



COURSE OBJECTIVES

Introduction to ISO 22000:2018: Understand the fundamentals of ISO 22000 and its significance in food safety.

ISO 22000 Requirements: Gain a detailed overview of the requirements outlined in ISO 22000:2018.

Establishing an FSMS: Learn how to establish and maintain a Food Safety Management System.

Continuous Improvement: Explore strategies for fostering continual improvement in food safety practices.

FORMAT

Virtual Instructor Led Training (VILT) VILT takes the fundamentals of face-to-face (F2F) training and replicates the experience online and live.

TPGATEWAY COURSE CODE

TGS-2024042151

Delivery partner :
AVANTA ACADEMY



COURSE FEES

S650 + GST, Per Participant

CERTIFICATION

On successful completion of the course, you will receive a Certificate of Course Completion Certificate from TÜV NORD.

FUNDING

SFC : Available for all Singaporeans above 25 years.
UTAP : Available for all NTUC Members

COURSE DURATION

8 hours (1 day)



Register Now

CERTIFICATE IN ISO 22000:2018 FOOD SAFETY MANAGEMENT SYSTEM (FSMS) - AWARENESS TRAINING COURSE

Course Overview

Embark on a journey to food safety expertise. Join our acclaimed “ISO 22000:2018 FSMS Awareness Training Course.” This program offers a deep dive into the essentials of food safety management, perfectly aligned with the latest ISO standards.

Target Audience

- Food Industry Professionals
- Quality Assurance and Food Safety Personnel
- Management Representatives
- Small Business Owners
- Hospitality Professionals

Prerequisites

No prerequisites are required for anyone interested in enrolling in this course.