



Empowering & Inspiring Excellence

Company Registration No. 2014/063827/07

FSSC 22000 Scheme Version 5.1 Transition including Food Safety Culture Awareness

Course Code: FBFS47

Overview

This transition course aims to provide detailed information on changes in the new FSSC 22000 Scheme Version 5.1 and will therefore be of benefit to those who are already familiar with the requirements of FSSC 22000 Version 5 and previous versions. GFSI published its current Benchmarking Requirements (version 2020.1) on 3 November 2020 and the FSSC 22000 Scheme Version 5 has been updated to ensure compliance with these new changes. Key changes include the GFSI food safety culture requirements that specify elements related to employee communication, training, feedback from employees and performance measurement. In this course, participants will be guided through these key changes to ensure compliance to the new version. Participants will receive an awareness of food safety 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 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.

Establishing a food safety culture is a crucial aspect that every food manufacturing company has to consider. Many food manufacturing businesses that have gone on to successfully implement food safety management systems (FSMS) have noted that besides food safety training & auditing, an established food safety culture is the glue that brings it all together. This is because every individual involved in the production, manufacturing, distribution and consumption has a critical role to play in ensuring that the food is safe for consumption. The Global Food Safety Initiative (GFSI) defines food safety cultures as, “shared values, beliefs and norms that affect mind-set and behaviour toward food safety in, across and throughout an organization.” Therefore a food safety culture goes beyond the checklists and paperwork that have become synonymous with Food Safety Management Systems.

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 5.1.

Course Objectives

On completion of the course participants will:

- Have a clear understanding of the changes in the new FSSC 22000 Scheme Version 5.1
- Have an awareness of food safety culture
- Be able to upgrade their system to FSSC 22000 Version 5.1

Course Content

- Recap of FSSC 22000 V5 requirements
- Key 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.
- Food Safety Culture Awareness
- Changes to Additional Scheme Requirements

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 FSSC22000.

- 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 or ISO 22000 and HACCP or experience in implementing ISO 22000 and HACCP
- 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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