

# Food Safety Standards for Packaging

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The aim of this course is to provide learners with an understanding of the types of food safety standards for packaging, the importance of hygiene and its impact on the manufacturing of food containers along with understanding of the types of hygienic hazards, how to identify them and prevent them from impacting on the manufacture of food containers.

- ✓ FOOD PACKAGING'S ROLE IN FOOD SAFETY
- ✓ INTRODUCTION TO ISO 22000
- ✓ INTRODUCTION TO PAS 223
- ✓ INTRODUCTION TO FSSC 22000

At the end of this course learners will be able to:

- Know the factors that are considered regarding food packaging safety
- Know the benefits and advantages of food safety standards
- Understand the consequences of losing food safety certification
- Know who should use ISO 22000
- Understand the four critical elements required to become ISO 22000 certified
- Know the four main types of food safety hazards
- Understand the purpose of PAS 223
- Understand the relationship of PAS 223 to ISO 22000
- Understand the terms and definitions used in PAS 223
- Know what FSSC 22000 is and its additional requirements are