

Course code: S1020

# ISO/FSSC 22000

## Requirement

FSSC 22000 is a food safety certification scheme based on the existing internationally recognized standard ISO 22000 and complemented by technical standards, such as ISO/TS 22002-1 for food manufacturing and ISO/TS 22002-4 for packaging manufacturing. This standard is applicable to all organizations, regardless of size or complexities that concerns to manufacture food products. The standard is applied to demonstrate the ability to consistently provide products and services that meet customer and regulatory requirements. This course helps aspiring participants to understand how ISO/FSSC 22000 helps to continually improve organisational Quality Management System using its best practice to deliver products and services that meet customer and regulatory requirements. Participants learn the details of each clauses of the standard requirement to be able to apply within their organization.

### OBJECTIVE

- To describe the concept overview of the ISO/FSSC 22000 requirement.
- To provide knowledge on quality management system (QMS) and describe how Risk-Based Thinking is applied in ISO/FSSC 22000.
- To explain the importance of customer-specific requirements in the quality management system.
- To build awareness in quality and encourage continual improvement within organization.



### CONTENT

- **Session 1: Introduction**

Describe quality management approach and food safety process. Identify elements impact food safety and determine measures that can be used to monitor and improve the performance of the process.

- **Session 2: Terms and Definitions**

Describe relevant terms and definitions that normally use in the quality system.

- **Session 3: Risk-based thinking and tools of Related Standards**

Describe quality concept is implemented in conjunction with quality management system. Explain risk-based thinking fosters a proactive culture of prevention and improvement

- **Session 4: Interpretation of standard requirement**

Describe the ISO/FSSC 22000 requirement clause by clause that implemented in conjunction with quality management system. Explain concept and awareness to improve effectiveness of the quality system.

- **Session 5: Conclusion**

Conclude requirement and explain step to implement the system.

\*Exercise workshop will also be delivered in each key sessions\*

### PREREQUISITES

Basic knowledge in quality is optional. Experience in any industry will be more benefit.

