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ISO 22000:2018 Food Safety Management Systems Documentation

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	45	
Course	1 Date available	Certificate of Attendance
☐ Virtual learning	8 Lessons	X Available online

Seminar Number: PH-C14-ISO22000-Doc

Status: 27.07.2024. All current information can be found at https://academy-ph.tuv.com/s/PH-C14-IS022000-Doc

This comprehensive course equips participants with the knowledge and skills needed to effectively create, update, control, and manage documentation as per ISO 22000:2018 standards. From understanding the hierarchy of documented information to mastering electronic document management, this training covers all aspects essential for ensuring compliance and enhancing food safety practices within your organization. Led by expert trainers, this interactive program combines theoretical insights with practical exercises, ensuring participants are well-prepared to implement robust documentation practices in their food safety management systems.

Benefits

At the end of this training, participants should be able to understand and learn:

- **Comprehensive Understanding:** Gain a thorough understanding of the documentation requirements of ISO 22000:2018, ensuring compliance and alignment with international standards.
- **Enhanced Compliance:** Learn best practices for creating, updating, and controlling documented information, enabling you to meet regulatory requirements and pass audits with ease.
- **Improved Efficiency:** Streamline your document management processes, leading to increased efficiency, reduced errors, and enhanced productivity within your organization.
- **Risk Mitigation:** Effectively manage risks associated with documented information, ensuring data integrity, confidentiality, and accessibility.
- **Professional Development:** Enhance your skills and credentials in food safety management, positioning yourself as a valuable asset to your organization.



Target group

This training is ideal for:

- Quality Managers and Food Safety Professionals
- Document Controllers and Compliance Officers
- FSMS Managers and Consultants
- Auditors and Regulatory Affairs Specialists
- Anyone involved in the development, implementation, or maintenance of Food Safety Management Systems.

Requirements

For the most effective learning experience, participants should have:

- A foundational knowledge of food safety management concepts and principles.
- An awareness of their organizational processes and operations.
- A commitment to improving organizational performance and quality standards.

No specific educational background is needed, making this course accessible to anyone interested in advancing food safety management within their organization.

Training outline

- 1. Introduction
- 2. Review Key Elements and Structure of ISO 22000:2018
- 3. Types and Sources of Documented Information
- 4. Benefits of Documented Information
- 5. Hierarchy of Documented Information
- 6. Documented Information Requirements of ISO 22000:2018 FSMS

v. Clause 7.5 Documented Information

- 7.5.1 General
- 7.5.2 Creating and Updating
- 7.5.3 Control of Documented Information
- 7. Electronic Document Management



Other information

For payment and other inquiries, please contact Mr. Luirey T. Ligutan, Sales Executive (Luirey.Ligutan@tuv.com | +63 998-889-0630).

ADDITIONAL INFORMATION

- Fees are inclusive of training materials and certificate.
- Unless specified in the course brochure, training fees subjected to a 12% VAT.
- All participants are required to pay 50% down payment before the first day of the training.

CANCELLATION POLICY

- TÜV Rheinland Philippines, Inc. reserves the right to postpone and cancel public courses.
- Unless cancelled by TÜV Rheinland Philippines, training fees are non-refundable.
- Participants with late cancellation (five days prior the training schedule) will not be refunded. Full amount of the training fee will be charged and invoiced.
- Transferability: If you are unable to attend, a substitute delegate may attend in your behalf. Please provide the name and title of the substitute delegate

Event overview and booking

Book your desired date now directly online at https://academy-ph.tuv.com/s/PH-C14-ISO22000-Doc and benefit from these advantages:

- Fast booking process
- Personal customer account
- Simultaneous booking for several participants.

Alternatively, you can use the order form to order via fax or e-mail.



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I HEREBY BINDING REGISTRATION FOR THE FOLLOWING SEMINAR:

ISO 22000:2018 Food Safety Management Systems Documentation

Seminar Number: PH-C14-ISO22000-Doc				
Please choose an appointment you would like to book:				
10/17/2024 - 10/17/2024 , Event number: PH-C14-IS022000-Doc-IS0 22000:2018 Documentation Course ₱5,000.00 (Net price, plus VAT) ₱5,600.00 (Gross price, including VAT)				
All further information about the dates can be found at https://academy-ph.tuv.com/s/PH-C14-ISO22000 Doc.				
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