



Empowering & Inspiring Excellence

Company Registration No. 2014/063827/07

ONLINE Course

FSSC 22000 Version 5.1 including Food Defense (TACCP), Food Fraud (VACCP) and Food Safety Culture Practical Implementation

Course code: FBFS02-05

Overview

This course covers all the requirements of the new Version 5.1 of Food Safety System Certification (FSSC 22000) including practical implementation of Food Defense (TACCP – Threat Assessment and Critical Control Point), Food Fraud (VACCP – Vulnerability Assessment and Critical Control Point) and Food Safety Culture requirements. The course provides delegates with the knowledge and skills required to develop, document, implement, maintain, update and improve a Food Safety Management System based on FSSC 22000 version 5.1 requirements. The course also provides participants with an understanding of the most important changes contained in version 5.1 and provides an understanding of the components of FSSC 22000 including Prerequisite Programs for FSSC 22000 based on ISO/TS 22002-1 Technical Specification for manufacturing, Hazard Analysis Critical Control Point (HACCP) and ISO 22000:2018. Key changes in FSSC 22000 version 5.1 include the GFSI food safety culture requirements that specify elements related to communication, training, employee feedback and performance measurement. In this course, participants will be guided through these key changes to ensure compliance to the new version. Participants will receive a practical tips on implementation of food safety culture, that will now be audited as part of FSSC 22000 certification, and will also be taken through a guidance document that has been published to demonstrate how food safety culture requirements can be met in relationship to ISO 22000:2018 standard that already addresses requirements on communication, training and performance measurement. Participants will also gain an understanding of the rationale behind the changes and the impact these changes on their own organizations.

This is a practical course with a high level of participation through discussions, case studies and student activities/exercises that are important in reinforcing the fundamentals of practical implementation of FSSC 22000 and the new requirements of version 5.1. At the end of the course a portfolio of evidence with all activities done by the student will be submitted and a certificate of

successful completion of the course will be awarded.

The training is highly beneficial for individuals involved in preparing the FSSC 22000 compliant documentation and implementation requirements.

Course Objectives

On completion of the course participants will be able to:

- Understand the requirements and of FSSC 22000 Version 5.1
- Implement key Changes in FSSC 22000 v5.1
- Understand GFSI Food Safety Culture Requirements as addressed in relationship with ISO 22000:2018 requirements on communication, training, feedback from employees and performance measurement.
- Develop documentation for an effective Food Safety Management System (FSMS)
- Prepare organization for FSSC 22000 certification
- Appreciate new risks and threats categorization and identification of types of threats in food business, industry and food security of countries.
- Understand the concept of threats and vulnerabilities as they relate to food and understand risks to food brand, business reputation and business continuity.
- Identify threats of deliberate contamination in the form of malicious and ideological motivated contamination and implement a food defense plan.
- Identify vulnerabilities to food fraud and implement food fraud mitigation plan

Course Content

- What is FSSC 22000
- FSSC 22000 Journey
- FSSC 22000 Version 5.1 Requirements
 - Key Changes in FSSC 22000 v5.1
 - Why changes in FSSC 22000 v5.1
 - GFSI Food Safety Culture Requirements as addressed in relationship with ISO 22000:2018 requirements on communication, training, feedback from employees and performance measurement.
 - Additional Requirements in FSSC 22000 Version 5.1
 - Management of services and purchased materials
 - Product labelling
 - Food Defense
 - Food Fraud Mitigation
 - Logo Use
 - Food Chain Categories
 - Management of Allergens (Food Chain Categories C, E, FI, G, I & K)
 - Environment monitoring (Food Chain Categories C, I & K)
 - Formulation of products (Food Chain Category D)

- Transport & delivery (Food Chain Category FI)
 - Storage & Warehousing (All Food Chain categories)
 - Hazard control and measures for preventing cross-contamination (Food Chain Categories C & I)
 - PRP Verification (Food Chain Categories C, D, G, I & K)
 - Product development (Food Chain Categories C, D, E, F, I & K)
 - Health Status (Food Chain Category D)
 - Requirements for organizations with multi-site certification (Food Chain Categories E, A, FI & G)
 - Changes to requirements for certification
 - Conducting unannounced audits
 - nonconformity grading levels
 - Nonconformity grading process
- Food Fraud Plan (VACCP) Implementation
 - What is Food Fraud
 - Vulnerabilities in the supply chain
 - Building resilience in food supply chains: new industry tools for managing food integrity
 - Practical cases compromising food integrity.
 - Context of Threats and Vulnerabilities in Supply Chain
 - Food Fraud Mitigation
 - Summary of steps to implementation of VACCP
 - Food Defense (TACCP) Implementation
 - What is Food Defense
 - Risks and Threats to Food Integrity
 - Practical cases compromising food integrity
 - Assurance systems to prevent compromise to food integrity and deliberate attack on food chain
 - Tools for Assessing, Reducing and Mitigating (ARM) Risk and Threats to Food Safety including CARVER + Shock and PAS 96:2017 Guidelines
 - Summary of steps to implementation of Threat Analysis and Critical Control Point (TACCP)
 - Developing a Food Defense plan and implementing appropriate mitigating strategies
 - Understanding overlaps between Food Quality, Food Safety, Food Fraud and Food Defense
 - Integration of HACCP and TACCP/VACCP and incorporate into existing framework for crisis and/or business continuity management
 - Maintain the system and horizon scanning
 - Food Safety Culture practical implementation and auditing requirements

Who should attend?

The course is designed for individuals of all levels within a food manufacturing, processing,

catering, retailing and other food businesses responsible for the development of a food safety management system based on FSSC 22000 including;

- Food safety Managers, Food Safety Team members, Technical Managers, Quality Assurance Managers, Quality Control Managers, Production Managers, Purchasing Managers, Plant Workshop Managers, Warehousing Managers, Transport/Logistics Managers & Stores Manager, Laboratory Managers, Laboratory Team Leaders and Supervisors.
- Food Safety Auditors and Factory Inspectors and Supervisors.

Assessment

- Formative assessment through discussions, case studies and activities/exercises
- Examination may be given at the end of the course.
- Portfolio of Evidence
- Full attendance of all contact sessions is essential for a certificate to be issued

Entry requirements

- ISO 22000 and HACCP training or experience in implementing ISO 22000 and HACCP
- A basic comprehension of English and be able to read and write

Duration of the course: 4 Days with 4 hours contact /lecture time per day

Progression

- Root Cause Analysis (Investigating & solving problems, making decisions and implementing solutions)

Cost: As per price list

For Further Information on our training courses, or to register for a course, please contact us on:

Tel: +27 12 542 1192, Cell: +27 82 837 1753, Cell: +27 63 771 8291

Email: kotsa@foodbevconsult.co.za; info@foodbevconsult.co.za

www.foodbevconsult.co.za

FoodBev International Consulting (Pty) Ltd, 114 Graskop Rd, Waterkloof Heights, Pretoria, 0065, South Africa.