



FSSC 22000 Version 7 Food Safety System Certification Internal Auditor 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.

This course also allows the participants to build on the skill and knowledge to conduct internal audit.

DURATION

2 Days

LANGUAGE

English

COURSE CODE

MF-41221

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Course Content

The syllabus focuses on:

Day 1

- 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

Additional FSSC 22000 Requirements

- Food Safety & Quality Culture
- Quality Control
- Equipment Management
- Food Loss & Waste
- Communication Requirements

Day 2

- Introduction to Auditing
- Audit Objectives
- Internal Audit Processes
- Stage 1 - Audit Preparation
- Stage 2 - Conduct of Audit
- Stage 3 - Report Findings and Follow Up

Who Should Attend

Appointed Internal Auditor for Food Safety Management System, Quality Managers, Management Representative, Department Manager Involved in food safety operation and process

Mode of Training

- Face-to-face training at client's site OR
- Online training with virtual interactive activities

Certification

Certificates will be issued to participants who have attended the course and have successfully attain COMPETENT for MCQ assessments

Learning Outcomes

By the end of this training, learners from FSSC 22000 Version 7 Food Safety System Certification Internal Auditor 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 accurate and 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
- Conduct internal audit in accordance with FSSC 22000 Version 7 clauses

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