

FSSC 22000 V5.1 Implementation eLearning Course



COURSE DESCRIPTION

The purpose of this course is to provide learners with the knowledge and skills required to better understand the requirements of FSSC v5.1 for the effective implementation and management within an organisation.

DURATION: 105 minutes

DELIVERY: eLearning

ACCREDITATION: SGS

LANGUAGE: English

LEARNING OBJECTIVES

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

- Understand the purpose of the FSSC 22000 v5.1 Certification Scheme for FSMS by reviewing its history, background and relationship with other management system standards
- Know 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
- Understand the importance of the Global Food Safety Initiative (GFSI)
- Protect your business and consumers from food threats or risks by applying the requirements for food fraud mitigation and food defence
- Understand the updates to the scheme from version 5 to version 5.1
- Plan how to implement FSSC v5.1 into any organisation

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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FOR EXPERIENCED FOOD
SAFETY PROFESSIONALS
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PRIOR KNOWLEDGE

Before starting this course, it is recommended that learners have prior knowledge of:

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

COURSE CONTENT

INTRODUCTION COURSE

- Introduction to FSSC v5.1, background, GFSI and FSSC 22000 v5.1 certification scheme and requirements
- The framework, clauses, process approach, application of PDCA and risk-based thinking
- Getting the FSSC v5.1 certification, the food chain, prerequisite program, food fraud and food defence (HACCP, TACCP & VACCP)

IMPLEMENTATION COURSE

- Get buy-in and communicate the benefits
- Analyse the current business state
- Plan the implementation
- Design and document the system
- Steps to certification

COURSE CERTIFICATION

On completion of this course:



- The SGS certificate is available to download once you have achieved a pass mark of 80% or more in the final assessment which completes this course.
- You have 12 months access to this course, effective from the date of purchase.



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