

FSSC Development Program

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The requirements of many food safety management standards can be challenging and very complex for small and medium-sized businesses (SMEs). The FSSC Development Program supports these types of food manufacturers by providing a flexible approach to food safety conformity so that SMEs can assure their customers that food safety is a priority.

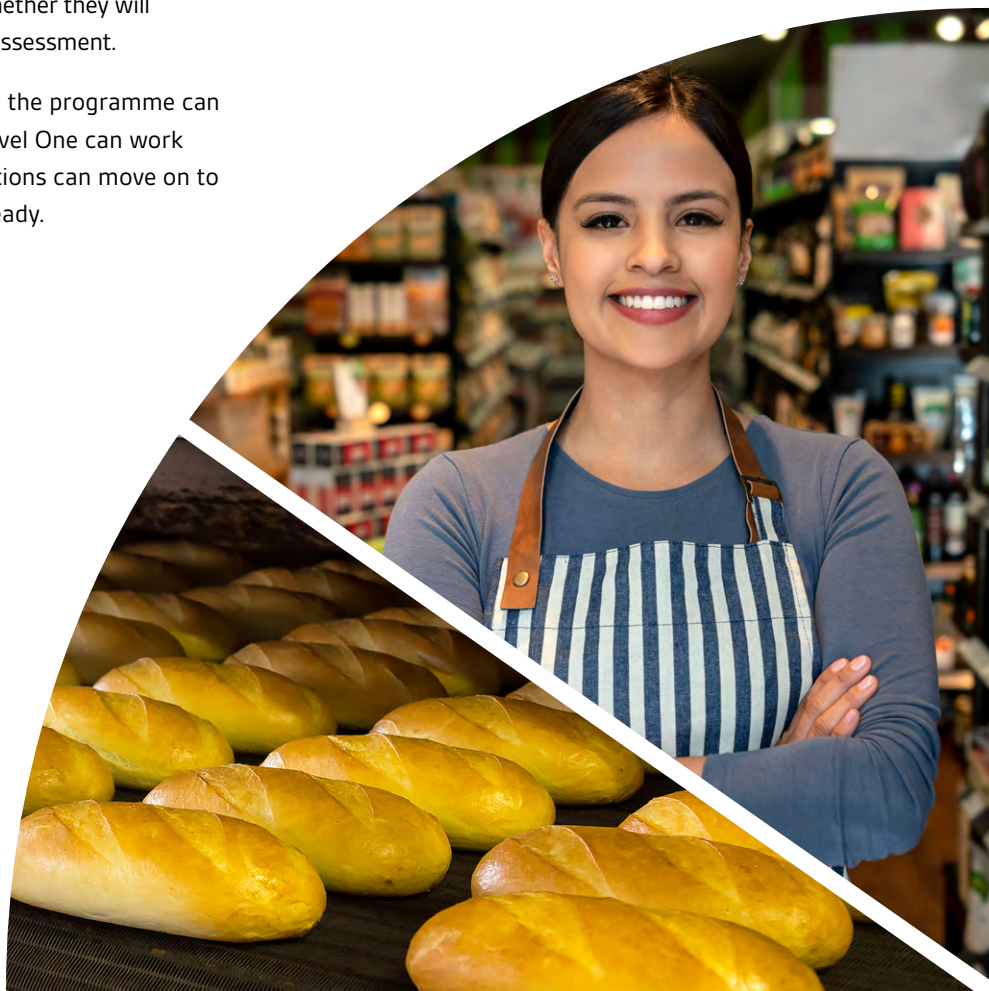
As it's aligned with CODEX HACCP, GFSI Global Markets and the FSSC 22000 structure, this global recognition can also support expansion into new markets. The FSSC Development Program includes templates and training to guide and develop food safety management processes and skillsets.

Organizations begin by completing a self-assessment. This evaluation requires organizations to consider their operations focusing primarily on their existing food safety system and prerequisite programmes. The results of the self-evaluation determine whether they will undergo a Level One or Level Two conformity assessment.

Depending on the needs of the manufacturer, the programme can be progressive; organizations who start at Level One can work toward Level Two, and all Level Two organizations can move on to full FSSC 22000 certification when they're ready.

Benefits of conformity

- Recognized nationally and internationally
- Conforming organizations are listed on the FSSC website making it easy to share their status with potential new customers
- Optional levels of conformity allow organizations to align their conformity status to their food safety and business goals
- Alignment with other food safety standards supports progression to certification to a GFSI standard if desired



The journey to conformity

The FSSC Development Program is designed to provide small to medium-sized food manufacturers with flexibility. There are three different journey options based on the current status of an organization's operational status.



Level Two organizations that need a GFSI-benchmarked food safety certification to support further growth are well positioned by the FSSC Development Program to progress to FSSC 22000.

Advance your food safety skills

Training with BSI

Our training courses will help you meet customer requirements and ensure your food products are in line with global food safety best practice. Organizations involved in the food supply chain are responsible for sourcing and delivering safe food to the highest quality. From understanding the principles and application of HACCP to implementing effective internal audit processes and managing food safety challenges like labelling and recalls, our expert trainers help you meet customer requirements and

ensure your food products are in line with global food safety best practice.

Our BSI tutors provide the knowledge and skills you need to effectively develop, implement and maintain a variety of food safety certifications as well as improve your understanding and management of industries issues like food labelling and recalls. Our courses are available in public locations or we can arrange to come to your site to deliver it in-house depending on the needs of your organization.

Browse our food safety training courses to find the right one for you, or call our training advisors to discuss your requirements at +27 (0) 12 004 0279.

If you're working from printed version of this brochure, please enter 'BSI food safety training catalogue' into your search engine to access the guide.



Why BSI?

BSI believes the world deserves safe, sustainable and socially responsible food. We offer a broad range of certification and risk management services to help organizations in the food and retail supply chain mitigate risk, protect their brands and build resilient supply chains.

With 90 offices around the world, we are a leading food safety and certification provider with the capacity and capability to provide integrated services for a wide range of food safety and business improvement standards across the entire food and retail supply chain; including GFSI-recognized standards.

Learn more at bsigroup.com/en-IN
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