



FSSC 22000 V5 FOOD SAFETY SYSTEMS CERTIFICATION INTRODUCTION TRAINING COURSE

COURSE DESCRIPTION

This course will help you to understand the purpose and benefits of the Food Safety Systems Certification (FSSC) 22000 Global Certification Scheme and the associated Food Safety Management System (FSMS) requirements for the audit and certification of organisations in the food supply chain. SGS is a FSSC Licensed Training Organisation. This introduction eLearning training course has been approved by FSSC 22000.

LEARNING OBJECTIVES IN THIS COURSE YOU WILL LEARN:

- The purpose of FSSC v5 Certification Scheme for FSMS by reviewing its history, background and relationship with other management system standards;
- 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;
- The importance of the Global Food Safety Initiative (GFSI); How to protect your business and consumers from food threats and/or risks by applying the requirements for food fraud mitigation and food defence.

Approved by:



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.

WHO SHOULD ATTEND

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

COURSE CONTENT

- 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)

SGS ACADEMY

-  www.sgs.com/en/training-services
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-  www.linkedin.com/showcase/sgsacademy
-  training@sgs.com

COURSE DURATION: 45 minutes
DELIVERY METHODOLOGY: eLearning
COURSE LANGUAGE: English
ACCREDITATION: FSSC 22000

COURSE CERTIFICATION

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.