



FSSC 22000 V7 for the Food Manufacturer

Course Level
Implementation

Programme Coordinator
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Duration
4 Days

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

Overview

The FSSC Foundation published **FSSC 22000 Version 7.0 on 1 May 2026**. FSSC 22000 is a globally trusted and independently governed food safety system based on ISO standards, with added requirements, designed to help organisations consistently manage and improve food safety. The scheme is recognised by the **Global Food Safety Initiative (GFSI)** and other international accreditation bodies.

The internationally recognised **FSSC 22000 Food Safety Management System** enables organisations to plan, implement, operate, maintain, and continually improve their food safety systems. This ensures the consistent delivery of safe products to customers while achieving global recognition for robust food safety management.

This course provides detailed guidance on the requirements for establishing, implementing, and maintaining the FSSC 22000 system, including the updated PRP, **ISO 22002-X sector-specific standard requirements**. The course also focuses on the practical implementation of an effective Food Safety Management System within operational environments.

Entry Level Requirements

- Formal HACCP training has been completed.
- To ensure maximum value, delegates should be comfortable communicating in English and possess adequate reading and writing skills.

Who Should Attend

- Food safety team leader and team
- Middle management
- Anyone responsible for implementing or maintaining the FSSC 22000 system

Course Objectives

This course aims to equip participants with the knowledge and skills required to implement and maintain an FSSC 22000 system. At the end of the course, participants will be able to:

- Understand FSSC 22000 clauses relating to leadership, management commitment, and responsibilities
- Implement and maintain an effective FSSC 22000 Food Safety Management System
- Apply practical implementation principles to strengthen food safety controls and system effectiveness
- Understand the updated PRP structure based on **ISO 22002-100 and relevant ISO 22002-X sector standard requirements**
- Identify implementation challenges and manage transition requirements in line with **FSSC 22000 Version 7**

Outline

- Overview of FSSC 22000 V7 and system structure (ISO 22000, ISO 22002-X, and FSSC requirements)
- Building and understanding a practical Food Safety Management System (FSMS)
- Implementation of Prerequisite Programmes (PRPs) for the food industry
- Integration of HACCP principles into operational food safety systems
- FSSC additional requirements (food fraud, food defence, allergens, food safety culture)
- Internal Audit Readiness
- Practical Application - Exercises and Case Studies

A certificate of completion will be issued to participants who successfully achieve the learning outcomes of this course.

Language

Presented in English.

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