



FSSC 22000 V5 FOOD SAFETY SYSTEMS CERTIFICATION INTRODUCTION TRAINING COURSE

COURSE CRITERIA

UPON COMPLETION OF THIS COURSE, LEARNERS WILL HAVE THE KNOWLEDGE AND SKILLS TO:

- Introduce the FSSC 22000 Global Certification Scheme for Food Safety Management Systems (FSMS);
- Describe the history of the FSSC 22000 Certification Scheme;
- Explain the updates to the scheme from version 4.1 to version 5;
- Identify and review the specific requirements for Food Fraud Mitigation and Food Defence.

Learners will need to demonstrate acceptable performance in these areas to complete the course successfully.

PRIOR KNOWLEDGE

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

Prior to attending this training course, learners should have, but it is not essential, sufficient knowledge of the following food safety management principles and concepts to ensure that this training is as beneficial as possible:

Approved by:



- Knowledge of the following food safety management principles and concepts is recommended:
 - implementing or operating a management system within a food sector context. This includes private schemes such as FSSC 22000, BRC and/or other schemes which include management system components;
 - knowledge of prerequisite programmes as specified in ISO/TS 22002-1;
 - Good Practice Guides for Agriculture (GAP), Veterinary (GVP), Manufacturing (GMP), Hygiene (GHP), Production (GPP), Distribution (GDP) and/or Trading (GTP) depending on the segment of the food chain in which the student operates;
 - the principles of HACCP as defined by the Codex Alimentarius Commission.

COURSE CONTENT

SESSION 1: INTRODUCTION TO FSSC 22000 V5

- History of FSSC 22000 and ISO 22000:2018
- FSSC 22000 and FSMS family of standards
- FSSC 22000 V5 requirements
- Global Market Program
- Purpose and benefits of a FSMS

SGS ACADEMY

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COURSE DURATION: 1 day
DELIVERY METHODOLOGY: Face to Face
COURSE LANGUAGE: English
ACCREDITATION: FSSC 22000

COURSE DESCRIPTION

This course has been developed by SGS for the benefit of clients wishing to understand the FSSC 22000 Certification Scheme and its requirements. In May 2019, the scheme was updated from version 4.1 to version 5.

SGS is a FSSC Licensed Training Organisation. This introduction training course has been approved by FSSC 22000 and provides learners with knowledge of the most up-to-date information from the FSSC 22000 Certification Scheme and its Additional Requirements.

- Compatibility with other management system standards
- General food microbiology and hygienic food practices
- Principles of HACCP
- Process approach and continual improvement
- PDCA cycle

SESSION 2: FOOD SAFETY MANAGEMENT SYSTEM (FSMS)

- Application of PDCA cycle
- Context of the organisation
- Leadership
- Policy and objectives
- Planning
- Support
- Documented information
- Competence and awareness
- Operation
- Performance evaluation
- Nonconformity and corrective action
- Continual improvement

SESSION 3: FOOD DEFENCE AND FOOD FRAUD MITIGATION

- History for Food Fraud
- Food Defence
- Food Fraud Mitigation
- The Elliot Review
- HACCP
- VACCP
- TACCP

SESSION 4: SUMMARY OF CHANGES IN FSSC 22000 VERSION 5

- Main changes from V4.1 – V5

COURSE CERTIFICATION

Learners who attend the full duration of the course will be issued with a "Certificate of Attendance".