FSSC 22000 VERSION 6
AWARENESS TRAINING

Course Title: FSSC 22000 Version 6 Awareness Training

Course Validity: 1 Day

Validity: Not Applicable

HRD Corp Scheme: Claimable

INTRODUCTION

This training provides participants with a clear understanding of FSSC 22000 Version 6, a GFSI-recognized Food Safety Management Certification Scheme based on ISO 22000, ISO/TS 22002-x prerequisite programs, and additional FSSC requirements. Participants will learn the structure of Version 6, key updates, auditor focus areas, food safety culture expectations, risk-based controls, and documentation needed for certification. The session builds foundational knowledge to prepare organizations for implementing or upgrading to FSSC 22000 Version 6 requirements.

OBJECTIVE(S):

- Understand the structure and components of FSSC 22000 Version 6.
- Learn the key differences and updates introduced in Version 6.
- Gain awareness of FSMS requirements based on ISO 22000:2018.
- Understand sector-specific PRPs (ISO/TS 22002-x).
- Learn additional FSSC requirements including food safety culture, allergen management, environmental monitoring & food defense.
- Build fundamental knowledge for implementation and certification readiness.

TARGET GROUP(S):

- Food Safety Team Members

- HACCP & FSMS Personnel

- QA/QC Executives

- Production & Operations Supervisors

- Food Manufacturers & Processors

ENTRY REQUIREMENT(S):

- Able to read, write, and communicate in Malay/English

TOPIC(S):

1. Introduction to FSSC 22000 & GFSI Recognition

2. Structure of FSSC 22000 Version 6

3. ISO 22000:2018 FSMS Core Requirements

4. PRP Requirements (ISO/TS 22002-x Series)

5. Additional FSSC Requirements (Food Safety Culture, Allergen Management, etc.)

6. Environmental Monitoring & Food Defense Requirements

7. HACCP & Hazard Analysis Review

8. Documentation, Traceability & Verification Requirements

9. FSSC 22000 Certification Process & Audit Expectations

LIST OF REFERENCE BOOK(S):

- FSSC 22000 Version 6 Scheme Requirements
- ISO 22000:2018
- ISO/TS 22002-x PRP Standards
- Codex HACCP

LIST OF TEACHING AID(S):

- LCD projector
- Computer
- Whiteboard with accessories

METHODOLOGY(S):

- Lecture
- Group discussions
- Case studies

TRAINING SCHEDULE

Day 1

Time	Activity / Topic
8:30 am – 9:00 am	Registration & Introduction
9:00 am – 9:45 am	Topic 1: Introduction to FSSC 22000 & GFSI
9:45 am – 10:30 am	Topic 2: Structure of Version 6 & Key Updates
10:30 am – 10:45 am	**Morning Tea Break**
10:45 am – 11:30 am	Topic 3: ISO 22000 FSMS Core Requirements
11:30 am – 12:30 pm	Topic 4: PRP Requirements (ISO/TS 22002-x)
12:30 pm – 1:30 pm	**Lunch Break**
1:30 pm – 2:30 pm	Topic 5: Additional FSSC Requirements (Food Safety Culture, Allergen, Food Defense)
2:30 pm – 3:30 pm	Topic 6: Environmental Monitoring & Verification
3:30 pm – 3:45 pm	**Afternoon Tea Break**
3:45 pm – 5:00 pm	Topic 7: Documentation, Traceability & Certification Process