

TRAINING COURSE BROCHURE



TRAINING COURSE TITLE:

“FSSC 22000 Ver.5 IMPLEMENTATION”

COURSE DURATION: 8 Hours

LANGUAGE: English

TRAINER: XXX

TRAINING COURSE DESCRIPTION:

FSSC 22000 Version 5 is a Food Safety System Certification Scheme in accordance with the requirements of ISO 22000:2018 standard, the prerequisite programs as defined in the relevant technical standards of the ISO/TS 22002 series, and the additional requirements of the FSSC 22000 Scheme.

The purpose of the FSSC 22000 Scheme is to ensure that it consistently meets international requirements leading to certification that in turn ensure the provision of safe food products to consumers worldwide. The objectives of the FSSC 22000 Scheme include the control and reduction of any security risk related to finished food products delivered to the next stage of the food chain and the creation and maintenance of an accurate and reliable Register of Certified Organizations that have proven to comply with its requirements. The added value for a certified organization in the food chain relies on the supervision by the FSSC 22000 holder to ensure that the integrity of the entire certification process complies with the requirements of the FSSC 22000 Scheme that is recognized by the private organization Global Food Safety Initiative (GFSI).

TÜV CYPRUS, as part of its commitment in providing high quality training services to its partners, organizes this one-day FSSC 22000 Ver.5 Implementation training course for participants who wish to gain knowledge on implementing the FSSC 22000 Ver.5.

PURPOSE:

The purpose of this training course is:

1. The in-depth training of participants in the basic requirements of a food safety management system according to the FSSC 22000 Ver.5 Certification Scheme
2. The identification of needs and opportunities for improving a food safety management system according to the FSSC 22000 Ver.5 Scheme.
3. To educate participants on the requirements and demonstrate how the FSSC Ver.5 can be implemented within food organizations.

OBJECTIVES:

With the completion of the training course participants will:

1. Know the structure, philosophy and principles of the FSSC 22000 Ver.5.



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2. Be able to understand the requirements of FSSC 22000 Ver.5
3. Know how to implement the FSSC 22000 Ver.5 in their organizations' FSMS.

TARGET AUDIENCE:

- External quality / food safety auditors
- Internal quality / food safety auditors
- Managerial, supervisory and technical staff across the food chain
- Food safety team members
- FSMS business consultants
- Any other participant who wishes to gain or enhance his/her knowledge upon the FSSC 22000 Version 5 certification scheme.

TRAINING CONTENT (ANALYTICAL PROGRAM):

FSSC 22000 Ver.5 IMPLEMENTATION COURSE			
No.	Time	Duration (hours)	Content
1	09:00-09:30	0,5	Introduction (Icebreaker) Presentation of tutor and delegates
2	09:30-11:00	1,5	Structure, philosophy and principles of FSSC 22000. FSSC 22000: i. FSSC 22000 General Introduction (FSSC22000, ISO 22000:2018 Terms and definitions, FSSC22000 Quality, GMP) ii. FSSC 22000 Scheme Requirements Additional requirements of FSSC22000 Ver5, system documentation. Examples and case studies - activities
3	11:00-11:15	15 minutes	Coffee Break
4	11:15-12:15	1	Food defense / Fraud. Requirements Examples and case studies
5	12:15-13:15	1	Detailed analysis of food safety prerequisites, ISO 22000:2018 requirements and their implementation. 4. Context of the organization (New Title), 5. Leadership (New Title), 6 Planning (New Title), 7 Support (7.1 Resources, 7.2 Competence, 7.3 Awareness, 7.4 Communication, 7.5 Documented Information) Examples and case studies - activities
6	13:15-14:00	45 minutes	Lunch Break
4	14:00-15:00	1	Detailed analysis of food safety prerequisites, ISO 22000:2018 requirements and their implementation. 8 Operation (New Title) 8.1 Operational Planning and Control, 8.2 Pre-Requisite programs, 8.3 Traceability system, 8.4 Emergency preparedness and response, 8.5 Hazard Control , 8.6 Updating the information specifying the PRP and Hazard control plan, 8.7 Control of monitoring and measuring, 8.8

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			Verification related to PRP and the hazard control plan, 8.9 Control of product and process nonconformities Examples and case studies - activities
5	15:00-16:00	1	Detailed analysis of food safety prerequisites, ISO 22000:2018 requirements and their implementation. 9. Performance Evaluation (New Title), 9.1 Monitoring, measuring, analysis and evaluation, 9.2 Internal Audits, 9.3 Management Review, 10. Improvement, 10.1 Non conformity and corrective action, 10.2 Continual Improvement, 10.3 Update of the FSMS, Examples and case studies - activities
6	16:00-16:15	15 minutes	Coffee Break
7	16:15-17:15	1	Structure, philosophy and principles of PRPs / ISO/TS 22002-1. Construction and layout of buildings, Layout of premises and workspace, Utilities - air, water, energy, Waste disposal, Equipment suitability, cleaning and maintenance, Management of purchased materials Examples and case studies - activities
8	17:15-18:15	1	Structure, philosophy and principles of PRPs / ISO/TS 22002-1. Measures for prevention of cross contamination, Cleaning and sanitizing, Pest control, Personnel hygiene and employee facilities, Rework, Product recall procedures, Warehousing, Product information/consumer awareness Examples and case studies
Total Duration:		8 hours	

