

# FSSC 22000 V5 AND HACCP IMPLEMENTATION

TRAINING COURSE

SGS ACADEMY

## COURSE DESCRIPTION

Learn how to manage food safety hazards into an organisation by using FSSC v5 and HACCP approach to reduce and continually improve food safety hazards.

ELEARNING: 165 minutes

## LEARNING OBJECTIVES

Upon completion of this course, learners will be able to:

- Understand the purpose of FSSC 22000 v5 Certification Scheme for FSMS by reviewing its history, background and relationship with other management system standards
- Know how to apply the requirements of FSSC 22000 certification (ISO 22000:2018 FSMS requirements, sector specific prerequisite programs (PRPs) and FSSC 22000 Additional requirements) in your organisation
- Understand the importance of the Global Food Safety Initiative (GFSI)
- Understand the updates to the scheme from version 4.1 to version 5
- Understand how HACCP can help food businesses reduce the risk of food safety hazards
- Familiarise with HACCP terms and the importance of food safety and food hygiene
- Develop and implement a HACCP plan based on the preliminary tasks and HACCP principles
- Use the HACCP system and guidelines to identify and effectively control food safety hazards

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## PRIOR KNOWLEDGE

It will benefit learners if they have knowledge of the following food safety management principles and concepts:

- Implementing or operating a management system within a food sector context
- Prerequisite programs as specified in ISO/TS 22002-1
- Good practice guides and/or trading practices relevant to the segment of food chain in which the organisation operates
- The principles of HACCP as defined by the Codex Alimentarius Commission customer food safety requirements

## AUDIENCE

This course is designed for experienced food safety professionals, food operators, food handlers or anyone whose role require knowledge or is responsible for managing food safety into an organisation.

## COURSE CONTENT

- Introduction to FSSC v5, background, GFSI and FSSC 22000 v5 certification scheme and requirements
- Framework, clauses, process approach, application of PDCA and risk-based thinking
- Getting the FSSC v5 certification, the food chain, prerequisite program, food fraud and food defence (HACCP, TACCP & VACCP)
- Introduction to HACCP
- Foodborne diseases
- Legal responsibilities
- Food Safety Management System (FSMS) overview
- HACCP principles & application
- Get buy-in and communicate the benefits
- Analyse the current business state
- Plan the implementation
- Design and document the system
- Steps to certification

## COURSE CERTIFICATION



Learners will be able to download the SGS Completion Certificate on achievement of a 80% pass mark or more in the final assessment.

## CONTACT SGS



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