



FSSC 22000 V5 FOOD SAFETY SYSTEMS CERTIFICATION INTRODUCTION TRAINING COURSE

COURSE OBJECTIVES

IN THIS COURSE YOU WILL LEARN:

- The purpose of FSSC v5 Certification Scheme for FSMS by reviewing its history, background and relationship with other management system standards;
- How to apply the requirements of FSSC 22000 certification (ISO 22000:2018 FSMS requirements, sector specific prerequisite programs (PRPs) and FSSC 22000 Additional requirements) in your organisation;
- The importance of the Global Food Safety Initiative (GFSI);
- How to protect your business and consumers from food threats and/or risks by applying the requirements for food fraud mitigation and food defence;
- About the updates to the scheme from version 4.1 to version 5.

PRIOR KNOWLEDGE

It will benefit learners if they have knowledge of the following food safety management principles and concepts:

- Implementing or operating a management system within a food sector context;
- Prerequisite programs as specified in ISO/TS 22002-1;
- Good practice guides and/or trading practices relevant to the segment of food chain in which the organisation operates;
- The principles of HACCP as defined by the Codex Alimentarius Commission.

INTENDED AUDIENCE

This course is designed for experienced food safety professionals with an understanding of the management systems approach to food safety.

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COURSE DURATION: 45 minutes
DELIVERY METHODOLOGY: eLearning
COURSE LANGUAGE: English
ACCREDITATION: FSSC 22000

COURSE DESCRIPTION

This course will help you to understand the purpose and benefits of the Food Safety Systems Certification (FSSC) 22000 Global Certification Scheme and the associated Food Safety Management System (FSMS) requirements for the audit and certification of organisations in the food supply chain.

SGS is a FSSC Licensed Training Organisation. This introduction eLearning training course has been approved by FSSC 22000.

Approved by:



COURSE CONTENT

SESSION 1: INTRODUCTION TO FSSC V5

- What you will learn and how you will learn it
- Background and history
- GFSI, the GFSI global markets program and requirements
- The FSSC 22000 v5 certification scheme
- Brief overview of the three requirements of the scheme: ISO 22000:2018, prerequisites programs/ technical specifications, FSSC additional scheme requirements
- Benefits

SESSION 2: FOOD SAFETY MANAGEMENT SYSTEM ISO 22000:2018

- Establishing the FSMS
- Process approach
- Application of the PDCA cycle and risk-based thinking
- Framework for management system standards and requirements of clauses 4-10

SESSION 3: GETTING FSSC V5 CERTIFICATION

- The food chain
- Categories and sub categories
- Prerequisite programs & technical specifications
- Additional scheme requirements
- Food fraud and food defence (HACCP, TACCP & VACCP)

COURSE CERTIFICATION

Learners will be required to complete the entire course and gain a pass mark of 60% or more in the final assessment. Upon successful completion, learners will be able to download a certificate of completion.