an international authority that evaluates programs according to strict, research-based criteria and guidelines. The CEU is an internationally accepted uniform unit of measurement in qualified courses of continuing education.

Haward Technology Middle East will award **3.0 CEUs** (Continuing Education Units) or **30 PDHs** (Professional Development Hours) for participants who completed the total tuition hours of this program. One CEU is equivalent to ten Professional Development Hours (PDHs) or ten contact hours of the participation in and completion of Haward Technology programs. A permanent record of a participant's involvement and awarding of CEU will be maintained by Haward Technology. Haward Technology will provide a copy of the participant's CEU and PDH Transcript of Records upon request.

### Course Instructor(s)

This course will be conducted by the following instructor(s). However, we have the right to change the course instructor(s) prior to the course date and inform participants accordingly:



**Dr. Hala Hashim, PhD, MSc, BSc**, is a **Licensed Medical Doctor** and a **Food Expert** with over **30 years** of extensive experience in **Food Control** and **Public Health**. Her experience covers Hazard Analysis of Critical Control Points (**HACCP**), **Industrial Hygiene**, **Food Safety Management**, **Food Hygiene**, **Food Sampling**, **Food Risk Analysis**, Risk Assessment & Management, Public Health and Medical Statistics as well as Infection Control, Trauma Life Support (ATS), Cardiac Life Support (CLS), Critical Care Support and Communicable Disease Epidemiology. She is currently the Department Head and Professor of Public Health & Community Medicine. Further, she is a Certified Trainer & HRD Consultant (IBCT) and Assessor of promotion committee of professors and assistant professors.

As part of Dr. Hala's practical experience, she has played a big role to the community for being the **Food Analyst**, **Food Risk Assessor**, **Food Control Manager**, **Community Demonstrator**, **General Practitioner**, **Hospital Officer** and **Professor**.

Dr. Hala has **PhD** and **Bachelor** degrees in **Medicine & Surgery** and a **Master** degree in **Public Health**. Further, she is a respected member of various Professional Bodies such as the "Medical Education and Development Center (MEDC)", "Association of Community Medicine", "Association of Occupational Medicine" and "Egyptian Doctor Union". Her passion for development and acquiring new skills and knowledge has taken her to share her expertise in **numerous publications** worldwide.

### Course Program

The following program is planned for this course. However, the course instructor(s) may modify this program before or during the course for technical reasons with no prior notice to participants. Nevertheless, the course objectives will always be met:

#### **Day 1**

0730 – 0800	<i>Registration &amp; Coffee</i>
0800 – 0815	<i>Welcome &amp; Introduction</i>
0815 – 0830	<b>PRE-TEST</b>
0830 – 0930	<i>The Fundamental Purpose of the Food Safety Management System</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>Food Safety Hazards</i>
1100 – 1230	<i>Managing &amp; Reducing Risk</i>
1230 – 1245	<i>Break</i>
1245 – 1420	<i>The Concept of Food Safety Risk Management as a Strategic Business Driver</i>
1420 – 1430	<b>Recap</b>
1430	<i>Lunch &amp; End of Day One</i>

### Day 2

0730 – 0930	<i>International Frameworks &amp; Protocols for the Safe Provision of Foods</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>General Food Microbiology &amp; Hygienic Food Practices</i>
1100 – 1230	<i>The Typical Hazards Associated with the Full Range of Food Products from Primary Production to Consumption</i>
1230 – 1245	<i>Break</i>
1245 – 1420	<i>The Application of Food Safety Management Principles &amp; Relevant Management Tools &amp; Techniques</i>
1420 – 1430	<i>Recap</i>
1430	<i>Lunch &amp; End of Day Two</i>

### Day 3

0730 – 0930	<i>ISO 22000:2018 Requirements</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>The Principles of Food Safety Risk Management using HACCP &amp; Verification Planning and the Application of the Plan, Do, Check, Act (PDCA) Cycle to Food Safety Management</i>
1100 – 1230	<i>The Structure, Intent &amp; Requirements of each Clause of ISO 22000:2018</i>
1230 – 1245	<i>Break</i>
1245 – 1420	<i>The Benefits of Documenting a Food Safety Management System &amp; Suggest Approaches for Doing So in a Variety of Situations</i>
1420 – 1430	<i>Recap</i>
1430	<i>Lunch &amp; End of Day Three</i>

### Day 4

0730 – 0930	<i>The Difference Between Legal Compliance &amp; Conformance with ISO Standards, including the Significance of these Terms when Conducting Audit</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>The Framework of Relevant Legislation, Codes &amp; Practices</i>
1100 – 1230	<i>Interaction between the Food Organization &amp; the Relevant Authorities</i>
1230 – 1245	<i>Break</i>
1245 – 1420	<i>The International Accreditation Forum Interpretations &amp; Guidelines for 3rd Party Certification Bodies (Registrars) including the Two-stage Approach</i>
1420 – 1430	<i>Recap</i>
1430	<i>Lunch &amp; End of Day Four</i>

### Day 5

0730 – 0930	<i>The System of Accredited Certification (Registration), including the Functions of the Accreditation Bodies &amp; Certification Bodies (Registrars)</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>The Existence of Private Schemes and their Differences in Content &amp; Operation as Prescribed by the Scheme Owners (e.g. BRC, EUREPGAP)</i>
1100 – 1230	<i>ISO 22000 System Audit</i>

1215 - 1230	<i>Break</i>
1230 - 1345	<i>ISO 22000 Continuous Improvement</i>
1345 - 1400	<i>Course Conclusion</i>
1400 - 1415	<i>POST-TEST</i>
1415 - 1430	<i>Presentation of Certificates</i>
1430	<i>Lunch &amp; End of Course</i>

### **Practical Sessions**

This practical and highly-interactive course includes real-life case studies and exercises:-



### **Course Coordinator**

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