

FSSC 22000 V7 Awareness Training

Introduction:

This one-day training programme provides an introduction to FSSC 22000 Version 7, published on 1 May 2026, with a transition deadline set for 1 May 2027. Designed as an awareness-level session, the training aims to equip participants with a clear understanding of the updated scheme requirements and their implications for existing food safety management systems.

The programme will cover the key changes introduced in Version 7, including enhanced requirements and new focus areas that reflect current industry expectations and global food safety challenges. In addition, the training will provide an overview of the ISO 22002-x Prerequisite Programme (PRP) series, highlighting their structure, sector-specific applications, and critical role in supporting effective hazard control within the food safety management system.

Participants will gain insight into how PRPs integrate with HACCP principles and ISO 22000 requirements, as well as practical considerations for implementation and compliance. This training serves as a foundational step for organizations preparing for the transition to Version 7, enabling them to identify potential gaps and plan for a smooth and effective upgrade of their systems.

Objective:

The seminar aims to provide delegates with learning of:

- To understand the structure and key updates of FSSC 22000 Version 7, including new and revised requirements compared to the previous version.
- To gain awareness of the ISO 22002-x PRP series and their role in supporting effective food safety management systems across different sectors.
- To identify the impact of Version 7 changes and PRP requirements on current practices, enabling participants to prepare for a smooth transition by 1 May 2027.

Duration:

1 day

Format:

Face to Face Training or Virtual Instructor-Led Training (VILT)

Who Should Attend:

Managing Directors, Chief Executive Officers, General Managers, Food Management representative / Food Safety Officer, Relevant Departmental Managers (QA, Legal, Production & etc.), Internal Auditors, Practitioners and Food Safety Personnel.

PROGRAMME

08:45	Registration
09.00	Introduction
	Overview of FSSC 22000
	Food categories & scope
	Key changes in FSSC 22000 V7
12.30	Lunch
13.30	Introductory on ISO 22002-X PRP series
14.30	Understanding new requirements in ISO 22002-100, -1, -4
16.00	Preparation towards FSSC 22000 V7 certification
16.30	Quiz
17.00	End of session

There will be a break of 15 minutes mid-morning and mid-afternoon during the face to face training. For virtual learning, hourly short break will be arranged.