

FSSC 22000 v7 Introduction Training Course

SGS

COURSE DESCRIPTION

This course has been developed by SGS for the benefit of clients wishing to understand the FSSC 22000 Certification Scheme and its requirements. In May 2026, the scheme was substantially updated from version 6 (v6) to version 7 (v7).

This course aims to assist organisations and individuals to understand the new and updated requirements under FSSC 22000 v7 and ISO 22003:2022, identifying and reviewing the specific requirements for Food Fraud Mitigation Food Defense and Food Safety Culture.

DURATION: 1 Day
8 Hours

DELIVERY: Face to Face
VILT

ACCREDITATION: SGS

LANGUAGE: English

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 v6 to v7.
- Identify and review the specific requirements for Food Fraud Mitigation, Food Defence and Food Safety Culture.

AUDIENCE

This course is designed for:

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

COURSE CONTENT

SESSION ONE: Introduction to FSSC 22000 v7

SESSION TWO: Food Safety Management System (FSMS)

SESSION THREE: Food Defense, Food Fraud Mitigation and Food Safety Culture

SESSION FOUR: Summary of Changes in FSSC 22000, from v6 to v7

UNDERSTAND THE KEY
CHANGES IN FSSC 22000 V7

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ADDITIONAL RELATED TRAINING

- FSSC 22000 v7 Transition; Implementation; Internal Auditor; Lead Auditor
- HACCP Levels 1, 2 and 3; Implementation
- Food Loss and Food Waste; Allergen Management; Food Safety Equipment Management; Introduction to Food Safety Culture; Intentional Adulteration Vulnerability Assessment; Food Defense Awareness
- ISO 19011 Auditing Management Systems – Guidelines

GET IN TOUCH FOR SUPPORT TO BOOST YOUR CAREER!

PRIOR KNOWLEDGE

Prior to attending this training course, learners should have (but not essential) sufficient knowledge of the following food safety management principles and concepts:

- Implementing or operating a management system within a food sector context. This includes schemes such as FSSC 22000, ISO 22000 and/or other schemes which include management system components.
- Knowledge of prerequisite programs (PRPs) as specified in ISO 22002-1.
- The principles of HACCP as defined by Codex Alimentarius Commission.



COURSE CERTIFICATION

On completion of this course, learners will be issued with a “Certificate of Attendance”.



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