

# TRAINING COURSE BROCHURE

## TRAINING COURSE TITLE:

***“Understanding FSSC 22000 Scheme Version 5.1.”***



*Approved Training Course by the FSSC 22000 Foundation*

**COURSE DURATION:** 16 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. 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).

Certified organizations and prospective new organizations wishing to be certified according to the FSSC 22000 Scheme Version 5.1 shall comply with its requirements.

TÜV CYPRUS, as part of its commitment in providing high quality training services to its partners, organizes this two-day Understanding FSSC 22000 Scheme Version 5.1 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 on the structure, principles and requirements of FSSC 22000 Scheme Version 5.1 in order to enhance both participants' knowledge and understanding concerning the FSSC 22000 Scheme, enabling them to develop and implement an efficient FSSC 22000 Food Safety



# TRAINING COURSE BROCHURE

Management System (FSMS).

## OBJECTIVES:

With the completion of the training course participants will:

1. Know the structure, philosophy and principles of the FSSC 22000 Scheme.
2. Gain knowledge and understanding on the requirements of FSSC 22000 Scheme Version 5.1, including the requirements of ISO 22000:2018, Hazard Control and Pre-requisite programs (PRPs) as defined by the sector specific technical specifications of the ISO/TS 220002 series.
3. Know how to implement the requirements of 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 and understanding upon the FSSC 22000 Version 5.1 certification scheme.

## TRAINING CONTENT (ANALYTICAL PROGRAM):

<b>UNDERSTANDING FSSC 22000 SCHEME VERSION 5.1.</b>			
<b>1 DAY</b>			
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	<b>i. FSSC 22000 General Introduction</b> Purpose, Vision, Mission, Components (FSSC 22000 Version 5.1. Requirements, ISO 22000:2018 and Sector specific PRPs), History, Board of Stakeholders (BoS) Decisions
3	11:00-11:15	15 minutes	Coffee Break
4	11:15-13:15	2	<b>ii. FSSC 22000 Scheme Requirements</b> FSSC 22000 Version 5.1. additional requirements for system documentation: Management of Services and Purchased Materials, Product Labelling, Food Fraud, Food Defense, 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. Examples and activities

### TÜV CYPRUS LTD

2, Papaflessa Str., Latsia, 2235, Nicosia, Cyprus

P.O.Box: 20732, 1663 Nicosia

Tel.: +357 22442840 Fax: +357 22442850

E-mail: [info@tuvcyprus.com.cy](mailto:info@tuvcyprus.com.cy) Website: [www.tuv-nord.com.cy](http://www.tuv-nord.com.cy)

# TRAINING COURSE BROCHURE

5	13:15-14:00	45 minutes	Lunch Break
6	14:00-16:00	2	<b>iii. ISO 22000:2018 (Requirements analysis)</b> 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 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) Examples and activities.
7	16:00-16:15	15 minutes	Coffee Break
8	16:15-17:15	1	<b>iii. ISO 22000:2018 (Requirements' analysis)</b> 7. Support (7.1 Resources, 7.2 Competence, 7.3 Awareness, 7.4 Communication, 7.5 Documented Information) Examples and activities.
9	17:15-18:15	1	<b>iii. ISO 22000:2018 (Requirements' analysis)</b> 8. Operation (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 Verification related to PRP and the hazard control plan, 8.9 Control of product and process nonconformities) Examples and activities
<b>Total Duration:</b>		<b>8 hours</b>	

## UNDERSTANDING FSSC 22000 SCHEME VERSION 5.1.

### 2 DAY

No.	Time	Duration (hours)	Content
1	09:00-09:30	0,5	Review of Day 1
	09:30-11:00	1,5	<b>iii. ISO 22000:2018 (Requirements' analysis)</b> <b>iv. Hazard Control</b> 8.5. Hazard Control (8.5.1. Preliminary steps to enable hazard analysis, 8.5.2. Hazard Analysis, 8.5.3. Validation of control measures and combination of control measures, 8.5.4 Hazard Control Plan) Examples and activities.
2	11:00-11:15	15 minutes	Coffee Break
3	11:15-13:15	2	<b>iii. ISO 22000:2018 (Requirements' analysis)</b> 9. Performance Evaluation (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 activities.
4	13:15-14:00	45 minutes	Lunch Break
5	14:00-16:00	2	<b>v. Pre-Requisite Programmes (PRPs) – ISO/TS 22002-1:2009 (Requirements' Analysis)</b>

#### TÜV CYPRUS LTD

2, Papaflessa Str., Latsia, 2235, Nicosia, Cyprus

P.O.Box: 20732, 1663 Nicosia

Tel.: +357 22442840 Fax: +357 22442850

E-mail: [info@tuvcyprus.com.cy](mailto:info@tuvcyprus.com.cy) Website: [www.tuv-nord.com.cy](http://www.tuv-nord.com.cy)

# TRAINING COURSE BROCHURE

			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.
<b>6</b>	16:00-16:15	15 minutes	Coffee Break
<b>7</b>	16:15-18:15	1	<b>vi. FSSC 22000 – Quality &amp; FSSC 22000 Global Markets Programs</b> Requirements and explanation.
<b>Total Duration:</b>		<b>8 hours</b>	

