



*Empowering & Inspiring Excellence*

Company Registration No. 2014/063827/07

## **FSSC 22000 Scheme Version 6 Transition including Food Safety & Quality Culture Awareness**

**Course Code: FBFS 47-01**

### **Overview**

This transition course aims to provide detailed information on changes in the new FSSC 22000 Scheme Version 6 from version 5.1 and will therefore be of benefit to those who are already familiar with the requirements of FSSC 22000 Version 5.1 and what FSSC 22000 is all about. 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. FSSC 22000 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 receive an awareness of food safety & quality culture 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.

This is a practical course with a high level of participation through online discussions, individual and group work exercises and presentations that are important in reinforcing understanding of the new requirements of version 6.

### **Course Objectives**

On completion of the course participants will:

- Have a clear understanding of the changes in the new FSSC 22000 Scheme Version 6 from version 5.1
- Have an awareness of Food Safety & Quality Culture
- Be able to upgrade their system to FSSC 22000 Version 6

## **Course Content**

- Key Changes in the additional requirements in FSSC 22000 v6
  - Management of services and purchased materials (all food chain categories)
  - Product labelling & printed materials (all food chain categories)
  - Management of allergens
  - Environmental monitoring (food chain categories BIII, C, I & K)
  - Food safety & quality culture requirements (all food chain categories)
  - Quality control (all food chain categories)
  - Equipment management (all food chain categories)
  - Transport, storage and warehousing (all food chain categories)
  - Food loss and waste (all food chain categories)
  - Communication requirements (all food chain categories)
  - Requirements for organizations with multi-site certification (food Chain Categories E, F & G)
- Food Safety & Quality Culture Awareness

## **Who should attend?**

The course is designed for individuals of all levels within a food manufacturing organization involved in food safety, QA, QC and production as well as managers and supervisors of all food manufacturing businesses responsible for the development of a food safety management system based on FSSC 22000.

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

## **Assessment**

- Formative assessment through online 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**

- FSSC 22000 version 5.1 or experience in implementing FSSC 22000
- A basic comprehension of English and be able to read and write

**Duration of the course:** 2 Days

**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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