COURSE DESCRIPTION

This course has been developed by SGS for the benefit of clients wishing to understand how to Implement a Food Safety Management System aligned with the requirements of FSSC 22000 v5.1 and ISO 22000:2018.

DURATION: ACCREDITATION: SGS DELIVERY: LANGUAGE: **English**



FOR EXPERIENCED FOOD SAFETY PROFESSIONALS



LEARNING OBJECTIVES

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

Implement a FSSC 22000 / ISO 22000:2018 Management System through:

- Gaining commitment and support from senior management
- Engaging the whole business training and communicating requirements
- Comparing the existing management systems with the ISO requirements
- Establishing an implementation team to address identified performance gaps
- Conducting internal audits and encouraging staff to train as Internal Auditors
- Regularly reviewing the management system and continually improving it

AUDIENCE

This course is designed for:

Experienced food safety professionals looking to implement a food safety management system

FSSC 22000 V5.1 / ISO 22000:2018 Implementation Training Course

COURSE CONTENT

- Benefits and Importance of Certification
- Analyse the Current Business State
- Create the Implementation Plan
- Design and Document the System
- Select the Certification Body

PRIOR KNOWLEDGE

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

- FSSC v5.1 and ISO 22000:2018 requirements
- Management principles and concepts in relation to the Plan-Do-Check-Act cycle
- Food Safety Management, including HACCP, hazard analysis, hazard / risk assessment and the relationship between food safety management, customer satisfaction and customer food safety requirements
- Commonly used food safety management terms and definitions, as given in ISO 22000:2018 and FSSC v5.1

COURSE CERTIFICATION

On completion of this course:



Learners will be issued with a "Certificate of Attendance"









