

## Food Safety System Certification (FSSC 22000) V6 Awareness Training

2 October 2024 | 9:00 AM - 5:00 PM | ZOOM

### I. ACTIVITY DETAILS

<b>Title of Activity</b>	<b>Food Safety System Certification (FSSC 22000) V6 Awareness Training</b>		
<b>Nature of Activity</b>	e-Learning	<b>Target Participants</b>	30 attendees
<b>Date and Time</b>	2 October 2024	<b>Venue</b>	Zoom

### II. OVERVIEW

The Food Safety System Certification (FSSC 22000) V6 Awareness Training is crucial for any organization involved in the food industry. It provides a comprehensive understanding of the requirements and principles of the FSSC 22000 standard, a globally recognized certification scheme for food safety management systems.

Here are some of the key benefits that companies and organizations can gain from taking this course:

- Preventing foodborne illnesses
- Ensuring compliance with regulations
- Building consumer confidence
- Increasing operational efficiency
- Expanding market access
- Mitigating risks
- Developing knowledge and skills
- Effectively implementing and maintaining an FSSC 22000-compliant system

Ultimately, the training is a valuable investment for companies in the food industry, as it contributes to the safety and quality of their products.

### III. COURSE OBJECTIVES

- Complete a comprehensive review of the FSSC 22000 v6 standard to identify specific changes in scope and requirements.
- Conduct a gap analysis between current FSSC 22000 practices and the requirements of v6.
- Develop an implementation plan to address identified gaps and implement necessary changes within specified timelines.
- Engage with experts to clarify any uncertainties regarding new requirements.
- Develop a knowledge base of the key changes and their implications for the organization.

### IV. WHO SHOULD ATTEND

All levels of management and individuals with direct responsibility for maintaining existing systems or those likely to be involved in implementing FSSC 22000 requirements within their organization.

## V. COURSE CONTENTS:

- Additional requirements found in FSSC v.6 for Quality Control and Quality Culture.
- Beyond food safety, the additional Food Loss and Waste requirements contribute towards the UN Sustainable Development Goals (SDGs)
- Key food safety issues
- Food safety management requirements
- Basic principles of food safety management system
- Management System Improvement Strategies

## VI. REGISTRATION FEE

ECCP Member	Non-Member
₱ 4,000.00	₱ 5,000.00

**Refund Policy:** Unpaid attendees will not be granted access to the event. No-shows will be billed at full cost. *Cancellations made within 5 days before the event will be billed at 50%. Please email a copy of proof of payment to confirm your slot to [sheridan.tan@eccp.com](mailto:sheridan.tan@eccp.com).*

## VII. PROGRAM FLOW

Food Safety System Certification (FSSC 22000) V6 Awareness Training 2 October 2024   9:00 AM - 5:00 PM   ZOOM	
TIME	ACTIVITY
9:00 AM - 9:10 AM (10 mins)	<b>Zoom Opening Preliminaries and Introductions</b>  <i>Jillian Sitchon</i> Branch Officer, ECCP Cebu
9:10 AM - 10:50 AM (1hr and 40 mins)	<b>AM Session 1</b>  <i>Kenneth J. Lim</i> Training Manager, Bureau Veritas
10:50 AM - 10:55 AM (5 mins)	<b>Health Break</b>
10:55 AM - 12:00 PM (1hr and 5 mins)	<b>AM Session 2</b>
12:00 PM - 1:30 PM (1 hr and 30 mins)	<b>Lunch Break</b>
1:30 PM - 3:00 PM (1 hr and 30 mins)	<b>PM Session 1</b>

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3:00 PM - 3:05 PM <i>(5 mins)</i>	<b>Health Break</b>
3:05 PM - 4:05 PM <i>(1 hr)</i>	<b>PM Session 2</b>
4:05 PM - 4:35 PM <i>(30 mins)</i>	<b>Q &amp; A Session</b>
4:35 PM - 4:50 PM <i>(15 mins)</i>	<b>Brief Training Summary and Key Takeaways</b>
4:50 PM - 5:00 PM <i>(10 mins)</i>	<b>Feedback Survey / Closing and Announcements</b>
5:00 PM	<b>END OF PROGRAM</b>

**Contact Information:** For registration inquiries, please email Ms. Jillian Sitchon at [jillian.sitchon@eccp.com](mailto:jillian.sitchon@eccp.com)  
or call/SMS at +63 949 865 4281.  
*Slots are limited and on a first-come, first-served basis.*