AWARENESS TRAINING · FOOD SAFETY

Food Safety System Certification (FSSC 22000) Version 7 Awareness

Self-paced online training (video) · 13 modules · about 105 min of video · about 3 hours in total · English, with captions

Understand the FSSC 22000 scheme: ISO 22000, sector prerequisite programmes and the FSSC additional requirements, and the part every person on site plays.

WHO IT IS FOR

Operators, cleaners, storekeepers, engineers, supervisors and managers at sites that work to the FSSC 22000 scheme

WHAT YOU WILL LEARN

- Explain what FSSC 22000 is and how its three parts fit together
- Describe the food chain categories and scope
- Recognise the FSSC additional requirements and what they mean on site
- Understand the role of prerequisite programmes and routine site inspections
- Know how certification and unannounced audits work, and your own part

MODULES (13)

1. Why FSSC 22000
2. What the scheme is
3. Food chain categories and scope
4. ISO 22000 in one module
5. Food defence and food fraud
6. Allergen management
7. Environmental monitoring and foreign matter
8. Culture and quality control
9. Suppliers, labs, labels and new products
10. Prerequisite programmes and PRP checks
11. Storage, equipment, and food loss and waste
12. Telling the certification body, the logo, multi-site
13. Certification, unannounced audits, and your part

PRICE

US$19 per learner

Per learner, by team size

1–10 learners	**US$19**
11–50 learners	**US$15**
51–200 learners	**US$13**

Excluding taxes.

DURATION

About 3 hours in total (103 minutes of video)

MODULES

13

FORMAT

Self-paced online training (video)

LANGUAGE

English, with captions

ACCESS

12 months

CERTIFICATE

Sterling Academy Certificate of Completion

Scan for the course page, prices and enrolment