

ISO 14001 Environmental Management System (EMS) Certification Training Course

20 - 24 Oct 2025 Istanbul





ISO 14001 Environmental Management System (EMS) Certification Training Course

Ref.: 103600282_30756 Date: 20 - 24 Oct 2025 Location: Istanbul Fees: 4500 Euro

Course Overview

This course provides a comprehensive understanding of the principles, processes, and best practices for establishing, implementing, and maintaining an effective food safety management system FSMS. This course is designed for professionals seeking expertise in ISO 22000 certification training, compliance strategies, and environmental management system EMS integration within food safety operations.

Throughout this training, participants will gain insights into ISO 22000 requirements, food safety hazard control, regulatory compliance, and ISO 14001 best practices for environmental sustainability in food safety. This course integrates methodologies from ISO 14001 certification training, including risk-based thinking, environmental risk assessment, and compliance auditing techniques.

Target Audience

- Food safety auditors and compliance officers
- Quality assurance managers in the food industry
- Food safety team leaders and consultants
- Environmental compliance officers
- ISO 22000 lead implementers and internal auditors
- Managers seeking ISO 22000 and ISO 14001 certification for their organizations

Targeted Organizational Departments

- Quality Assurance QA and Quality Control QC Teams
- Environmental Management and Sustainability Teams
- Food Safety and Compliance Departments
- Risk Management and Regulatory Compliance Teams
- Supply Chain and Procurement Teams Handling Food Safety

Targeted Industries

- Food Manufacturing & Processing
- Hospitality & Catering Services
- Retail and Supermarkets
- Agriculture & Farming
- Packaging & Distribution
- Beverage and Dairy Industry



Course Offerings

By the end of this course, participants will be able to:

- Understand ISO 22000 requirements and how to implement a Food Safety Management System FSMS
- Conduct ISO 22000 internal audits using ISO 14001 audit principles
- Implement environmental risk assessment in food safety operations
- Align food safety policies with ISO 14001 sustainability best practices
- Identify nonconformities and ensure EMS regulatory compliance
- Prepare for ISO 22000 certification audits
- Develop documentation for ISO 22000 and ISO 14001 compliance
- Gain 2 Certification from Agile Leaders & BECB

Training Methodology

- Case Studies on real-world ISO 22000 and ISO 14001 implementation
- Group Discussions on food safety hazard control and risk-based auditing
- Live Demonstrations on preparing for ISO 22000 audits
- Self-Assessment Tools for evaluating compliance with ISO 22000 and EMS certification processes
- Hands-on Workshops to practice food safety audit techniques

Course Toolbox

- ISO 22000 and ISO 14001 training materials
- Case studies on food safety and environmental compliance
- ISO 22000 implementation checklists and templates
- Self-assessment tools for food safety risk evaluation
- Certification exam preparation guide

Course Agenda

Day 1: Introduction to Environmental Management Systems EMS and ISO 14001

- **Topic 1:** Training course objectives and structure
- **Topic 2:** Overview of ISO 14001 and its requirements
- Topic 3: Standards and regulatory frameworks for environmental management
- Topic 4: Fundamental concepts and principles of environmental management
- **Topic 5:** Understanding the certification process for ISO 14001
- **Topic 6:** Identifying key stakeholders and their role in EMS implementation
- Reflection & Review: Key takeaways from Day 1 and open discussion on EMS adoption



Day 2: Planning and Implementing an Environmental Management System

- Topic 1: Leadership and commitment to environmental sustainability
- **Topic 2:** Developing environmental policies and objectives
- Topic 3: Risk assessment and environmental impact analysis
- **Topic 4:** Resource management and competency requirements
- Topic 5: Documentation control and record-keeping for ISO 14001 compliance
- Topic 6: Establishing an EMS scope within an organization
- Reflection & Review: Discussion on EMS implementation challenges and solutions

Day 3: Conducting Environmental Audits and Compliance Assessments

- Topic 1: Fundamental audit concepts and principles
- Topic 2: Preparing for an ISO 14001 internal audit
- Topic 3: ISO 14001 audit methodology and evidence-based auditing
- Topic 4: Communication and collaboration during an audit
- Topic 5: Creating audit test plans and managing an internal audit program
- Topic 6: Evaluating EMS compliance through risk-based auditing
- Reflection & Review: Review of key learnings and audit case studies

Day 4: Addressing Nonconformities and Continuous Improvement

- **Topic 1:** Drafting audit findings and nonconformity reports
- Topic 2: Developing corrective action plans for EMS nonconformities
- **Topic 3:** EMS continual improvement strategies and best practices
- Topic 4: Environmental objectives and planning for long-term sustainability
- Topic 5: Environmental legal compliance and regulatory adherence
- Topic 6: Preparing for an external ISO 14001 certification audit
- Reflection & Review: Lessons learned and peer discussion on sustainability strategies

Day 5: Certification Exam Preparation and Final Assessment

- Topic 1: ISO 14001 stage 1 and stage 2 audit process overview
- Topic 2: Common challenges in ISO 14001 certification and how to overcome them
- **Topic 3:** Mock ISO 14001 certification exam preparation
- **Topic 4:** ISO 14001 vs. other environmental management frameworks
- Topic 5: Review of key documentation required for EMS compliance
- Topic 6: Final exam and assessment for ISO 14001 certification eligibility
- Reflection & Review: Summary of course content and participant feedback

FAO

 What specific qualifications or prerequisites are needed for participants before enrolling in the course?



There are no strict prerequisites. However, a background in food safety, quality management, environmental compliance, or auditing is beneficial.

 How long is each day's session, and is there a total number of hours required for the entire course?

Each session lasts 4-5 hours, including interactive workshops and discussions. The total course duration is approximately 25 hours over 5 days.

How does ISO 14001 relate to ISO 22000 in food safety compliance?

ISO 14001 focuses on environmental sustainability, while ISO 22000 ensures food safety management. Integrating both systems enhances compliance, minimizes environmental impact, and supports sustainable food production practices.

How This Course is Different from Other ISO 22000 Training Courses

Unlike generic ISO 22000 training programs, this course integrates ISO 14001 sustainability principles and focuses on the practical application of food safety and environmental risk management.

Key differentiators:

Comprehensive coverage of ISO 22000 & ISO 14001 best practices Hands-on experience with audit methodologies and compliance tools Expert-led training with real-world case studies Practical implementation strategies for FSMS and environmental sustainability Certification exam preparation tailored to industry professionals

This course ensures participants gain real-world skills, preparing them for successful ISO 22000 certification and compliance with environmental management standards.



Training Course Categories



Finance and Accounting Training Courses



Agile PM and Project Management Training Courses



Certified Courses By International Bodies



Communication and Public Relations Training Courses



Data Analytics Training and Data Science Courses



Environment & Sustainability Training Courses



Governance, Risk and Compliance Training Courses



Human Resources Training and Development Courses



IT Security Training & IT Training Courses



Leadership and Management Training Courses



Legal Training, Procurement and Contracting Courses



Maintenance Training and Engineering Training Courses



Training Course Categories



Marketing, Customer Relations, and Sales Courses



Occupational Health, Safety and Security Training Courses



Oil & Gas Training and Other Technical Courses



Personal & Self-Development Training Courses



Quality and Operations Management Training Courses



Secretarial and Administration Training Courses



Training Cities



Accra - Ghana



Amman - Jordan



Amsterdam - Netherlands



Baku - Azerbaijan



Bali - Indonesia



Bangkok - Thailand



Barcelona - Spain



Cairo - Egypt



Cape town - South Africa



Casablanca -Morocco



Doha - Qatar



Dubai - UAE



Geneva -Switzerland



Istanbul - Turkey



Jakarta - Indonesia



Johannesburg -South Africa



Training Cities



Kuala Lumpur -Malaysia



Langkawi -Malaysia



London - UK



Madrid - Spain



Manama - Bahrain



Milan - Italy



Nairobi - Kenya



Paris - France



Phuket - Thailand



Prague - Czech Republic



Rome - Italy



Sharm El-Sheikh -Egypt



Tbilisi - Georgia



Tokyo - Japan



Vienna - Austria



Zanzibar - Tanzania



Training Cities



Zoom - Online Training

WHO WE ARE

Agile Leaders is a renowned training center with a team of experienced experts in vocational training and development. With 20 years of industry experience, we are committed to helping executives and managers replace traditional practices with more effective and agile approaches.

OUR VISION

We aspire to be the top choice training provider for organizations seeking to embrace agile business practices. As we progress towards our vision, our focus becomes increasingly customer-centric and agile.

OUR MISSION

We are dedicated to developing valueadding, customer-centric agile training courses that deliver a clear return on investment. Guided by our core agile values, we ensure our training is actionable and impactful.

WHAT DO WE OFFER

At Agile Leaders, we offer agile, bite-sized training courses that provide a real-life return on investment. Our courses focus on enhancing knowledge, improving skills, and changing attitudes. We achieve this through engaging and interactive training techniques, including Q&As, live discussions, games, and puzzles.





CONTACT US





