



Understanding FSSC 22000 v5.1

Training course

STAGE 

Essential information about the course

Learn how to embed continual improvement at the heart of your organization through an FSSC 22000 Food Safety Management System (FSMS). The base of the ISO 22000:2018 standard is an opportunity for organizations to align their strategic direction and increase focus on improving food safety performance.

Identify the structure and requirements of an effective management system, and what this means for you. Gain a thorough insight into food safety management systems and the key concepts and structure of FSSC 22000, key terms, definitions and the ISO standardized high level structure. You'll learn to interpret and apply the key concepts and principles of the standard to existing processes within your organization.

Our course agenda

- Benefits to you, welcome and introductions
- Course aims, objectives and structure
- FSSC 22000 v5.1
- Key terms and definitions
- Why have a Food Safety Management System (FSMS)?
- Benefits of a FSMS
- Food safety framework
- Intended results of FSSC 22000/ISO 22000
- FS risk and FS opportunity
- The key concepts and structure of FSSC 22000/ISO 22000
- Context of the organization (Clause 4)
- Leadership (Clause 5)
- Planning (Clause 6)
- Support (Clause 7 and FSSC 22000 2.5.1)
- Operation (Clause 8, PRP (ISO/TS 22002-1) and FSSC 22000 2.5.2 – 2.5.9)
- Performance evaluation (Clause 9)
- Improvement (Clause 10)
- FSSC 22000 Logo use
- FSSC 22000 Certification Process
- Reflection and feedback
- Close of day

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Upon successful completion of your course, you'll receive an internationally recognized BSI certificate.

Make sure the course is right for you

Who is this course for?

Anyone involved in the planning, implementing, maintaining, supervising, or auditing of an FSSC 22000 food safety management system.

What will I learn?	What are the benefits?
<ul style="list-style-type: none">• What is an FSSC Food Safety Management System (FSMS) is?• Why an FSSC FSMS is important to an organization and its benefits• The background of FSSC 22000 and its intended results• The terms and definitions used• The key concepts and structure of FSSC 22000 and ISO 22000:2018• The main requirements of FSSC 22000 and ISO 22000:2018	<ul style="list-style-type: none">• The ability to consistently provide safe foods and relevant products and services that meet customer and applicable statutory and regulatory requirements• Addressing risks associated with its objectives• The ability to demonstrate conformity to specified food safety management system requirements

Why invest in training from BSI?

We want to make sure you have the best learning experience possible. That's why we offer a range of training courses from beginner to expert. We create a positive learning environment so you retain the knowledge and acquire the skills that will continue to be of use beyond the course.

When you attend a BSI training course, our tutors are the best in the business. They're truly passionate about sharing their knowledge and ensuring you learn. Trusted experts with years of hands-on and business experience, they bring the subject matter to life with relevant and contemporary examples to enhance your learning.

Training delivered at your site could be a convenient and cost effective option, especially if you have multiple delegates. Talk to one of our experts to find out more.

Next steps with the BSI Academy

Want to learn more? You may be interested in:

FSSC v5.1 Implementing Training Course
FSSC v5.1 Auditing Training Course



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