

## FSSC 22000 v5 for the Packaging Material Manufacturer

Swift Silliker (Pty) Ltd t/a Merieux NutriSciences is accredited with FoodBev SETA: Accreditation number: 587/00077/0610

Course Level  
**IMPLEMENTATION**

Programme Coordinator  
**LULANIE SWANEPOEL**

Course Length  
**13 MODULES**



### Overview & Objectives

FSSC 22000 is an independently managed certification scheme which is based on ISO 22000:2018 and ISO/TS 22002-4:2013 - dependant on the product. The system is recognized by GFSI and other accreditation bodies.

The internationally-recognised FSSC 22000 Food Safety System enables companies to plan, implement, operate, maintain and update their food-safety management systems to ensure safe products for customers and achieve truly global recognition for their system.

The course specifies the detailed requirements for establishing, implementing and maintaining the FSSC 22000 standard and the PRP (pre-requisite programmes) requirements (clause 8.2 ISO 22000:2018) for your industry.

The course addresses the practical implementation of a Food Safety System.

#### Course Objectives

To equip the participants with the knowledge and skills required to implement and FSSC 22000 system.

At the conclusion of the course, participants will:

- Be familiar with FSSC 22000 clauses pertaining to management involvement and responsibilities
- Manage the FSSC 22000 system more effectively
- Understand implementation constraints



### Entry Level Requirements

Formal HACCP training to have been completed.

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.



### Who Should Attend

- Middle management
- Anyone responsible for implementing or maintaining the FSSC 22000 system.



### NQF & Credits Information

FoodBev SETA Registered Skills Programme: 09SP000454030225/0

Credits: 22  
NQF Level: 5

Additional formal training recommended for FSSC 22000:  
**Internal Auditing training**



### Module Outline

#### MODULE 1: INTRODUCTION TO FSSC 22000

- Background
- Certification Process
- Additional Requirements

#### MODULE 2: PRP – ISO/TS 22002-4:2013 INTRODUCTION

- Scope
- Normative References
- Terms & Definitions

#### MODULE 3: PRP – ISO/TS 22002-4:2013 (A)

- Establishment
- Layout & workspace
- Utilities – air, water, energy
- Waste Disposal
- Equipment suitability, cleaning and maintenance

#### MODULE 4: PRP – ISO/TS 22002-4:2013 (B)

- Management of purchased materials
- Measurements for prevention of cross-contamination
- Cleaning and Sanitation
- Pest Control
- Personal hygiene and employee facilities

#### MODULE 5: PRP – ISO/TS 22002-4:2013 (C)

- Rework
- Product recall procedures
- Warehousing
- Product information/consumer awareness
- Food defence, biovigilance and bioterrorism

#### MODULE 6: ISO 22000:2018 (INTRODUCTION + CLASUES 1 - 3)

- Background
- Scope
- Normative References
- Terms & Definitions

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### Module Outline (continued)

#### MODULE 7: ISO 22000:2018

##### (CLAUSE 4 - CONTEXT OF ORGANISATION)

- Understanding the organisation and its context
- Understanding the needs and expectations of interested parties
- Determining the scope of the Food Safety Management System (FSMS)
- FSMS

#### MODULE 8: ISO 22000:2018 (CLAUSE 5 - LEADERSHIP)

- Leadership and commitment
- Food safety policy
- Organisational roles, responsibilities & authorities

#### MODULE 9: ISO 22000:2018 (CLAUSE 6 - PLANNING)

- Action risks and opportunities
- SMART Objectives
- Planning of changes

#### MODULE 10: ISO 22000:2018 (CLAUSE 7 - SUPPORT)

- Resources
- Competence
- Awareness
- Communication (Internal & External)
- Documented information

#### MODULE 11: ISO 22000:2018 (CLAUSE 8 - OPERATION)

- Operational planning and control
- Prerequisite programmes (PRPs)
- Traceability system
- Emergency preparedness and response
- Hazard Analysis & Control
- Updating information
- Monitoring & measuring control
- Verification (PRPs & hazard control plan)
- Control of product & process NCs

#### MODULE 12: ISO 22000:2018

##### (CLAUSE 9 - PERFORMANCE EVALUATION)

- Monitoring, measurement, analysis & evaluation
- Internal Audit
- Management review

#### MODULE 13: ISO 22000:2018 (CLAUSE 10 - IMPROVEMENT)

- Nonconformity and corrective action
- Continual improvement
- Update FSMS
- Conclusion



### Benefits of MXNS Online Training

#### Independence & Flexibility

This course is facilitated via an online Learner Management System (LMS) and follows a 'learn-at-your-own-pace' approach, whereby the student has the freedom to work through the content in their own time - from anywhere in the world.

#### Variety

The content of this course is made up of course notes, images, infographics and video - in order to provide diversity in the learning material and to allow for exposition of more nuanced topics and/or practical demonstration, where required.

#### Assessment Method

Each module is followed by an assessment which is uploaded and graded by our Technical Specialists, with one final summative assessment taking place at the conclusion of the course.

#### Online Assistance

Our Technical Specialists are an email away and are available to assist with any content for which you may require further clarification.

#### Learning Outcomes

At the conclusion of this course, you will receive a certificate of completion, as well as a digital badge to make use of on your resumé, LinkedIn profile, etc.



**CONTACT US TO ENROL TODAY**

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