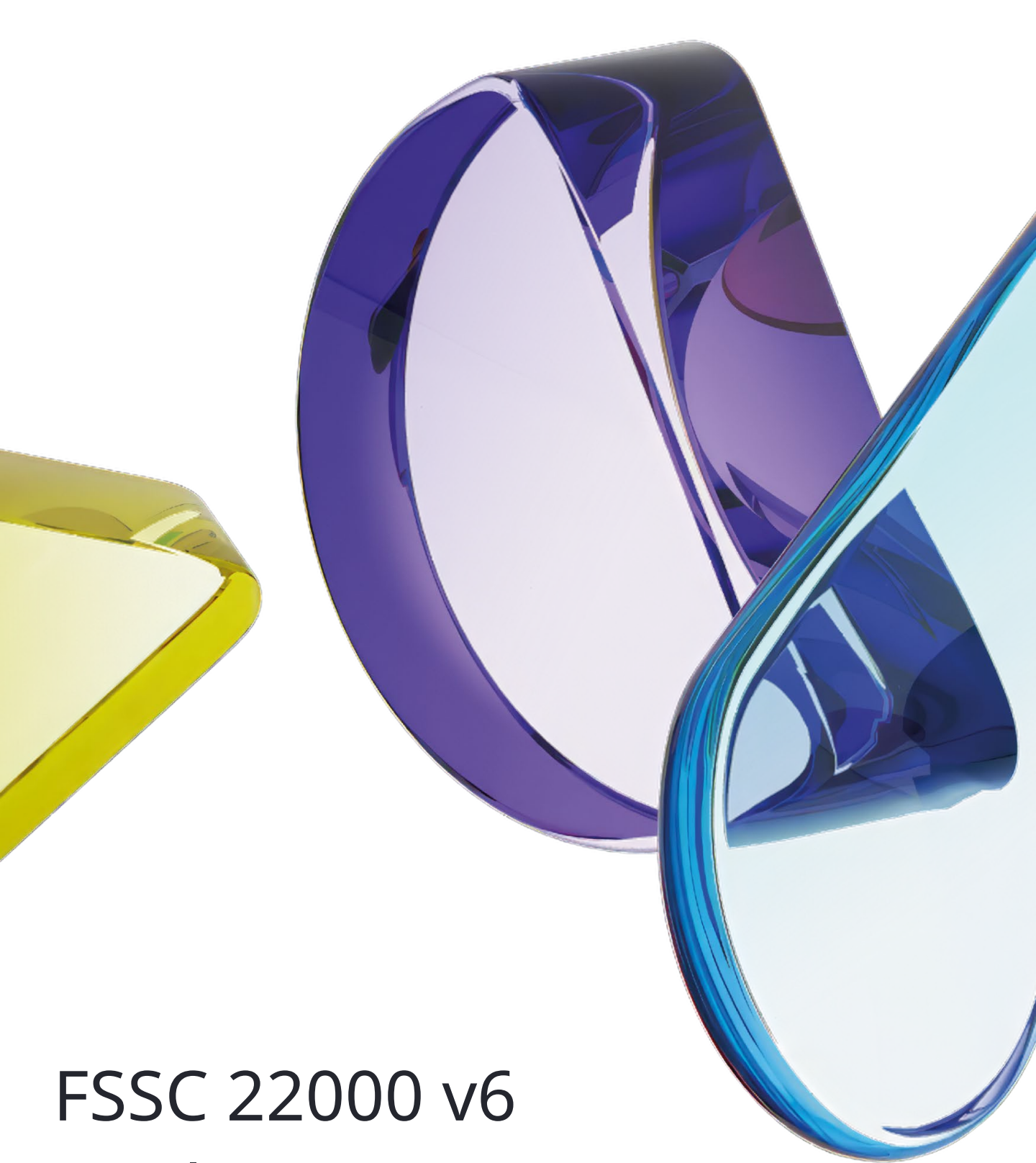




FSSC 22000 v6 Implementation - International



Your partner
in progress

Course descriptive

FSSC 22000 is the management system standard for food safety (FSMS) that is aligned to internationally recognized best practice, and through ISO 22000:2018 as its basis, makes use of the ISO high level structure. FSSC 22000 helps organizations to provide safe food by proactively improving their FSMS performance.

In this course you will gain the required skills to conduct a baseline review of your organization's current position and implement the key principles of FSSC 22000. Using a step-by-step approach, you'll learn how to develop an implementation plan, create necessary documentation and monitor your FSMS Plan.

Pedagogical objectives

This course will help you:

- Become familiar with a typical framework for implementing a food safety management system (FSMS). This should form a sound basis for your implementation efforts and benefit your organization
- Recognize where adjustments might need to be made to this framework, to accommodate your particular situation and progress made to date
- Increase your knowledge on the key concepts and requirements of FSSC 22000, from an implementation perspective
- Gain the skills to conduct your own baseline review of your organization's current position with regard to FSSC 22000, and implement key concepts and requirements relating to FSSC 22000
- Your learning will be through an activity-based, delegate-centered approach. This will help you share experiences and knowledge with other attendees; bringing alive the information presented and resulting in enhanced retention and application to your own workplace.

Skills to be acquired

On completion of this course, you'll be able to:

Knowledge

- Recognize a typical framework for implementing FSSC 22000 following the double PDCA cycle
- Interpret key concepts and requirements of FSSC 22000 from an implementation perspective
- Identify the benefits specific to an organization in relation to implementing an effective FSMS
- Targeted audience

Skills

- Conduct a baseline review of an organization's current position with regard to FSSC 22000
- Implement key concepts of FSSC 22000
- Implement key requirements of FSSC 22000

Targeted audience

Anyone involved in the planning, implementing, maintaining, supervising, or auditing of an FSSC 22000 food safety management system.

This may include operations, technical and quality teams, human resources, engineering, logistics and product development teams and managers.

Prerequisites

- Delegates should obtain a copy of FSSC 22000 v6 before taking this course.
- Delegates may also obtain a copy of ISO 22000:2018, Food safety management systems — Requirements for any organization in the food chain.
- Delegates may also obtain the relevant ISO 22002 Prerequisite Programs on Food Safety relevant to their food industry sector.
- For delegates in food manufacturing this is ISO/TS 22002-1:2009
- For delegates in catering this is ISO/TS 22002-2:2013
- For delegates in food packaging manufacturing this is ISO/TS 22002-4:2013
- For delegates in transport and storage this is ISO/TS 22002-5:2019
- For delegates in feed and animal food production this is ISO/TS 22002-6:2016

Duration

2 days – 14 hours

Pedagogical, technical and framing means

Course materials including:

- Introduction to the training, detailed program and security assignments
- Course presentation, theory and activities/ role plays
- Answers to the activities
- Videos
- Additional documents, distributed during the sessions, to use for the activities
- Attendance sheet to be signed



Assessment specifics

- Questionnaire to assess the knowledge at the end of the training
- Customer survey

What is included?

- Course materials, provided electronically
- Letter of attestation
- Official certificate



Agenda – Day 1

Time	Subject
09:00	Benefits to you, welcome and introductions
	Course aim and learning objectives
	Food safety management system • Implementing a food safety management system • Integration: High level structure diagram • The PDCA cycle
	Understand the ‘context of your organization’
	Documented information • Determine the need for documentation
	Conduct baseline gap analysis
	Project plan and Gantt chart
	Key concept: process approach
	Leadership
	Planning
	Risk
17:00	Create your food policy and objectives
	End of day 1



Day 2

Time	Subject
09:00	Welcome back
	Support
	Clause 8: Operation • 8.1 Operational planning and control • 8.2 Prerequisite programs PRPs • 8.3 Traceability system • 8.4 Emergency preparedness and response • 8.5 Hazard control • 8.6 Updating the information specifying the PRPs and the hazard control plan • 8.7 Control of monitoring and measuring • 8.8 Verification related to PRPs and the hazard control plan • 8.9 Control of product and process nonconformities
	Clause 9: Performance evaluation
	Improvement
	Further FSSC 22000 clauses
	FSSC certification process
	Summary: key requirements
	Course review and final questions
16:30	End of course

*These training modules are eligible to the subsidizing by the public institutions in France (OPCO).

**Each delegate receives a training convention after the enrollment.

***Please note that for the public sessions, you have until 48h before the start of the course to confirm your enrollment. For the in-house sessions, the deadline would be of two weeks prior to the start of the course.

****Should you be in a disabled situation, please contact us and indicate what details should be taken into account.

You can contact us on training.france@bsigroup.com or 01 89 79 00 40.