

FSSC 22000 V6 Transition

Duration: 1 Day

Overview: The "FSSC 22000 V6 Transition" course is designed to guide organizations through the process of transitioning from previous versions of the FSSC 22000 standard to Version 6. This course provides an in-depth understanding of the changes and updates introduced in FSSC 22000 V6, and practical guidance on how to adapt existing food safety management systems to meet the new requirements. Participants will learn how to manage the transition effectively, ensuring continued compliance and leveraging the benefits of the updated standard.

Course Objectives (Expected Outcomes): By the end of this course, participants will be able to:

- Identify and understand the key changes between FSSC 22000 V5 and V6.
- Develop a transition plan to align existing systems with the requirements of FSSC 22000 V6.
- Implement necessary updates to documentation, processes, and controls.
- Manage the transition process smoothly and efficiently.
- Prepare for and conduct internal audits to verify compliance with FSSC 22000 V6.
- Understand the impact of the transition on certification and ongoing food safety management.

Course Content:

1. **Introduction to FSSC 22000 V6:**
 - Overview of FSSC 22000 V6 and its relevance
 - Comparison with previous versions (V5 and earlier)
 - Key changes and updates in Version 6
2. **Understanding the Changes:**
 - Detailed analysis of the new requirements and changes introduced in V6
 - Impact of these changes on food safety management systems
 - Adjustments needed in existing systems to comply with V6
3. **Developing a Transition Plan:**
 - Steps to create a transition plan for FSSC 22000 V6
 - Identifying and addressing gaps between current practices and V6 requirements
 - Allocating resources and responsibilities for the transition
4. **Updating Documentation and Processes:**
 - Revising existing documentation to align with V6 requirements
 - Updating procedures, work instructions, and records
 - Ensuring effective communication of changes to all relevant stakeholders
5. **Training and Awareness:**
 - Educating staff on the changes and new requirements of FSSC 22000 V6
 - Developing and delivering training programs to support the transition
 - Ensuring staff understanding and competence in new practices

6. Internal Audits and Verification:

- Conducting internal audits to assess compliance with FSSC 22000 V6
- Identifying and addressing non-conformities
- Preparing for external certification audits and managing any issues

7. Benefits of Transitioning to V6:

- Understanding the advantages of adopting FSSC 22000 V6
- Enhancing food safety management and operational efficiency
- Gaining a competitive edge and meeting customer expectations

Who Should Attend? This course is ideal for:

- Food safety and quality managers responsible for transitioning to FSSC 22000 V6.
- FSMS coordinators and implementers managing the update of food safety systems.
- Internal auditors and consultants involved in FSSC 22000 certification.
- Management teams overseeing the transition process.
- Any personnel involved in updating or maintaining food safety management systems.

Assessment: Participants will be assessed through interactive discussions, case studies, and a final examination. Upon successful completion, participants will receive a certificate of completion, demonstrating their ability to manage the transition to FSSC 22000 V6.

Entry Requirements: Participants should have a basic understanding of FSSC 22000 standards or prior experience with previous versions. Familiarity with food safety management systems is recommended.

Duration of the Course: 8 hours (1 day)

Progression: Upon successful completion of this course, participants may choose to advance to further training in:

- FSSC 22000 V6 Implementation and Auditing
- ISO 22000:2018 Lead Auditor Training
- Advanced Food Safety Management System Strategies

Training Options:

- **Online:** Live virtual sessions providing flexibility and interactive learning from any location.
- **Onsite:** Customized training at your facility, tailored to your organization's transition needs.
- **Off-site:** Training held at an external venue, offering a focused and immersive learning environment.
- **In-Person:** Face-to-face sessions with experienced instructors, offering practical guidance and hands-on support.