FSSC 22000 VERSION 6 UNDERSTANDING & IMPLEMENTING TRAINING

Course Title: FSSC 22000 Version 6 Understanding & Implementing Training

Course Validity: 2 Days

Validity: Not Applicable

HRD Corp Scheme: Claimable

INTRODUCTION

This training provides participants with a comprehensive understanding of FSSC 22000 Version 6, a GFSI-recognized Food Safety Management Certification Scheme. It explains FSMS requirements based on ISO 22000:2018, sector-specific PRPs under ISO/TS 22002-x, and additional FSSC requirements including food safety culture, allergen control, food defense, environmental monitoring, and quality control. Participants will learn how to interpret and implement the updated Version 6 structure, develop documentation, establish PRPs, manage operational controls, and prepare for certification audits.

OBJECTIVE(S):

- Understand the structure and components of FSSC 22000 Version 6.
- Learn FSMS requirements from ISO 22000:2018.
- Understand sector-specific PRPs (ISO/TS 22002-x).
- Interpret and implement additional FSSC requirements.
- Strengthen capability to develop documentation, PRPs, and HACCP-based controls.
- Gain implementation skills to prepare for Version 6 certification audits.

TARGET GROUP(S):

- Food Safety Team Leaders & Members

- QA/QC Executives

- Production & Operations Personnel

- HACCP Coordinators

- Internal Auditors

- Food Manufacturers, Distributors & Processors

ENTRY REQUIREMENT(S):

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

TOPIC(S):

1. Introduction to FSSC 22000 & GFSI Recognition

2. Structure & Key Components of Version 6

3. ISO 22000:2018 FSMS Requirements

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

5. Hazard Analysis, HACCP & Food Safety Plans

6. Additional FSSC Requirements (Food Safety Culture, Allergen, Food Defense)

7. Environmental Monitoring, Verification & Validation

8. Documentation, Record Control & Traceability

9. Management of Internal Audits, NCs & CAPA

10. FSSC 22000 Certification Process & Audit Readiness

11. Gap Assessment & Implementation Planning

12. Case Studies & Practical Workshops

LIST OF REFERENCE BOOK(S):

- FSSC 22000 Version 6 Scheme Requirements

- ISO 22000:2018 Standard

- ISO/TS 22002-x PRP Standards

- Codex HACCP Guidelines

LIST OF TEACHING AID(S):

- LCD projector

- Computer

- Whiteboard with accessories

METHODOLOGY(S):

- Lecture

- Group discussions

- Case studies

- Practical implementation workshops

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 & Version 6 Overview
9:45 am – 10:30 am	Topic 2: Structure & Components of Version 6
10:30 am – 10:45 am	**Morning Tea Break**
10:45 am – 11:30 am	Topic 3: ISO 22000 FSMS Requirements – Clause Breakdown
11:30 am – 12:30 pm	Topic 4: PRPs (ISO/TS 22002-x) – Sector Requirements
12:30 pm – 1:30 pm	**Lunch Break**
1:30 pm – 2:30 pm	Topic 5: HACCP & Hazard Analysis Methodology
2:30 pm – 3:30 pm	Topic 6: Additional FSSC Requirements (Food Safety Culture, Allergen, etc.)
3:30 pm – 3:45 pm	**Afternoon Tea Break**
3:45 pm – 5:00 pm	Workshop: Determining OPRPs & CCPs using FSSC Approach

TRAINING SCHEDULE

Day 2

Time	Activity / Topic
8:30 am – 9:00 am	Recap of Day 1
9:00 am – 9:45 am	Topic 7: Environmental Monitoring, Verification & Validation
9:45 am – 10:30 am	Topic 8: Traceability, Recall & Documentation Requirements
10:30 am – 10:45 am	**Morning Tea Break**
10:45 am – 11:30 am	Topic 9: Internal Audit, NC Management & CAPA
11:30 am – 12:30 pm	Topic 10: FSSC 22000 Certification & Audit Process
12:30 pm – 1:30 pm	**Lunch Break**
1:30 pm – 2:30 pm	Topic 11: Version 6 Gap Assessment & Implementation Strategy
2:30 pm – 3:30 pm	Topic 12: Case Studies & Practical Implementation Tools
3:30 pm – 3:45 pm	**Afternoon Tea Break**
3:45 pm – 5:00 pm	Final Workshop: Developing FSSC Version 6 Implementation Plan