



ISO 22000 Food Safety Management System Certification Training Course

02 - 06 Jun 2026
London - Premier Inn Victorya



ISO 22000 Food Safety Management System Certification Training Course

Ref.: 103600278_45216 **Date:** 02 - 06 Jun 2026 **Location:** London - Premier Inn Victorya
Fees: 5700 **Euro**

Course Overview

The course is designed to provide food industry professionals with in-depth knowledge of ISO 22000 certification training, ISO 22000 food safety management, and FSMS implementation steps. This course covers essential aspects such as ISO 22000 lead auditor, ISO 22000 lead implementer, and ISO 22000 foundation certification, helping professionals and organizations achieve food safety compliance through a structured food safety management system FSMS.

Participants will gain practical skills in food safety risk management, ISO 22000 hazard control, ISO 22000 traceability requirements, and the FSMS continual improvement process. The training also includes the ISO 22000 audit process, preparation for the ISO 22000 certification exam, and food industry compliance training, making it ideal for those preparing for FSMS certification audits.

Target Audience

- Food safety managers and quality assurance professionals
- ISO 22000 lead auditors and implementers
- FSMS team members
- Consultants and trainers in food safety management

Targeted Organizational Departments

- Quality Assurance & Compliance
- Food Production & Processing
- Supply Chain & Logistics
- Regulatory & Auditing
- Catering & Hospitality

Targeted Industries

- Food manufacturing plants
- Restaurants & hospitality businesses
- Catering companies
- Retail food safety compliance
- Food transport & logistics companies
- Agricultural & food processing businesses
- International food exporters & importers

Course Offerings

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

- Understand ISO 22000 certification benefits and FSMS implementation steps
- Learn the ISO 22000 audit process and prepare for ISO 22000 certification exams
- Master food safety compliance training and ISO 22000 documentation requirements
- Gain expertise in food safety risk management, hazard control, and traceability
- Implement HACCP and preventive control in food safety
- Develop knowledge of ISO 19011 internal audit guidelines and corrective actions in food safety audits
- Gain 2 Certification from Agile Leaders & BECB

Training Methodology

- Case studies on ISO 22000 compliance for SMEs and large enterprises
- Group discussions on ISO 22000 food safety policy implementation
- Role-playing exercises simulating ISO 22000 audit
- Real-world examples of ISO 22000 for food processing plants and retail
- Live Q&A sessions with ISO 22000 lead implementers and auditors

Course Toolbox

- ISO 22000 training materials and study guides
- FSMS documentation templates and ISO 22000 checklists
- HACCP framework methods for hazard analysis and risk assessment
- Exam preparation guides for ISO 22000 lead auditor and implementer certification

Course Agenda

Day 1: Introduction to ISO 22000 & FSMS Fundamentals

- **Topic 1:** Training course objectives and structure
- **Topic 2:** Overview of ISO 22000 standards and regulatory frameworks
- **Topic 3:** Fundamental concepts and principles of food safety management
- **Topic 4:** Understanding the organization's context and food safety policy
- **Topic 5:** Leadership and commitment in food safety management
- **Topic 6:** FSMS scope and implementation approach
- **Reflection & Review:** Key takeaways and discussion on the importance of ISO 22000



Day 2: Implementation of FSMS & Risk Management

- **Topic 1:** Risk management in FSMS and setting FSMS objectives
- **Topic 2:** Resource management and staff competency development
- **Topic 3:** Awareness and communication strategies for food safety
- **Topic 4:** Documentation management and ISO 22000 compliance requirements
- **Topic 5:** Food safety operations and prerequisite programs PRPs
- **Topic 6:** Traceability systems and emergency preparedness and response
- **Reflection & Review:** Practical exercises on risk assessment and FSMS documentation

Day 3: Hazard Control & Performance Monitoring

- **Topic 1:** ISO 22000 hazard control principles and critical control points HACCP
- **Topic 2:** Control of monitoring and measuring in FSMS
- **Topic 3:** Verification of PRPs and hazard control plan
- **Topic 4:** Handling nonconformities in food safety management
- **Topic 5:** Monitoring, measurement, analysis, and evaluation of FSMS performance
- **Topic 6:** Data-driven decision-making for continual improvement in FSMS
- **Reflection & Review:** Case studies on effective FSMS hazard control

Day 4: Internal Audits, Compliance & Continual Improvement

- **Topic 1:** ISO 22000 audit process and principles
- **Topic 2:** Internal audits based on ISO 19011 guidelines
- **Topic 3:** Management review and FSMS certification audit preparation
- **Topic 4:** Corrective actions and food safety audit principles
- **Topic 5:** FSMS continual improvement process and compliance strategies
- **Topic 6:** ISO 22000 compliance for SMEs and large enterprises
- **Reflection & Review:** Group discussion on audit findings and corrective action planning

Day 5: Final Preparations & Certification Exam

- **Topic 1:** ISO 22000 certification exam format and preparation tips
- **Topic 2:** Best practices for managing an FSMS certification audit
- **Topic 3:** Conducting and closing an FSMS audit
- **Topic 4:** Case study analysis and role-play audit scenarios
- **Topic 5:** Review of ISO 22000 documentation requirements
- **Topic 6:** Open Q&A and expert consultation on FSMS challenges
- **Reflection & Review:** Summary of key learnings and next steps for certification

FAQ

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



No prior ISO 22000 certification is required. However, knowledge of food safety management or experience in the food industry is beneficial.

- **How long is each day's session, and what is the total duration of the course?**

Each session lasts 4-5 hours, with breaks and interactive discussions. The total course duration is five days, approximately 20-25 hours.

- **What is the difference between ISO 22000 lead auditor and ISO 22000 lead implementer roles?**

An ISO 22000 lead auditor focuses on FSMS audit training and ensures compliance with ISO 19011 internal audit guidelines. An ISO 22000 lead implementer focuses on FSMS implementation steps and manages ISO 22000 hazard control and risk management.

How This Course is Different from Other ISO 22000 Courses

The course emphasizes a practical, industry-focused approach. It includes case studies, interactive Q&A sessions, and hands-on FSMS documentation training to prepare professionals for ISO 22000 certification exams and audits. This course provides essential knowledge for food safety policies and compliance, benefiting both small and large enterprises.

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**Data Analytics Training
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Courses**



**Environment &
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Courses**



**Governance, Risk and
Compliance Training
Courses**



**Human Resources
Training and
Development Courses**



**IT Security Training & IT
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**Leadership and
Management Training
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**Legal Training,
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**Maintenance Training
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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 value-adding, 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.



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