



Empowering & Inspiring Excellence

Company Registration No. 2014/063827/07

ONLINE Course

FSSC 22000 Version 6 including Food Defense (TACCP), Food Fraud (VACCP) Practical Implementation and Food Safety & Quality Culture Awareness

Course code: FBFS02-07

Overview

The global demand for safe food is increasing and the threats and vulnerabilities of business to both unintentional and intentional hazards to food producers and manufacturers have also increased. Businesses are therefore required to ensure that the food they produce is safe. Consumers are also increasingly demanding safe food and cases of litigation and possible bankruptcy and business closures are now more likely to occur than ever before as consumers are increasingly becoming aware of their rights and food lawyers for class action law suits are now readily available to protect and compensate affected consumers. Implementation of Food Safety Management Systems is now not just a good to have but a mandatory requirement for business growth and for any company that need to export their products.

This course covers all the requirements of the new Version 6 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 and Quality 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 6 requirements. The course also provides participants with an understanding of the most important changes from version 5.1 to version 6 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 food manufacturing, Hazard Analysis Critical Control Point (HACCP) and ISO 22000:2018.

Key changes in FSSC 22000 version 6 include the addition of: Food safety and quality culture which is premised on the GFSI food safety culture requirements that specify elements related to communication, training, employee feedback and performance measurement, quality control, equipment management, food loss and waste and communication. The version 6 also made further

additions to the management of allergens ensuring a stricter control of allergens, environmental monitoring, management of services and purchased materials, product labelling, food defense, food fraud, transportation, hazard control and product design and development. In this course, participants will be guided through these key changes to ensure compliance to the new FSSC 22000 version 6. Participants will also receive an awareness of food safety culture. 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 6. 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 and maintaining the FSSC 22000 compliance documentation and implementation requirements.

Course Objectives

On completion of the course participants will be able to:

- Understand the requirements and of FSSC 22000 Version 6 in relation to ISO 22000:2018 Standard
- Have an awareness of Food Safety and Quality Culture
- 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 ideologically 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 6 Requirements
 - Key Changes in FSSC 22000 v6 from v5.1
 - Why changes in FSSC 22000 v6
 - Additional Requirements in FSSC 22000 Version 6
 - Management of services and purchased materials (all food chain categories)
 - Product labelling and printed materials (all food chain categories)
 - Food Defense

- Food Fraud Mitigation
 - Logo Use
 - Food Chain Categories
 - Management of Allergens (all food chain categories)
 - Environmental monitoring (Food Chain Categories BIII, C, I & K)
 - Food Safety and Quality Culture (all food chain categories)
 - Quality Control (all food chain categories)
 - Transport storage and warehousing (all food chain categories)
 - Hazard control and measures for preventing cross-contamination (all food chain categories excluding FII)
 - PRP Verification (Food Chain Categories BIII, C, D, G, I & K)
 - Product design and development (Food Chain Categories BIII, C, D, E, F, I & K)
 - Health Status (Food Chain Category D)
 - Equipment management (all food chain categories, excluding FII)
 - Food loss and waste (all food chain categories, excluding I)
 - Communication requirements (all food chain categories)
 - Requirements for organizations with multi-site certification (Food Chain Categories E,F & G)
 - Changes to requirements for certification
 - Conducting unannounced audits
 - Nonconformity grading levels and 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
- Food Safety and Quality Culture Awareness

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 22000:2018 and Advanced 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

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:

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