

FSSC 22000 AWARENESS

COURSE SUMMARY

OVERVIEW

FSSC 22000 is an internationally accepted approach to manage food safety that describes the requirements of a food safety management system. This course introduces the value of developing to effectively manage food safety 'from farm to table' by establishing the importance of implementing a GFSI – recognized FSSC 22000 food safety management system.

DURATION

One (1) day Online training running from 9:00 am to 1:00 pm

OBJECTIVES

- To interpret the requirements of FSSC 22000 requirements which consist of the ISO 22000:2005 and ISO 22002-1 expectations more relevantly and practically
- To enable the participants to apply effective food safety knowledge to achieve compliance and productivity goals
- This course also provides awareness as well as refreshment FSMS training for all levels of participants

LEARNING OUTCOMES

On completion of this course, participants will be able to:

- Aware about requirements of FSSC 22000
- Able to describe the benefits of FSSC 22000 to the organization elements
- Understand on respective roles to play to support the implementation of FSSC 22000 in the organization

TARGET GROUP

- Anyone requiring knowledge of FSSC 22000 and food safety systems
- Anyone looking to implement a food safety management system in their organization

TARGET INDUSTRY

Food, Manufacturing etc.

PROGRAM METHODOLOGY

- Online Activities
- Discussion
- Pre and Post Test

HRD CORP SCHEME

This course is HRD Corp claimable course

PROGRAM FEE

RM 212 per pax (inclusive of 6% SST)

CERTIFICATION

e-Certificate of Attendance from UKM UNIPEQ (*full payment required*)

PROGRAM CONTENT

- Introduction to FSSC 22000
- Implementation Techniques
- FSMS Process Model
- Overview of the requirements of ISO 22000 and ISO 22002-1

COURSE OUTLINE

Day 1

Time	Content
8:30 am – 9:00 am	<i>Registration</i>
9:00 am – 9:20 am	PRE TEST
9:20 am – 10:30 am	<p>Introduction to FSSC 22000 Awareness</p> <p>Implementation Technique</p> <p>Introduction to ISO 22000:2018 Requirements</p> <ul style="list-style-type: none"> - Management and Resources - Product/Service Realization - Non-conforming Products - Validation - Verification - Continual Improvement
10:30 am – 11:00 am	<i>Break</i>
11:00 am – 12:40 pm	<p>Requirements of ISO/TS 22002-1</p> <ul style="list-style-type: none"> - Clause 4 – Construction & layout of buildings - Clause 5 – Layout of premise & workplace - Clause 6 – Utilities: air, water, and energy - Clause 7 – Waste disposal - Clause 8 – Equipment suitability, cleaning, and maintenance - Clause 9 – Management of purchase - Clause 10 – Measures- prevention of cross contamination - Clause 11 – Cleaning and sanitizing - Clause 12 – Pest control - Clause 13 – Personnel hygiene & employee facilities and toilets - Clause 14 – Rework - Clause 15 – Product recall - Clause 16 – Warehousing - Clause 17 – Product information and consumer awareness - Clause 18 – Food defense, bio vigilance and bioterrorism <p>FSSC 22000 Additional Requirements</p>
12:40 pm – 1:00 pm	POST TEST
1:00 pm	<i>End of Training</i>