

# FSSC 22000 V5.1 & HACCP Introduction eLearning Course



## COURSE DESCRIPTION

SGS has developed this course to benefit clients wishing to understand the FSSC 22000 Certification Scheme and its requirements.

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:

- Introduce the FSSC 22000 Global Certification Scheme for Food Safety Management Systems (FSMS)
- Describe the history of the FSSC 22000 Certification Scheme
- Explain the updates to the scheme from v5 to v5.1
- Identify and review the specific requirements for Food Fraud Mitigation, Food Defence and Food Safety Culture
- 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.

## 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:

- How to implement or operate a management system within a food sector context, including private schemes such as FSSC 22000, BRC and others with management system components.
- Knowledge of prerequisite programmes as specified in ISO/TS 22002-1.
- Experience of Good Practice Guides for Agriculture (GAP), Veterinary (GVP), Manufacturing (GMP), Hygiene (GHP), Production (GPP), Distribution (GDP), and Trading (GTP), depending on the segment of the food chain in which the student operates.
- An understanding of the principles of HACCP, as defined by the Codex Alimentarius Commission.
- Food safety hazards
- Working in a food catering establishment

## COURSE CONTENT

### INTRODUCTION TO FSSC 22000 V5.1

- FSSC 22000 v5.1 Additional Requirements
- Food Safety Management System (FSMS)
- Food Defence
- Food Fraud
- Food Safety Culture
- Summary of Changes from v5 - v5.1

### SESSION 1: FOODBORNE DISEASES

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

## 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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### SESSION 2: LEGAL RESPONSIBILITIES

- Legal requirements for food operators and food handlers
- SESSION 3: FOOD SAFETY MANAGEMENT SYSTEM (FSMS)
- What is a FSMS
- Role and benefits of a FSMS
- Role of management
- PDCA process approach

### SESSION 4: 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

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