

# FSSC 22000 VERSION 4.1 FOOD SAFETY SYSTEMS CERTIFICATION - INTRODUCTION COURSE

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## SGS ACADEMY

Web: [www.sgs.com/academy](http://www.sgs.com/academy)

 SGS Global Academy

**COURSE DURATION:** 1 day or 1 hour

**DELIVERY METHODOLOGY:** Face to Face & eLearning

**COURSE LANGUAGE:** English

**ACCREDITATION:** SGS

### CONTACT DETAILS:

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### COURSE DESCRIPTION

This course has been developed for the benefit of clients wishing to understand the FSSC 22000 certification scheme, as a result of the scheme update from Version 3 to Version 4.1

Learners who successfully complete this programme will receive a Certificate of Attendance.

Approved by:



### COURSE OBJECTIVES

The objective of this course is to provide learners with this up to date knowledge of the FSSC 22000 Scheme through the following:

- Introduce the FSSC 22000 Global Certification Scheme for Food Safety Management Systems
- Describe the history of the FSSC 22000 Certification Scheme
- Explain the updates to the Scheme from Version 3 to Version 4.1 additional requirements of FSSC 22000 Global Certification Scheme
- Understand and review in more detail on some of the specific additional requirements - Food Fraud and Food Defense.

Upon completion of this course, learners will be able to:

- Explain the updated additional requirements set by the FSSC 22000 Scheme
- Highlight the difference between Issue 3 and Issue 4.1 and equip the learners with sufficient knowledge to make the necessary changes to their Food Safety Management Systems.

### PRIOR KNOWLEDGE

This 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 this training is as beneficial as possible.



a) 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

a) Knowledge of the requirements of ISO 22000/ FSSC 22000 and FSSC 22000 V3 Additional Requirements

### COURSE CONTENT

- **Session 1** - Introduction to FSSC 22000 scheme and standards
- **Session 2** - Outline and Additional Requirements and explain the updates to the Scheme from Version 3 to Version 4
- **Session 3** - Food Fraud and Food Defense