

# TRAINING COURSE BROCHURE



**TRAINING COURSE TITLE:**

## ***“FSSC 22000 Ver.5 REQUIREMENTS”***

**COURSE DURATION:** 16 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.

As of June 2019, the FSSC 22000 Scheme published its new Version of the Certification Scheme (FSSC 22000 Version 5), with main reasons for which it proceeded with the changes:

- the publication of the new ISO 22000:2018 standard
- to include the Board of Stakeholders list of decisions
- to comply with GFSI requirements and
- for continual improvement

With the new FSSC 22000 Version 5, new requirements arose with which FSSC 22000 certified organizations and prospective new organizations wishing to be certified must comply.

TÜV CYPRUS, as part of its commitment in providing high quality training services to its partners, organizes this two-day FSSC 22000 Ver.5 Requirements training course for participants who wish to gain knowledge and understanding on the FSSC 22000 Ver.5 structure, principles and requirements.

### **PURPOSE:**

The purpose of this training course is to provide thorough and in-depth training to participants on the structure, principles and requirements of the FSSC 22000 Version 5, in order to enhance their knowledge and understanding concerning this Certification Scheme.

### **OBJECTIVES:**

With the completion of the training course participants will:

1. Know the structure, philosophy and principles of the FSSC 22000 Ver.5.
2. Gain knowledge and understanding on the requirements of FSSC 22000 Ver.5
3. Know how to implement the FSSC 22000 Ver.5 in their organizations' FSMS.



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## 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 and understanding upon the FSSC 22000 Version 5 certification scheme.

## TRAINING CONTENT (ANALYTICAL PROGRAM):

FSSC 22000 Ver.5 REQUIREMENTS 1 DAY			
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. <b>FSSC 22000 General Introduction</b> <b>FSSC 22000 Scheme Requirements Ver.5</b> Guidance documents <b>Decision list Board of Stakeholders for FSSC 22000 Scheme</b> Examples and activities - case studies.
3	11:00-11:15	15 minutes	Coffee Break
4	11:15-13:15	2	<b>FSSC22000 Ver.5 Additional Requirements, system documentation.</b> Examples and activities - case studies.
5	13:15-14:00	45 minutes	Lunch Break
6	14:00-16:00	2	<b>Food defense, biovigilance and bioterrorism.</b> <b>Food Fraud</b> Examples and activities - case studies.
7	16:00-16:15	15 minutes	Coffee Break
8	16:15-18:15	2	<b>Detailed analysis of the food safety prerequisites, ISO 22000:2018 requirements and their implementation.</b> <b>ISO 22000 Gap Analysis</b> 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 activities - case studies.
<b>Total Duration:</b>		<b>8 hours</b>	

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FSCC 22000 Ver.5 REQUIREMENTS COURSE			
2 DAY			
No.	Time	Duration (hours)	Content
1	09:00-11:00	2	<p>Detailed analysis of the food safety prerequisites, ISO 22000:2018 requirements and their implementation.</p> <p>8 Operation (New Title) 8.1 Operational Planning and Control 8.3 Traceability system 8.4 Emergency preparedness and response</p> <p><b>8.5 Hazard Control</b></p> <p>8.6 Updating the information specifying the PRP and Hazard control plan 8.7 Control of monitoring and measuring 8.8 Verification related to PRP and the hazard control plan 8.9 Control of product and process nonconformities Examples and activities - case studies.</p>
2	11:00-11:15	15 minutes	Coffee Break
3	11:15-12:15	1	<p>9. Performance Evaluation (new title) 9.1 Monitoring, measuring, analysis and evaluation</p> <p><b>9.2 Internal Audits</b></p> <p><b>9.3 Management Review</b></p> <p>10. Improvement</p> <p><b>10.1 Non conformity and corrective action</b></p> <p>10.2 Continual Improvement 10.3 Update of the FSMS Examples and activities - case studies</p>
4	12:15-13:15	1	<p>Detailed analysis of the food safety prerequisites, ISO 22000:2018 requirements and their implementation.</p> <p><b>8.2 Pre-Requisite programs</b></p> <p><b>Structure, philosophy and principles of PRPs / ISO/TS 22002-1.</b></p>
5	13:15-14:00	45 minutes	Lunch Break
6	14:00-16:00	2	<p><b>Structure, philosophy and principles of PRPs / ISO/TS 22002-1.</b></p> <p>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 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</p>
7	16:00-16:15	15 minutes	Coffee Break
4	16:15-17:15	1	<p>FSCC 22000-Quality FSCC 22000 Global Markets Program</p>

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			Main changes Version 4.1 and Version 5 FSMA FSSC22000 Case Studies
<b>5</b>	17:15-18:15	1	FSCC 22000 Ver.5 REQUIREMENTS Examples and documents (from MyFSSC)
<b>Total Duration:</b>		<b>8 hours</b>	

