FSSC 22000 V5
FOOD SAFETY SYSTEMS CERTIFICATION
TRAINING COURSE ELEARNING BUNDLE

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LEARNING OBJECTIVES:
BY THE END OF THIS BUNDLE, YOU WILL BE ABLE TO:

- Understand the purpose of FSSC 22000 v5 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 and/or risks by applying the requirements for food fraud mitigation and food defence

- Understand the updates to the scheme from version 4.1 to version 5

- Plan an internal audit of a food safety management system against FSSC 22000 V5 (ISO 22000:2018, FSSC 22000 Additional requirements and prerequisite programs (PRPs))

- How to maintain and improve food

- Plan and prepare activities in readiness for the certification audit

- Verify that the organisation is compliant with its own policies, procedures and associated documents by using the auditing principles and process

- Report on the management systems effectiveness by gathering objective evidence and evaluating the extent to which environmental management system is being managed and continually improved

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

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COURSE DURATION: 165 minutes
DELIVERY METHODOLOGY: eLearning
COURSE LANGUAGE: English
ACCREDITATION: SGS

COURSE CERTIFICATION

The SGS certificate is available to download once you have achieved a pass mark of 80% or more in the final assessment of each course to complete the bundle.

You have 12 months access to this bundle, effective from the date of purchase.

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INTENDED AUDIENCE

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

BUNDLE OVERVIEW

This bundle consists of 3 separate eLearning courses:

FSSC v5 Introduction Course

FSSC v5 Implementation Course

FSSC v5 Internal Auditor Course

COURSE CONTENT INTRODUCTION - 45 MIN

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

COURSE CONTENT IMPLEMENTATION - 60 MIN

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

COURSE CONTENT INTERNAL AUDITOR - 60 MIN

- Auditing types and the principles of auditing
- Roles, responsibilities and competencies
- Planning, scheduling and preparing audits documents and activities
- Conducting the audit (verifying audit evidence against audit schedule and planned activities)
- Audit review (CAR's and opportunities for improvement)
- Follow up and close out activities following the management review

WHEN YOU NEED TO BE SURE

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