

WORKSHOP PARTNER CAPACITY BUILDING

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WORKSHOP DESCRIPTION

- An interactive workshop to better identify and understand the need for building awareness and understanding of selected food safety and social sustainability topics from a CB, AB, assessor, and auditor standpoint.
- The outcomes will be reviewed and discussed including the role of FSSC.



TODAY'S TOPICS

- 01.** Background & Introduction
- 02.** Learning platform & Feedback
- 03.** Activity Overview
- 04.** Guiding Questions Roundtable
- 05.** Summary & Closing

BACKGROUND & INTRODUCTION HARMONIZATION PROGRAM

HARMONIZATION PROGRAM

PURPOSE

- Identified the need for more training – based on your feedback.
- Knowledge management - Provide accessible & more frequent training for calibration and harmonization.
- **Aim** to improve overall compliance with Scheme rules & resulting in fewer IP issues.
- Regular bite-sized training and case studies.
- Supports & is complimentary to the training of CBs and ABs.

HARMONIZATION PROGRAM

PROGRESS UPDATE

Launch Q4 2022	2 modules
2023	V6 course + 5 modules
2024	3 modules

Various topics based on ticket trends, feedback from IP & AP, and V6 end-of-course survey:

- Allergen management, environmental monitoring, audit duration, multi-sites, scopes, transfers, COIDs, NC management & V6 audit report.

HARMONIZATION PROGRAM

NEXT TOPICS FOR 2024

Case Study on
Equipment
Management

Auditor Approval/Register

Auditing
HACCP

plus more...

HARMONIZATION PROGRAM

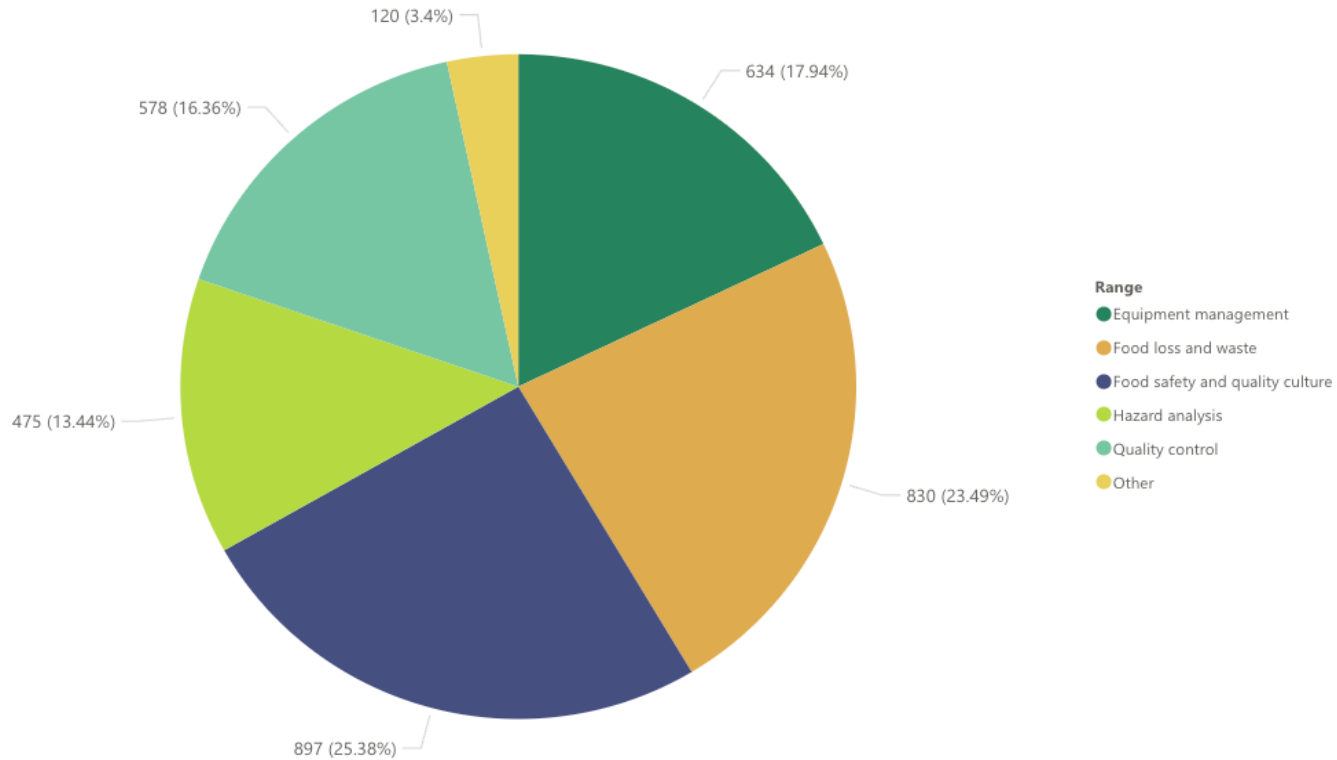
LEARNINGS

- Introduced self-enrollment option - CBs and ABs can register auditors, as well as other certification or accreditation personnel to undertake the training.
- The transcript and presentation are also available for download for each module on the eLearning platform – and can be translated.

This workshop aims to obtain input on how to further improve the Harmonization Program and measure its impact.

LEARNING PLATFORM & FEEDBACK

V6 SURVEY FEEDBACK – FUTURE TOPICS



Reporting tool Allergens - Environmental monitoring control plan - Clearing Tankers
 How to audit FDA requirements as a part of ISO 8.1
regulation updating Calculation of duration
Traceability system Auditing techniques **Multisites** Auditor Qualification guidance
Elaboration on Third Party Audit Competency Requirement Competency Requirements and Manday Calculation for all sites for V6
Verification and validation Calculation of audit time Interpretation Guidelines for ISO 22000:2018 Standard FSMA, and other specific scheme
ENVIRONMENTAL CONTROL
Multi site getting more knowledge about scope formulation and categorization of not obvious and clear FCC
Section 10.2 ISO/TS22002-1:2009 inconformities
Allegens management Audit Duration Calculations **Social areas for/and employee care:** Food fraud and food mitigation
Auditor Manday calculations DURATION CALCULATOR All clause requirements are well explained.
The application of food fraud risk assessment tools.
sorry, but one of my subjects would be calculation (again :-)
Competency requirements for CB for V 6 requirements on organizations without physical handling (cat. FII and H) Mandays calculation
Recycled packaging as raw material best practice as per food packaging sector (Requirement 2.5.1.3.e)
scope formulation, food chain categorization of specific scopes, separate head office audits specifics **Design**
Computation for Audit duration **tiempo efectivo de auditoria / tiempo general de auditoria y su calculo** Food defence and food fraud
More about environmental monitoring and non-conformities issue according FSSC requirement, because assessor AB have different approach.
Man day calculation only for the mandatory auditor training requirements food fraud, food defence, PRP sections
Allergen management Central functions for non-multi site organisations, eg in cat C videos for each Category emerging potential hazards
ISO 22000 Decision Tree for the determination of CCPs and for oPRPs: How many Questions Does ISO 22000 generate/ or are applicable?
Multisite Time calculation was too complicated **HACCP**
Completing the FSSC audit report. ADC **ras**
duration of audit traceability, recall, food defense etc.
food fraud and food defense Allegens validations Audit time calculations
Food Defense and Food Fraud The content seems appropriate Environmental monitoring
Environmental control **Preventive controls and supplier approval.** **PRPs**
Food fraud simple list of mandatory evidences BIO TERRERISUM
Qualification auditors, Licences v.6
Man Days Calculation for multisites etc
calculation audit time Calculate the audit time **Product Development**
Interested for qualifying FSSC 24000 also
Complete new requirements as they enhance the food safety controls across the food chain.
ISO TS 22002-xPRP verification



GUIDING QUESTIONS ROUNDTABLE

ACTIVITY INSTRUCTIONS

1. Review the specific guiding question and discuss it at your table. Ensure that each person has a chance to share their thoughts.
2. You will have 10 minutes for this discussion. (We will give you a 3-minute warning.)
3. At the end of the discussion, one person will submit the group's response to the Yellenge app.
4. At the end of the round, we'll review some of the responses together and discuss common themes.

GUIDING QUESTION 1

What are the most crucial Key Performance Indicators (KPIs) for evaluating the effectiveness of various training programs for CBs?

***This is in the context of Scheme calibration training for CB Auditors and/or AB Assessors.**

REVIEW & SUMMARY

GUIDING QUESTION 2

How can we design and deliver training on a global scale, considering external factors like language, culture, and delivery methods, while ensuring that effectiveness assessments are fair, unbiased, and accurately reflect training outcomes?

External Factors:

- A. Language
- B. Culture
- C. Delivery methods

GUIDING QUESTION 2: EXAMPLES

A. Language

How do you design and deliver training effectively if your target audience utilizes multiple languages?

B. Culture

How do you consider culture when designing and delivering your training?

C. Delivery Methods:

Depending on which delivery method you use most, what specific considerations need to be taken into account?

REVIEW & SUMMARY

SUMMARY & CLOSING

We appreciate your input and feedback. It will be reviewed and utilized.

THANK
YOU



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