FSSC 22000 VERSION 6

FOOD SAFETY SYSTEM CERTIFICATION AWARENESS TRAINING

Certificate of Completion in FSSC 22000 Version 6

Course Code: M042/25

Duration: 8 Hours

Delivery Format: Hybrid

Target Audience:

- HACCP/Food Safety team members
- QA personnel
- Anyone who is directly involved in the implementation of FSSC 22000 Version 6
- Internal Auditors

Program Outcomes:

Upon completion of this program, participants will be able to:

- Understand the requirements of FSSC 22000 Version 6.
- Understand the FSSC 22000 Version 6 documentation requirements.
- Understand their respective roles in supporting the implementation of FSSC 22000 Version 6.

Detailed Syllabus

Module 1: Overview of FSSC 22000 Version 6

Outcome: Participants will gain a foundational understanding of the FSSC 22000 Version 6 standard, its importance in the food industry, and its key elements.

Topics:

- Introduction to FSSC 22000
- Scope and structure
- Key principles of food safety management
- Benefits of FSSC 22000 certification
- Understanding the latest version (Version 6)

Activities:
- Interactive lectures on the background and structure of FSSC 22000.
- Discussions on the benefits of implementing FSSC 22000 for organizations.

Assessments:
- Short quiz on the basic principles and structure of FSSC 22000

Module 2: What Changed in Version 6?

Outcome: Participants will have a clear understanding of the specific modifications in FSSC 22000 Version 6 and their significance for maintaining certification.

Topics:
- Detailed review of the specific changes and updates introduced in FSSC 22000 Version 6 compared to previous versions
- Rationale behind the changes
- Implications for food safety management systems

Activities:
- Point-by-point comparison of Version 6 with previous versions.
- Clarification sessions on the reasons for each change.

Assessments:
- Short answer questions identifying and explaining the key changes in Version 6.

Module 3: What are the new requirements and how to implement the new requirements?

Outcome: Participants will be equipped with the knowledge and understanding to effectively implement the new requirements of FSSC 22000 Version 6.

Topics:

- In-depth exploration of the newly introduced requirements in FSSC 22000 Version 6
- Practical guidance on how to interpret and implement these new requirements within an organization's food safety management system.

Activities:
- Detailed explanation of each new requirement with examples.
- Interactive workshops on developing implementation strategies for the new requirements.

Assessments:
- Case study analysis: Developing an implementation plan for a specific new requirement

Module 4: What are the actions need to be taken at to comply to new requirements?

Outcome: Participants will be able to define the necessary steps and actions their organization needs to take to achieve and maintain compliance with the updated standard.

Topics:
- Identification of specific actions that organizations need to undertake to ensure compliance with the new requirements of FSSC 22000 Version 6
- Timelines and responsibilities for these actions

Activities:
- Developing action plans for compliance with each new requirement.
- Assigning responsibilities and setting timelines for implementation.

Assessments:
- Development of a comprehensive action plan for complying with the new requirements.

Module 5: Overview of ISO 22000:2018 Requirements

Outcome: Participants will have a solid understanding of the base requirements of ISO 22000:2018, providing context for the additional requirements of FSSC 22000.

Topics:

- Comprehensive review of the requirements outlined in ISO 22000:2018
- The foundational standard for food safety management systems upon which FSSC 22000 is built.

Activities:
- Detailed presentation of each clause and requirement of ISO 22000:2018.
- Clarification of key concepts and terminology within the standard.

Assessments:
- Quiz on the key requirements and clauses of ISO 22000:2018

Module 6: Overview of TS 22002-1: 2009 Requirements

Outcome: Participants will understand the specific requirements for establishing and maintaining prerequisite programs as outlined in TS 22002-1:2009.

Topics:
- Detailed examination of the requirements specified in TS 22002-1:2009, which focuses on prerequisite programs (PRPs) for food safety in food manufacturing.

Activities:
- In-depth review of each element of TS 22002-1:2009.
- Discussion on practical implementation of PRPs in food manufacturing environments.

Assessments:
- Short answer questions on the key elements of ISO/TS 22002-1:2009

Module 7: Gap Analysis between Current System and FSSC 22000 Version 6 Requirements

Outcome: Participants will be able to perform a gap analysis to determine the necessary steps for achieving compliance with FSSC 22000 Version 6.

Topics:
- Methodologies for conducting a gap analysis to identify differences between an organization's current food safety management system and the requirements of FSSC 22000 Version 6
- Techniques for documenting and addressing these gaps

Activities:

- Step-by-step guidance on conducting a gap analysis.
- Practical exercises in identifying gaps in a sample food safety system.

Assessments:

- Conducting a basic gap analysis for a given scenario

Module 8: What Auditors look for during FSSC audits?

Outcome: Participants will gain insights into the FSSC audit process and understand the expectations of auditors to ensure successful certification.

Topics:

- Understanding the audit process for FSSC 22000 certification
- Key areas that auditors focus on during audits
- How to prepare for and successfully navigate FSSC audits

Activities:

- Overview of the FSSC 22000 audit process and methodology.
- Discussion on common audit findings and non-conformities.

Assessments:

- Short quiz on the FSSC audit process and auditor expectations