

FSSC 22000 V5.1 & HACCP eLearning Course Bundle



COURSE DESCRIPTION

Whether you are new to your field and learning your role, or you are looking to strengthen your core skills within your organisation, SGS Bundled Courses will provide you with access to the training you need. These courses can be completed at your own pace and in any order.

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This bundle consists of 4 separate eLearning courses:

FSSC v5.1 Introduction Course

HACCP Introduction Course

FSSC v5.1 Implementation Course

FSSC v5.1 Internal Auditor Course

DURATION: 225 minutes

DELIVERY: eLearning

ACCREDITATION: SGS

LANGUAGE: English

FOR EXPERIENCED FOOD SAFETY PROFESSIONALS

LEARNING OBJECTIVES

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

- Understand the purpose of the FSSC 22000 v5.1 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).
- Protect your business and consumers from food threats or risks by applying food fraud mitigation and food defence requirements.
- Understand the updates to the scheme from version 5 to version 5.1.
- Plan an internal audit of a food safety management system against FSSC 22000 V5.1 (ISO 22000:2018, FSSC 22000 Additional requirements and prerequisite programs (PRPs)).
- How to maintain and improve food.
- Plan and prepare activities in readiness for the certification audit.
- Verify that the organisation is compliant with its policies, procedures and associated documents using the auditing principles and process.
- Report on the management systems effectiveness by gathering objective evidence and evaluating the extent to which environmental management system is being managed and continually improved.
- Understand how the Hazard Analysis & Critical Control Points (HACCP) helps food businesses reduce the risk of safety hazards in food
- 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
- Identify and effectively control the hazards in your organisation relating to food safety.
- Learners will need to demonstrate acceptable performance in these areas to complete the course successfully.



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PRIOR KNOWLEDGE

Before starting this course, it is recommended that learners have prior knowledge of:

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

AUDIENCE

This course is designed for:

- Experienced food safety professionals with an understanding of the management systems approach to food safety

COURSE CERTIFICATION

On completion of this course:

- The SGS certificate is available to download once you have achieved a pass mark of 80% or more in the final assessment which completes this course.
- You have 12 months access to this course, effective from the date of purchase.

COURSE CONTENT

INTRODUCTION COURSE

- Introduction to FSSC v5.1, background, GFSI and FSSC 22000 v5.1 certification scheme and requirements
- The framework, clauses, process approach, application of PDCA and risk-based thinking
- Getting the FSSC v5.1 certification, the food chain, prerequisite program, food fraud and food defence (HACCP, TACCP & VACCP)

HACCP: FOODBORNE DISEASES

- Food hygiene, food illness and other related terms
- Importance of food hygiene
- Types of contamination, causes and effects

HACCP: LEGAL RESPONSIBILITIES

- Legal requirements for food operators and food handlers

HACCP: FOOD SAFETY MANAGEMENT SYSTEM (FSMS)

- What is a FSMS
- Role and benefits of a FSMS
- Role of management
- PDCA process approach

HACCP APPLICATION AND PRINCIPLES

- HACCP application and preliminary tasks

- HACCP 7 principles
- Hazard analysis and maintaining documentation
- Conducting a risk assessment
- Control, prevent or eliminate a food safety hazard
- Check and validate compliance with food safety regulations (monitoring, verification, internal audit)
- Verification checks and controls

IMPLEMENTATION COURSE

- Get buy-in and communicate the benefits
- Analyse the current business state
- Plan the implementation
- Design and document the system
- Steps to certification

INTERNAL AUDITOR

- Auditing types and the principle of auditing
- Roles, responsibilities and competencies
- Planning, scheduling and preparing audit documents and activities
- Conducting the audit (verifying audit evidence against audit schedule and planned activities)
- Audit review (CAR's and opportunities for improvement)
- Follow up and closeout activities following the management review.

