

FSSC 22000 V5.1 Internal Auditor eLearning Course



COURSE DESCRIPTION

This course will help you to understand how to conduct an internal audit of an FSMS based on FSSC v5.1 and ISO 22000:2015 so that you can report on the effectiveness of the management system implementation following ISO 19011, ISO 22002-1 and ISO/IEC 17021 as applicable and contribute to the continual improvement of the FSMS.

In November 2020, the scheme was updated from version 5 to version 5.1.

DURATION: 105 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
- 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 the requirements for food fraud mitigation and food defence
- Explain the updates to the scheme from version 5 to version 5.1
- Detail the process of completing 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))
- Demonstrate knowledge of audits and auditing principles to maintain and improve food safety standards in an organisation.

AUDIENCE

This course is designed for:

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

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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 and 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.
- Hazard analysis experience (hazard and risk assessment).
- Commonly used food safety management terms and definitions as outlined in ISO 22000:2018 and FSSC 22000 v5.1.

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)

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.

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.



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