

REGISTRATION FORM

**ISO 22000 : 2018 Food Safety
Management System Internal Audit Training**

Monday-Tuesday *January 19 - 20, 2026 *FMM Institute Malacca Branch

FMM Institute Malacca (199901000527 / 475427-W)

D3-4, Plaza Jayamuda,
Jalan Pelanduk Putih, 75300 Melaka

TIN Number : C10626805080

SST Number : W10-1901-32000105

Please register the following participant(s) for the above programme:

1 Name _____ Designation _____

Nationality _____ IC No. _____

2 Name _____ Designation _____

Nationality _____ IC No. _____

(If space is insufficient please attach separate list)

Please Tick (✓) if your company

☐ will be claiming under SBL-Khas Scheme

☐ will not be claiming under SBL-Khas Scheme

☐ vegetarian _____ pax

Enclosed cheque/bank draft No _____ for RM _____

being payment for _____ participant(s) made in favour of the

“FMM Institute”

Submitted by

Name _____

Designation _____

Company _____

Address _____

FMM Membership No. _____ PSMB MyCodeID No. _____

Telephone _____ Fax _____ Date _____

E-mail Address _____



ISO 22000 : 2018 Food Safety Management System Internal Audit Training

January 19 - 20, 2026

SBL-KHAS SCHEME



FMM Institute Malacca Branch

Centre for Professional Development

ISO 22000 : 2018 is the management system standard for Food Safety (FSMS) that is aligned to internationally recognised best practice, and makes use of the high level structure. ISO 22000 : 2018 helps organisations to provide safe food as well as by proactively improving its FSMS performance.

In this course you will gain the required skills to conduct a base-line review of your organisation's current position and implement the key principles of ISO 22000 : 2018. Using a step-by-step approach, you will learn how to develop an implementation plan, create necessary documentation and monitor your FSMS Plan.

CONTENT

<p>Day 1</p> <ul style="list-style-type: none"> • Introduction • Internal audit requirement • Review of the ISO 20000:2018 standard and how to look for evidence 	<ul style="list-style-type: none"> • Review of previous audit result including from clients and Certification Body (option) • Planning of the audit <p>Day 2</p> <ul style="list-style-type: none"> • Implementation of the audit • Review of the audit result
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Objectives

At the end of the programme, participants will be able to: -

- With reference to the plan-do-check-act (PDCA) cycle, explain the process-based food safety management system model for ISO 22000 : 2018, and the role of an internal audit in the maintenance and improvement of food safety management systems
- Explain the role and responsibilities of an auditor in planning, conducting, reporting and following up an internal food safety management system audit in accordance with ISO 19011
- Plan, conduct, report and follow up an internal audit of part of a food safety management system based on ISO 22000 : 2018 (clause 9.2) and in accordance with ISO 19011

Trainer

EN IKMAL HISHAM is a member of the Malaysia Institute of Food Technologies (PROFESSIONAL status), Applied Biology Society Malaysia and Institute of Quality Malaysia as well as Malaysia Register Certificated Auditors (MRCA). He is a certified QMS (ISO 9001 : 2008), HACCP (Hazard Analysis Critical Control Point), FSMS ISO 22000 : 2005, OHSMS 18001 : 1999 and MS 1722 (Occupational Health Safety Management System Auditor) and ISO 14001 : 2004 Auditor.

Besides that, he is also a certified Ministry of Health (MOH) Approved Food Handler Trainer (under ALKEM, serial no. 0466/07) and certified Halal Professional Trainer under the Halal Industry Development Corporation programme for the MS 1500 : 2009 Halal standard.

As an individual who has hands-on experience in the training and implementation programmes, En Ikmal brings with him not only a professional training approach but also real life practical tips on implementation of the ideas.

As an Auditor, he has audited for more than 250 man-days under the ISO 9001 standard, and more than 70 man-days under the HACCP and ISO 22000 : 2005 standards.

En Ikmal holds a diploma in Industrial Chemistry from UiTM (formerly ITM). Although he develops a deep interest in training, he believes in improving one-self first by being trained also. Therefore in order to continuously upgrade himself, En Ikmal had completed his part – time study leading to a Bachelor Science Degree in Biology from UKM in 2005. En Ikmal then obtained his Master In Business Administration (MBA) from Universiti Utara Malaysia.

Who Should Attend

Direct food handlers, Production Managers, Maintenance staff, Hygiene Managers, QA Executives and other personnel who have already formed their HACCP team and already implemented their HACCP programme either partially or complete

Administrative Details

Date : January 19-20, 2026 (Mon-Tues)

Time : 9.00am - 5.00pm

Venue : FMM Institute Malacca Branch
D3-4 Plaza Jayamuda
Jalan Pelanduk Putih
75300 Melaka

Fees (Inclusive of 8% SST) :

FMM Members **RM864** per participant

Others **RM972** per participant
(Fees include course materials, lunch and refreshments)

Registration forms must be completed and returned to FMM Institute Malacca Branch by **January 12, 2026**. No refund for cancellation within 2 working days, 50% refund for cancellation between 3 - 6 working days and full refund for cancellation 7 working days prior to the programme. **CANCELLATION MUST BE IN WRITING TO FMM INSTITUTE MALACCA BRANCH.** Replacements will be accepted at no additional cost. FMM Institute Malacca Branch reserves the right to cancel or reschedule the programme. All efforts will be taken to inform participants of any changes. **However, if the company failed to obtain grant approval or in the event there is no disbursement from HRDCORP under any circumstances to us, then the company will have to make full payment to FMM Institute Malacca Branch.**

For further enquiries, please contact:
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E-mail : bing_yee@fmm.org.my /
siew_kim@fmm.org.my

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