Introduction to FSSC 22000 Version 6

Duration: 1 Day

Overview:
The "Introduction to FSSC 22000 Version 6" course offers participants a comprehensive understanding of the Food Safety System Certification (FSSC) 22000 Version 6. This course is designed for individuals who are new to FSSC 22000 or those looking to update their knowledge in line with the latest version. Participants will learn the key elements and requirements of the FSSC 22000 certification scheme, including the integration of ISO 22000, ISO/TS 22002, and other additional FSSC requirements. The course aims to equip attendees with the knowledge to contribute effectively to the implementation, maintenance, and continual improvement of a food safety management system within their organization.

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

- Understand the key requirements and structure of FSSC 22000 Version 6.
- Identify the significance of food safety and how FSSC 22000 contributes to it.
- Recognize the updates introduced in Version 6 of the FSSC 22000 scheme.
- Apply the principles of the Plan-Do-Check-Act (PDCA) cycle within the context of FSSC 22000.
- Develop a foundational understanding of how to implement a food safety management system based on FSSC 22000.
- Identify the documentation and records required for FSSC 22000 compliance.
- Understand the role of leadership and communication in maintaining an effective food safety management system.

Course Content:

1. **Introduction to FSSC 22000 Version 6:**
   o Overview of FSSC 22000 and its importance in the global food industry
   o Key terms and definitions related to FSSC 22000 and food safety
2. **Understanding the Context of the Organization:**
   o Identifying internal and external factors impacting the food safety management system
   o Understanding stakeholder requirements and expectations
3. **Leadership and Commitment:**
   o The role of top management in the successful implementation of FSSC 22000
   o Establishing food safety policies, objectives, and a culture of food safety
4. **The Plan-Do-Check-Act (PDCA) Cycle:**
   o Understanding the PDCA cycle and its application in FSSC 22000
   o Integrating the PDCA cycle with FSSC 22000 requirements
5. **Risk-Based Thinking:**
   o Introduction to risk-based thinking and its role in FSSC 22000
   o Identifying and managing risks and opportunities within the food safety management system

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6. **Food Safety Management System Planning:**
   - Setting food safety objectives and planning actions to achieve them
   - Allocating resources and support necessary for effective FSMS implementation
7. **Support and Documentation:**
   - Documenting the food safety management system and maintaining essential records
   - Ensuring competence, awareness, and communication across the organization
8. **Operational Planning and Control:**
   - Implementing control measures to manage food safety hazards
   - Monitoring, measuring, and verifying the effectiveness of controls
9. **Performance Evaluation and Improvement:**
   - Evaluating FSMS performance through audits, reviews, and corrective actions
   - Driving continual improvement within the food safety management system

Who Should Attend?
This course is ideal for:

- Quality assurance and food safety professionals aiming to understand FSSC 22000 Version 6.
- Individuals involved in the development, implementation, or management of a food safety management system.
- Managers and supervisors responsible for food safety within their organizations.
- Newcomers to the food industry seeking foundational knowledge of FSSC 22000.
- Auditors and consultants working with food safety management systems.

Assessment:
Participants will be assessed through interactive exercises, discussions, and a final examination. Upon successful completion, participants will receive a certificate of completion, demonstrating their understanding of the FSSC 22000 Version 6 standard.

Entry Requirements:
There are no formal entry requirements for this course. However, a basic understanding of food safety principles or experience in the food industry is recommended.

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

- FSSC 22000 Implementation and Auditing
- FSSC 22000 Lead Auditor Training
- HACCP (Hazard Analysis Critical Control Point) Implementation

Training Options:

- **Online:** Engage in live virtual sessions from any location, with opportunities for interaction and discussion.
- **Onsite:** Training tailored to your organization's needs, conducted at your facility.
- **Off-site:** Participate in training sessions at an external venue, providing a focused learning environment.
- **In-Person:** Face-to-face training with experienced instructors, offering practical insights and hands-on learning.

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