FSSC 22000 Food Safety System Certification Implementation Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Food safety has become a global priority as organizations across the food supply chain strive to ensure consumer protection, meet regulatory compliance, and maintain business continuity. FSSC 22000 Food Safety System Certification Implementation Training course equips professionals and organizations with the knowledge, skills, and practical tools necessary to successfully implement, maintain, and continually improve a robust food safety management system. Using internationally recognized standards, this training course enables companies to align with GFSI-approved requirements, manage food safety hazards, and achieve certification excellence.

This comprehensive program emphasizes risk-based thinking, supply chain management, regulatory requirements, and the integration of ISO 22000 principles with prerequisite programs (PRPs). With industry-driven modules, practical case studies, and advanced learning methodologies, participants will gain hands-on expertise in FSSC 22000 implementation. The training course supports organizations in achieving operational efficiency, mitigating risks, and strengthening brand reputation in a competitive global marketplace.

Programme Curriculum

FSSC 22000 Food Safety System Certification Implementation Training Course

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Course Objectives

1. Understand the core requirements of FSSC 22000 certification.
2. Apply ISO 22000 principles in the food safety management system.
3. Implement effective prerequisite programs (PRPs) across the supply chain.
4. Conduct hazard analysis and risk assessment for food safety.
5. Integrate FSSC 22000 with regulatory and legal requirements.
6. Develop food defense and food fraud mitigation strategies.
7. Establish monitoring, verification, and validation processes.
8. Apply internal audit techniques for food safety management.
9. Enhance supplier evaluation and control mechanisms.
10. Improve traceability and recall procedures.
11. Foster continuous improvement in food safety culture.
12. Align FSSC 22000 with sustainability and ESG practices.
13. Prepare for third-party certification audits with confidence.

Organizational Benefits

1. Strengthened food safety compliance.
2. Improved operational efficiency.
3. Reduced risk of foodborne incidents.
4. Enhanced consumer trust and brand image.
5. Increased market access through GFSI recognition.
6. Improved stakeholder confidence.
7. Streamlined supply chain risk management.
8. Enhanced sustainability practices.
9. Competitive advantage in global markets.
10. Readiness for certification audits.

Target Audiences

1. Food safety managers and officers.
2. Quality assurance professionals.
3. Production and operations managers.
4. HACCP team leaders and members.
5. Supply chain and procurement officers.

6. Regulatory and compliance officers.
7. Food industry consultants and trainers.
8. Senior management in food businesses.

Course Duration: 5 days

Course Modules

Module 1: Introduction to FSSC 22000

- Overview of food safety management systems.
- Understanding ISO 22000 integration.
- GFSI recognition and its importance.
- Key elements of FSSC 22000 certification.
- Benefits of implementing FSSC 22000.
- Case study: Successful certification in a dairy company.

Module 2: ISO 22000 Core Requirements

- Food safety management principles.
- Context of the organization.
- Leadership and management commitment.
- Risk-based thinking in food safety.
- Planning and operational processes.
- Case study: ISO 22000 implementation in a bakery.

Module 3: Prerequisite Programs (PRPs)

- Role of PRPs in food safety.
- PRPs for food manufacturing.
- PRPs for food packaging materials.
- Environmental hygiene and controls.
- Supplier PRP alignment.
- Case study: PRPs in a beverage plant.

Module 4: Hazard Analysis and Risk Assessment

- Conducting hazard identification.
- Risk evaluation methods.
- Control measures for food hazards.
- Validation and verification activities.
- Establishing CCPs and OPRPs.
- Case study: Hazard analysis in a meat processing facility.

Module 5: Food Defense and Food Fraud Mitigation

- Defining food defense and food fraud.
- Threat and vulnerability assessment.
- Mitigation strategies for intentional contamination.
- Supply chain fraud prevention.
- Food defense regulations and compliance.
- Case study: Mitigation plan in a grain storage company.

Module 6: Monitoring, Verification, and Validation

- Monitoring food safety controls.
- Verification activities and responsibilities.
- Validation of control measures.
- Data analysis and interpretation.
- Corrective and preventive actions.
- Case study: Validation in a seafood plant.

Module 7: Internal Audits and Management Review

- Purpose and scope of internal audits.
- Audit planning and execution.
- Competence of internal auditors.
- Management review processes.
- Audit reporting and follow-up.
- Case study: Internal audit in a frozen foods company.

Module 8: Certification and Continuous Improvement

- Certification audit process.
- Role of certification bodies.
- Maintaining certification compliance.
- Driving continuous improvement.
- Food safety culture and employee engagement.
- Case study: Certification success in a global food manufacturer.

Training Methodology

- Instructor-led interactive training sessions.
- Group discussions and role-playing exercises.
- Real-life case studies from global food industries.

- Practical workshops and exercises.
- Mock audits and feedback sessions.

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.
f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

Register Online Now

Email: info@fineskilltrainingcenter.com | Website: www.fineskilltrainingcenter.com