



BIO | FOOD | TECH
CONCEPT TO PILOT TO MARKET

Introduction to ISO 22000:2005 Food Safety Management System One day COURSE OUTLINE

Topics Covered:

1) Introduction to ISO 22000:2005

- Background
- History
- Benefits
- Application

2) Review of ISO 22000:2005 Requirements

- Documentation
- Management Responsibility
 - Food Safety Policy
 - Regulatory Requirement
 - Communications
 - Emergency Preparedness
 - Review
- Resource Management
 - Human
 - Infrastructure
 - Work Environment
- Production
 - Prerequisite Programmes
 - Hazard Analysis
 - Operational Prerequisites
 - HACCP Plan
 - Verification
 - Traceability
 - Control of nonconformity
- Validation, Verification and Improvement of the Food Safety Management System.

3) Comparison with Canadian HACCP Systems

- Food Safety Enhancement Program (FSEP)
- Quality Management Program (QMP)

4) Implementation Issues

- Planning
- Staffing

Materials Provided:

- Slides from Presentation, Resource/Reference Material

Follow Up Available:

- Telephone Technical Inquiries Related to Material - **FREE**
- On site assistance - Additional Fee

Instructors:

- Ebo Budu-Amoako, Ph.D., Senior Microbiologist
- Jim Landrigan, P.Eng., M.B.A., Technical Advisor

Ebo is an internationally recognized food microbiologist having worked with international organizations in world-level consulting assignments. He has developed and delivered Food Safety training in Canada and internationally for the past 15 years. Recently, he has been assisting with the development and implementation of food inspection and HACCP systems in various Caribbean countries.

As well as providing numerous training workshops on food safety and quality systems for BIO|FOOD|TECH clients during the last ten years, Jim has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada. Jim was also a Sessional Instructor at Holland College and taught Strategic Crisis Management and Management of a Diverse Workforce courses in the Applied Degree in Culinary Operations program.

Past Participants Food Safety Courses:

- ✓ Canadian Food Inspection Agency
- ✓ Clearwater Fine Foods
- ✓ Ocean Pier
- ✓ Paturel International
- ✓ Ministry of Fisheries - Bahamas
- ✓ Veterinary Services Division, Jamaica
- ✓ McCain Foods
- ✓ Cavendish Farms
- ✓ Young's Lobster Company
- ✓ Cape Bald Packers Ltd.
- ✓ Heritage Salmon Ltd.
- ✓ Stolt Sea Farm Inc.
- ✓ Ocean Legacy Inc.
- ✓ Paturel International
- ✓ Charlotte Shellfish
- ✓ Bonte Foods Ltd.
- ✓ Wolfhead Smokers
- ✓ Connors Bros
- ✓ True North Salmon
- ✓ Corey Aquafeeds
- ✓ NB Salmon Growers Association
- ✓ Admiral Fish Farms Ltd.

Course Fee:

Please call for current price.

For More Information Contact:

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