



Understanding FSSC 22000 V5.1 Training Course

This Understanding FSSC 22000 Training Course is designed for those wishing to gain an understanding of FSSC 22000 and the importance of Food Safety Management Systems (FSMS) and the relationship between FSSC and ISO 22000.

It will provide delegates with an understanding of the key principles of FSSC 22000, including how ISO 22000, sector specific Pre-Requisite Programs (PRPs) and FSSC 22000 specific requirements, are utilised to ensure quality and continual improvement occurs within an FSMS.

COURSE DURATION

1 day

CPD

Equivalent to 7 hours

COURSE PRICE

[Request quote](#)

CERTIFICATES

All delegates will receive a certificate on completion.

Who should attend?

- Those who need/wish to understand FSSC 22000 and ISO 22000 as part of their job role
- Those seeking to implement a Food Safety Management System within their organisation
- Those involved (or who will be involved) in the implementation or maintenance of FSSC 22000 certification
- Managers responsible for safety within the food supply chain
- Those with prior knowledge of ISO 9001 or ISO 22000 who wish to learn about FSSC 22000
- Those responsible for business improvement within the food sector

This course is suitable for those who wish to gain knowledge of FSSC 22000 prior to undertaking our [FSSC 22000 Internal Auditor training course](#).

Key topics

- Introduction to FSSC (Food Safety System Certification) and the scheme requirements
- The purpose and benefits of a Food Safety Management System (FSMS)
- Overview and key principles of ISO 22000:2018, ISO/TS 22002-1 (previously PAS 220) and ISO 9001 and its relevance to food safety
- Sector specific Pre-Requisites Programmes (PRP)
- Hazard Controls (CCPs and OPRPs)
- Hazard Analysis and Critical Control Point (HACCP)
- FSSC 22000 Global Markets Program
- Plan-Do-Check-Act cycle (PDCA)

Skills gained

By the end of this Understanding FSSC 22000 course, you will be able to:

- Understand the purpose of FSSC 22000 and the scheme requirements
- Understand the principles and interpret the key requirements of ISO 22000 and ISO 9001 in relation to food safety
- Understand the importance of hazard controls
- Understand the definition of and key principles of a Food Safety Management System



All delegates who attend the course in full will be awarded with a certificate of completion to demonstrate their new understanding of FSSC 22000.

The tutor was relatable, had an in-depth knowledge of the course material with real life experience and easy to understand. He was also very professional and approachable.

Capita

Tremendous knowledge and practical experience from the tutor, easy to follow and made me feel at ease.

Department for Environment, Food and Rural Affairs

The tutor was extremely knowledgeable in the subject and presented in a very engaging way, promoting interaction and fostering a really good learning environment for all. Genuinely one of the best instructors I have ever had in any subject.

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Bywater is the leading independent provider of professional management systems training in the UK.

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