

# TRAINING COURSE BROCHURE

## TRAINING COURSE TITLE:

**“IMPLEMENTING FSSC 22000 SCHEME VERSION 5.1.”**



*Approved Training Course by the FSSC 22000 Foundation*

**COURSE DURATION:** 8 Hours

**LANGUAGE:** English

**TRAINER:** XXX

## TRAINING COURSE DESCRIPTION:

FSSC 22000 Version 5.1 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 training course for participants who wish to gain knowledge on implementing the FSSC 22000 Scheme Version 5.1.

## 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 Scheme Version 5.1.;
2. The identification of needs and opportunities for improving a food safety management system according to the FSSC 22000 Scheme Version 5.1.;
3. To educate participants on the requirements and demonstrate how the FSSC 22000 Scheme Version 5.1. can be implemented within food organizations.



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## OBJECTIVES:

Upon completion of the training course participants will:

1. Comprehend the structure, philosophy and principles of the FSSC 22000 Scheme Version 5.1.;
2. Be able to understand the requirements of FSSC 22000 Scheme Version 5.1.;
3. Know how to implement the FSSC 22000 Scheme Version 5.1. 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):

| IMPLEMENTING FSSC 22000 SCHEME VERSION 5.1. COURSE |             |                  |   |
|--|-------------|------------------|---|
| No.  | Time        | Duration (hours) | Content   |
| 1  | 09:00-09:30 | 0,5              | Introduction (Icebreaker)<br>Presentation of tutor and delegates  |
| 2  | 09:30-11:00 | 1,5              | <b>Structure, philosophy and principles of FSSC 22000</b><br><b>i. FSSC 22000 General Introduction</b><br>Purpose, Vision, Mission, Components (FSSC 22000 Version 5.1. Requirements, ISO 22000:2018 and Sector specific PRPs), History<br><b>ii. FSSC 22000 Scheme Requirements</b><br>FSSC 22000 Version 5.1. additional requirements for system documentation: Management of Services and Purchased Materials, Product Labelling, Logo Use, Management of Allergens, Environmental Monitoring, Formulation of Products, Transport and Delivery, Storage and Warehousing, Hazard Control and Measures for Preventing Cross-Contamination, PRP Verification, Product Development, Health Status, Requirements for Organizations with Multi-Site Certification.<br>Examples and case studies - activities |
| 3  | 11:00-11:15 | 15 minutes       | Coffee Break  |
| 4  | 11:15-12:15 | 1                | FSSC 22000 Version 5.1. additional requirements for system documentation: Food defense, Food Fraud.<br>Examples and case studies - activities   |
| 5  | 12:15-13:15 | 1                | <b>Analysis and implementation of ISO 22000:2018 requirements</b><br>4. Context of the organization (4.1. Understanding the Organization and its Context, 4.2. Understanding the Needs and Expectations of Interested Parties, 4.3. Determining the Scope of  |

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|                        |             |                |  |
|------------------------|-------------|----------------|--|
|                        |             |                | FSMS, 4.4. FSMS), 5. Leadership (5.1. Leadership and Commitment, 5.2. Policy), 6. Planning (6.1. Actions to Address Risks and Opportunities, 6.2. Objectives of the FSMS and Planning to Achieve Them, 6.3. Planning of Changes)<br>Examples and case studies - activities   |
| <b>6</b>               | 13:15-14:00 | 45 minutes     | Lunch Break  |
| <b>7</b>               | 14:00-14:30 | 0,5            | <b>Analysis and implementation of ISO 22000:2018 requirements</b><br>7. Support (7.1 Resources, 7.2 Competence, 7.3 Awareness, 7.4 Communication, 7.5 Documented Information)<br>Examples and case studies - activities  |
| <b>8</b>               | 14:30-16:00 | 1,5            | <b>Analysis and implementation of ISO 22000:2018 requirements</b><br>8. Operation (8.1 Operational Planning and Control, 8.2 Pre-Requisite programs, 8.3 Traceability system, 8.4 Emergency preparedness and response, <b>8.5 Hazard Control</b> , 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)<br>Examples and case studies - activities  |
| <b>9</b>               | 16:00-16:15 | 15 minutes     | Coffee Break   |
| <b>10</b>              | 16:15-17:15 | 1              | <b>Analysis and implementation of ISO 22000:2018 requirements</b><br>9. Performance Evaluation (9.1 Monitoring, measuring, analysis and evaluation, 9.2 Internal Audits, 9.3 Management Review),<br>10. Improvement (10.1 Non conformity and corrective action, 10.2 Continual Improvement, 10.3 Update of the FSMS)<br>Examples and case studies - activities   |
| <b>11</b>              | 17:15-18:15 | 1              | <b>Analysis and implementation of food safety prerequisite programmes (PRPs) - ISO/TS 22002-1.</b><br>4. Construction and layout of buildings, 5. Layout of premises and workspace, 6. Utilities - air, water, energy, 7. Waste disposal, 8. Equipment suitability, cleaning and maintenance, 9. Management of purchased materials, 10. Measures for prevention of cross contamination, 11. Cleaning and sanitizing, 12. Pest control, 13. Personnel hygiene and employee facilities, 14. Rework, 15. Product recall procedures, 16. Warehousing, 17. Product information and consumer awareness, 18. Food defense, biovigilance and bioterrorism.<br>Examples and case studies - activities |
| <b>Total Duration:</b> |             | <b>8 hours</b> |  |