Introduction to FSSC 22000

MCr Code: FIC/MCr-0005

Version: 1.0

NSQF Level: 5.0

Food Industry Capacity and Skill Initiative (FICSI)
Shriram Bhartiya Kala Kendra (3rd Floor), 1, Copernicus Marg, New Delhi 110001, Phone: 9711260230

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Sector	Food Processing
Sub-Sector	Multi-sectorial
Occupation	Quality Analysis/ Assurance
Country	India
NSQF Level	5.0
Aligned to NCO/ISCO/ISIC Code	NCO-2015/7543.4001
Minimum Educational Qualification and Experience	Completed UG diploma in Food Science/Food Technology/ Chemistry/ Biotechnology/ Biochemistry OR Completed UG certificate in Food Science/Food Technology/Chemistry/ Biotechnology/ Biochemistry with 1.5 years of experience in the food processing industry OR Previous relevant Qualification of NSQF Level 4 with 3 years of experience in the Food Processing Industry OR Previous relevant Qualification of NSQF Level 4.5 with 1.5 years of experience in the Food Processing Industry
Pre-Requisite License or Training	NA
Minimum Job Entry Age	NA
Last Reviewed On	7/10/2025
Next Review Date	6/10/2028
NSQC Approval Date	7/10/2025
QP Version	1.0
Model Curriculum Creation Date	7/10/2025
Model Curriculum Valid Up to Date	6/10/2028
Model Curriculum Version	1.0
Minimum Duration of the Course	15 Hours
Maximum Duration of the Course	15 Hours

Program Overview

This section summarizes the end objectives of the program along with its duration.

Training Outcomes

At the end of the program, the learner should have acquired the listed knowledge and skills to:

- Understand how the FSSC 22000 helps food businesses reduce the risk of safety hazards in food
- Familiarize with FSSC 22000 terms and the importance of food safety and food hygiene
- Develop and implement FSSC 22000 Standards plan based on the preliminary tasks and HACCP principles
- Identify and effectively control the hazards in organization relating to food safety

Compulsory Modules

The table lists the modules and their duration corresponding to the Compulsory NOS of the QP.

NOS and Module Details	Theory Duration	Practical Duration	Total Duration
Module 1: Introduction to FSSC 22000 and Requirements	03:00	01:00	04:00
Module 2: FSSC 22000 Standards and Certification	04:00	03:00	07:00
Module 3: FSSC 22000 Food Safety Audit	01:00	03:00	04:00
Total Duration	**08:00**	**07:00**	**15:00**

Module Details

Module 1: Introduction to FSSC 22000 and Requirements

Terminal Outcomes:

- Understand about FSSC 22000 and its applications.
- Understand about PRP, OPRP & CCP
- Describe various PRPs needed for the FSSC 22000 certification.
- Understand PRP's and their relevance in FSSC 22000 certification.

Duration: 03:00	Duration: 01:00
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
- Discuss importance and ways of food safety during food processing. - Describe FSSC 22000 and its objective. - Discuss the background of FSSC 22000 and its intended results - List key features and benefits of the Food Safety System Certification (FSSC) 22000 scheme - Define the terms relevant to FSSC 22000. - Describe why an FSSC FSMS is important to an organization and its benefits - Describe four pillars of FSSC 22000 are: System Management, Interactive Communication, Prerequisite Programs, and HACCP Principles - Differentiate between FSSC 22000 and HACCP. - List the benefits of FSSC 22000 for stakeholders and organizations within the food supply chain - Describe the components of FSSC - Food manufacturing (ISO 22002-1) Catering (ISO 22002-2), Food Packaging Manufacturing (ISO/TS 22002-4) - Categorize the food chain classes as described in FSSC 22000 - Describe Prerequisite Program (PRP), Operational Prerequisite Program (OPRP) & Critical Control Point (CCP) - Differentiate between PRP, OPRP & CCP - Describe the purpose of ISO/TS 22000 – PRPs	- Demonstrate pre-requisite programs for the FSSC 22000 certification by showing a video. - Show how PRPs control the hazards for premises, equipment, sanitation, transport, storage, pest control, training etc.

on food safety • Describe various pre-requisite programs (PRPs) for the FSSC 22000 certification. • Describe the impact of GMP, GHP, GLP, GAP etc. on food safety during food processing.	

Classroom Aids

Training Kit - Trainer Guide, Presentations, Whiteboard, Marker, Projector, Laptop, Video Films

Tools, Equipment and Other Requirements

Module 2: FSSC 22000 Standards and Certification

Terminal Outcomes:

- Understand about FSSC/ISO 22000 standards and its requirements.
- Demonstrate process of implementing FSSC 22000 standards.

Duration: 04:00	Duration: 03:00
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
- Describe FSSC/ISO 22000 standards - Differentiate between FSSC 22000 and ISO 22000 - Illustrate key concepts and the structure of FSSC 22000 and ISO 22000:2018 - Contrast FSSC 22000 with similar standards. - Describe various clauses defining requirements in FSSC 22000 - Describe three grading levels in FSSC 22000: minor, major and critical nonconformities. - Define terms such as 'product recall' and 'threat and vulnerability' - Describe the implementation requirements of FSSC 22000 scheme. - Illustrate structure and principal requirements in of FSSC 22000 and ISO 22000:2018 - Discuss food packaging manufacturing, its content and interrelation with ISO 22000 - List various versions of FSSC 22000 and their key features - Discuss rationale for publication of FSSC 22000 Version 5.1 - Differentiate between FSSC 22000 Version 6 and FSSC 22000 Version 5.1 - Discuss FSSC 22000 Version 6 requirements. - List key changes in FSSC 22000 Version 6 requirements and guidelines for implementation.	- Recognize FSSC 22000 requirements for 'Pre-Requisite Programs' (PRPs) - Show how to apply ISO/TS 22000 and FSSC 22000 version 6 additional requirements. - Show how to integrate the ISO 22000 standard with FSSC 22000 requirements. - Show how to document the FSSC 22000 system using the given templates. - Write a sample FSSC 22000 Food Safety Manual for the training center - Write procedures and PRP tables to meet the requirements of the standard - Use the form templates to generate the necessary records - Show how to implement FSSC 22000 version 6 standards - Recognise regulatory issues affecting FSSC 22000 version 6 standards
Classroom Aids	
Training Kit - Trainer Guide, Presentations, Whiteboard, Marker, Projector, Laptop, Video Films	
Tools, Equipment and Other Requirements	
FSSC 22000 standards document, FSSC 22000 related videos	

Module 3: FSSC 22000 Food Safety Audit

Terminal Outcomes:

- Demonstrate process of FSSC 22000 food safety audit process.

Duration: 01:00	Duration: 03:00
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
- Outline the steps taken to obtain FSSC 22000 certification - Describe features, goals and importance of FSSC 22000 certification - Describe RCA and its approaches - List various tools for conducting RCA - List tasks for preparations for FSSC 22000 auditing - List various documents and records needed to prepare and maintain for the FSSC 22000 audit	- Demonstrate the process of conducting FSSC 22000 internal audits - Demonstrate the use of RCA tools for conducting RCA - Show how to analyse the findings of the audit and prepare improvement plans - Show how to improve the organization's efficiency through system auditing and effective root cause analysis of non-conformities. - Apply appropriate ways to review the improvement plans. - Prepare sample documents and records related to FSSC 22000 standards. - Recognise regulatory issues affecting FSSC 22000 certification implementation.
Classroom Aids	
Training Kit (Trainer Guide, Presentations). Whiteboard, Marker, Projector, Laptop	
Tools, Equipment and Other Requirements	
FSSC 22000 audit documents, FSSC 22000 audit related videos, RCA tools	

Trainer Requirements

Trainer Prerequisites						
Minimum Educational Qualification	**Specialization**	**Relevant Industry Experience**		**Training Experience**		**Remarks**
		Years	*Specialization*	*Years*	*Specialization*	
B.Sc / B.Tech/ BE	Food technology or Food engineering or Food Science	3	Food Processing or Food Safety	1	Food Safety	
M.Sc/ M.Tech/ ME	Food technology, or Food engineering or Food Science	2	Food Processing or Food Safety	1	Food Safety	
MBA	Food Safety and Quality Management	2	Food Processing or Food Safety	1	Food Safety	

Trainer Certification	
Domain Certification	**Platform Certification**
Certified for Job Role: "Introduction to FSSC 22000" mapped to Micro-credential: "FIC/MCr-0005", v1.0. Minimum accepted score as per SSC guideline is 80%	Recommended that the Trainer is certified for the Job Role: "Trainer" (VET & SKILLS), mapped to the Qualification Pack: "MEP/Q2601", V2. Minimum accepted SCORE IS 80 % as per SSC guidelines.

Assessor Requirements

Assessor Prerequisites						
Minimum Educational Qualification	**Specialization**	**Relevant Industry Experience**		**Training/Assessment Experience**		**Remarks**
		Years	*Specialization*	*Years*	*Specialization*	
B.Sc or / B.Tech/ BE	Food technology or food engineering or Food Science	4	Food Processing or Food Safety	1	Food Safety	
M.Sc/ M.Tech/ ME	Food technology or food engineering or Food Science	3	Food Processing or Food Safety	1	Food Safety	
MBA	Food Safety and Quality Management	3	Food Processing or Food Safety	1	Food Safety	

Assessor Certification	
Domain Certification	**Platform Certification**
Certified for Job Role: "Introduction to FSSC 22000" mapped to Micro-credential: "FIC/MCr-0005", v1.0. Minimum accepted score as per SSC guideline is 80%	Recommended that the Assessor is certified for the Job Role: "Assessor" (VET & SKILLS), mapped to the Qualification Pack: "MEP/Q2701", V2. Minimum accepted SCORE IS 80 % as per SSC guidelines.

1. Assessment System Overview:

- Batches assigned to the assessment agencies for conducting the assessment on SDSM/SIP or email.

- Assessment agencies send the assessment confirmation to VTP/TC looping SSC.

- The assessment agency deploys the ToA certified Assessor for executing the assessment.

- SSC monitors the assessment process & records.

2. Testing Environment:

- Confirm that the centre is available at the same address as mentioned on SDMS or SIP.

- Check the duration of the training.

- Check the Assessment Start and End time to be as 10 a.m. and 5 p.m.

- If the batch size is more than 30, then there should be 2 Assessors.

- Check that the allotted time to the candidates to complete Theory & Practical Assessment is correct.

- Check the mode of assessment—Online (TAB/Computer) or Offline (OMR/PP).

- Confirm the number of TABs on the ground are correct to execute the Assessment smoothly.

- Check the availability of the Lab Equipment for the particular Job Role.

3. Assessment Quality Assurance levels / Framework:

- Question papers created by the Subject Matter Experts (SME).

- Question papers created by the SME verified by the other subject Matter Experts.

- Questions are mapped with NOS and PC.

- Question papers are prepared considering that level 1 to 3 are for the unskilled & semi-skilled individuals, and level 4 and above are for the skilled, supervisor & higher management.

- An assessor must be ToA certified & the trainer must be ToT Certified.

- The assessment agency must follow the assessment guidelines to conduct the assessment.

4. Types of evidence or evidence-gathering protocol:

- Time-stamped & geotagged reporting of the assessor from assessment location.

- Center photographs with signboards and scheme-specific branding.

- Biometric or manual attendance sheet (stamped by TP) of the trainees during the training period.

- Time-stamped & geotagged assessment (Theory + Viva + Practical) photographs & videos.

5. Method of verification or validation:

- A surprise visit to the assessment location.

- A random audit of the batch.

- Random audit of any candidate.

6. Method for assessment documentation, archiving, and access:

- Hard copies of the documents are stored.

- Soft copies of the documents & photographs of the assessment are uploaded / accessed from Cloud Storage.
- Soft copies of the documents & photographs of the assessment are stored in the Hard Drives.

Glossary

Term	Description
Declarative Knowledge	Declarative knowledge refers to facts, concepts and principles that need to be known and/or understood in order to accomplish a task or to solve a problem.
Key Learning Outcome	A key learning outcome is a statement of what a learner needs to know, understand and be able to do in order to achieve the terminal outcomes. A set of key learning outcomes will make up the training outcomes. Training outcome is specified in terms of knowledge, understanding (theory) and skills (practical application).
OJT (M)	On-the-job training (Mandatory); trainees are mandated to complete specified hours of training on-site
OJT (R)	On-the-job training (Recommended); trainees are recommended the specified hours of training on-site
Procedural Knowledge	Procedural knowledge addresses how to do something, or how to perform a task. It is the ability to work or produce a tangible work output by applying cognitive, affective or psychomotor skills.
Training Outcome	Training outcome is a statement of what a learner will know, understand and be able to do upon the completion of the training.
Terminal Outcome	The terminal outcome is a statement of what a learner will know, understand and be able to do upon the completion of a module. A set of terminal outcomes help to achieve the training outcome.

Acronyms and Abbreviations

Term	Description
NOS	National Occupational Standard (s)
NSQF	National Skills Qualifications Framework
OJT	On-the-job Training
QP	Qualifications Pack
PwD	People with Disability
PPE	Personal Protective Equipment