



FSSC 22000 Version 7 Food Safety System Certification Awareness Training

FSSC 22000 is a globally recognized food safety management system certification scheme. It is designed to ensure the safety and quality of food products throughout the entire food supply chain. FSSC 22000 is based on ISO 22000, which is an international standard for food safety management system, and it incorporates additional requirements specific to the food industry.

DURATION

1 Day

LANGUAGE

English

COURSE CODE

MF-41021

FSSC 22000 Version 7 Food Safety System Certification Awareness Training

Course Content

The syllabus focuses on:

- Overview & Benefits of FSSC 22000
- Structure of FSSC 22000 Version 7
- Main Changes between FSSC 22000 Version 6 vs Version 7
- ISO 22000:2018 clauses and requirements
- Relevant Prerequisite Programs (PRPs) for the sector based on the ISO 22002-x series

Additional FSSC 22000 Requirements

- Food Defense & Food Fraud Mitigation
- Environmental Monitoring
- Management of Allergens
- Food Safety & Quality Culture
- Quality Control
- Equipment Management
- Food Loss & Waste
- Communication Requirements

Who Should Attend

- Anyone involved in developing, implementing, maintaining FSSC 22000 Version 7 Food Safety System Certification
- Individuals who are involved in food handling and keen to gain knowledge on FSSC 22000 Version 7 Food Safety System Certification

Mode of Training

- Face-to-face training at client's site [QR](#)
- Online training with virtual interactive activities

Certification

Certification of Attendance will be awarded for participants who are with 100% attendance

Learning Outcomes

By the end of this training, learners from FSSC 22000 Version 7 Food Safety System Certification Awareness Training will be able to:

- Explain the structure and components of FSSC 22000 Version 7, including its relationship with ISO 22000 and ISO 22002 standards.
- Interpret and apply the specific requirements of FSSC 22000
- Describe the difference between FSSC 22000 Version 6 vs Version 7
- Understand and maintain up-to-date documentation and records, meeting FSSC 22000 requirements
- Develop the skills to promote and maintain a positive food safety culture within the organization

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