



CONTENT FSMA MASTERCLASS

- Module 1 - Introduction, GFSI vs. FSMA Planning & Stakeholder Management
 - Welcome Message
 - Module 1 - Lesson 1: Introduction
 - *Get the full overview of all the FSMA rules and related compliance dates*
 - Module 1 - Lesson 2: GFSI vs. FSMA
 - *Learn what additional work you need to do for getting FSMA compliant when your site has a GFSI certification*
 - Module 1 - Lesson 3: Planning
 - *Make a good implementation plan towards FSMA compliance for your organization*
 - Module 1 - Lesson 4: Stakeholder Management
 - *Manage all relevant stakeholders in your organization and pave the road towards success*

- Module 2 - Preventive Controls for Human and Animal Food and HACCP Changes
 - Module 2 - Lesson 1: Introduction and Overview of PCHF and PCAF
 - *Get a high-level overview of the PCHF rule, the exemptions and the relevant compliance dates*
 - Module 2 - Lesson 2: Changes to current Good Manufacturing Practices
 - *Understand all the specific requirements in relation to Good Manufacturing Practices*
 - Module 2 - Lesson 3: Hazard Analysis & Preventive Controls
 - *Learn all the detailed changes you need to make to your HACCP plan*
 - Module 2 - Lesson 4: Recall Management
 - *Get clear templates on recall management procedures and update your own process accordingly*
 - Module 2 - Lesson 5: Record Keeping & Calibration
 - *Know exactly what to do in terms of recordkeeping and calibration*

- Module 3 - Intentional Adulteration & Food Defense
 - Module 3 - Lesson 1: Introduction and Overview of Intentional Adulteration & Food Defense
 - *Get a high-level overview of the Intentional Adulteration and Food Defense rule, the exemptions and the relevant compliance dates*
 - Module 3 - Lesson 2: Vulnerability Assessment
 - *Decide on your preferred template for conducting a vulnerability assessment, download it and use it*
 - Module 3 - Lesson 3: Food Defense
 - *Put the basics in place for your food defense approach*
 - Module 3 - Lesson 4: Training & Record Keeping
 - *Get all the resources for training in terms of food defense and know what records to keep*



CONTENT FSMA MASTERCLASS

- Module 4 - Supplier Management, FSVP and VQIP
 - Module 4 - Lesson 1: Introduction and Overview of FSVP Rule
 - *Get a high-level overview of Foreign Supplier Verification Program rule, the exemptions and the relevant compliance dates*
 - Module 4 - Lesson 2: Risk-based Supply Chain Program
 - *Get all the details you need to have in place for your supply chain management program*
 - Module 4 - Lesson 3: Foreign Supplier Verification Program Details
 - *Understand the additional steps you need to take for the FSVP program when importing food stuff into the USA*
 - Module 4 - lesson 4: Voluntary Qualified Importer Program and Importing Food into the USA
 - *Decide whether applying for the VQIP status is useful for your organization or not (yet)*

- Module 5 - Training in relation to FSMA and the Transport Safety Rule
 - Module 5 - Lesson 1: Introduction
 - *Get a high-level overview of Transport Safety rule, the exemptions and the relevant compliance dates*
 - Module 5 - Lesson 2: Training Details on PCHF, PCAF, FSVP, VQIP, TS, PS and Sprouts
 - *Use the comprehensive overview of all available training material to swiftly establish the right training materials for your organization*
 - Module 5 - Lesson 3: Sanitary Transport Rule
 - *Understand all the details in relation to the Sanitary Transport Rule*

- Module 6 - Produce Safety, Sprouts and Enforcement by the FDA
 - Module 6 - Lesson 1: Introduction and Overview of the Produce Safety Rule
 - *Get a high-level overview of Produce Safety and Sprout Safety rules, the exemptions and the relevant compliance dates*
 - Module 6 - Lesson 2: Produce Safety Details
 - *Understand all the details in relation to the Produce Safety Rule*
 - Module 6 –Lesson 3: Sprout Safety Details
 - *Understand all the details in relation to the Sprout Safety Rule*
 - Module 6 - Lesson 4: FDA Enforcement
 - *Have a clear overview of the current and future FDA enforcement strategy and be prepared for a formal FDA audit*