FSSC 22000 V5.1 & HACCP Implementation eLearning Course

SGS

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: 165 minutes	**DELIVERY:** eLearning
ACCREDITATION: SGS	**LANGUAGE:** English

" FOR EXPERIENCED FOOD SAFETY PROFESSIONALS "

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
- Understand how the Hazard Analysis & Critical Control Points (HACCP) helps food businesses reduce the risk of safety hazards in food
- Familiarise with HACCP terms and the importance of food safety and food hygiene
- Develop and implement a HACCP plan based on the preliminary tasks and HACCP principles
- Identify and effectively control the hazards in your organisation relating to food safety.
- Learners will need to demonstrate acceptable performance in these areas to complete the course successfully.

AUDIENCE

This course is designed for:

- Experienced food safety professionals with an understanding of the management systems approach to food safety

SGS ACADEMY | Training Course

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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
- Food safety hazards
- Working in a food catering establishment

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.

COURSE CONTENT

FSSC 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)

HACCP: FOODBORNE DISEASES

- Food hygiene, food illness and other related terms
- Importance of food hygiene
- Types of contamination, causes and effects

HACCP: LEGAL RESPONSIBILITIES

- Legal requirements for food operators and food handlers

HACCP: FOOD SAFETY MANAGEMENT SYSTEM (FSMS)

- What is a FSMS
- Role and benefits of a FSMS

- Role of management
- PDCA process approach

HACCP APPLICATION AND PRINCIPLES

- HACCP application and preliminary tasks
- HACCP 7 principles
- Hazard analysis and maintaining documentation
- Conducting a risk assessment
- Control, prevent or eliminate a food safety hazard
- Check and validate compliance with food safety regulations (monitoring, verification, internal audit)
- Verification checks and controls

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