



ISO 22000 Lead Auditor Training Course for FSMS Audit & Certification



AGILE LEADERS
Training Center

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Course Overview:

The ISO 22000 Lead Auditor Training Course is a comprehensive five-day professional programme designed to develop the knowledge and auditing competencies required to assess a Food Safety Management System against ISO 22000 requirements. The course combines ISO 22000:2018 Training with practical ISO 22000 Audit Training, enabling participants to understand the structure, operation, evaluation, and continual improvement of an effective FSMS.

Participants explore the core Food Safety Management System principles, including interactive communication, system management, prerequisite programmes, HACCP principles, the process approach, PDCA, and risk-based thinking. ISO 22000:2018 applies the PDCA cycle at both organizational and operational levels and addresses risks at organizational and food safety hazard-control levels.

The ISO 22000 Lead Auditor Course progresses from FSMS fundamentals to Audit Principles and Techniques, audit preparation, Stage 1 and Stage 2 activities, evidence collection, Nonconformity Management, Corrective Action, reporting, and Audit Programme Management. It reflects the lead auditor pathway of planning and carrying out FSMS audits using ISO 19011 auditing guidance and certification audit principles associated with ISO/IEC 17021-1.

This ISO 22000 Certification Training is particularly valuable for professionals responsible for Food Safety Compliance, Third-Party Certification Audit activities, supplier audits, internal audits, and Continuous Improvement in Food Safety.

Target Audience:

- Food Safety Auditors and Lead Auditors
- Internal Auditors and Supplier Auditors
- Food Safety Managers and FSMS Managers
- Quality Assurance and Quality Control Managers
- Food Safety Team Leaders
- HACCP Team Leaders and Coordinators
- Compliance and Regulatory Affairs Professionals
- Certification and Conformity Assessment Professionals
- Food Safety Consultants and Technical Experts
- Operations and Production Managers in food-chain organizations
- Professionals preparing to lead ISO 22000 audits



Targeted Organizational Departments:

- Food Safety and FSMS Departments
- Quality Assurance and Quality Control
- Internal Audit and Compliance
- Production and Operations
- Regulatory Affairs
- Procurement and Supplier Quality
- Risk Management
- Supply Chain and Logistics
- Technical and Engineering Functions
- Corporate Governance and Management Systems

Targeted Industries:

- Food and Beverage Manufacturing
- Food Processing and Packaging
- Agriculture and Primary Production
- Dairy, Meat, Poultry, and Seafood
- Catering and Food Service
- Hospitality and Institutional Food Operations
- Retail and Wholesale Food Distribution
- Warehousing, Transportation, and Cold Chain Logistics
- Animal Feed and Food Ingredient Production
- Food Packaging and Food-Contact Materials
- Cleaning, Sanitation, and Food-Chain Service Providers
- Certification, Inspection, and Consulting Organizations

Course Offerings:

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

- Interpret the fundamental principles and concepts of a Food Safety Management System.
- Understand ISO 22000:2018 requirements within the context of an FSMS audit.
- Distinguish between PRPs, OPRPs, and CCPs when evaluating food safety controls.
- Apply Audit Principles and Techniques to first-party, second-party, and Third-Party Certification Audit contexts.
- Plan an ISO 22000 audit using audit objectives, scope, criteria, risks, resources, and audit plans.
- Conduct Stage 1 and Stage 2 FSMS audit activities systematically.
- Collect, verify, and evaluate objective audit evidence.
- Interview personnel and assess operational controls, HACCP and ISO 22000 arrangements, documented information, and Food Safety Risk Management practices.
- Draft clear audit findings and nonconformity reports.
- Evaluate corrections, root-cause analysis, and Corrective Action plans.
- Conduct opening and closing meetings professionally.
- Prepare audit reports and complete audit follow-up activities.
- Manage an ISO 22000 audit programme using risk-based priorities.
- Support ISO 22000 Internal Auditor Training and internal audit programme development within organizations.
- Prepare for the seven competency domains associated with the ISO 22000 Lead Auditor examination framework.

Training Methodology:

The ISO 22000 Lead Auditor Training combines structured technical instruction with practical auditor-development activities. The programme begins with guided interpretation of ISO 22000 requirements, Food Safety Management System principles, HACCP and ISO 22000 relationships, PRPs, OPRPs, CCPs, risk-based thinking, and the dual PDCA structure of the standard.

Participants then progress through realistic FSMS Auditing scenarios covering audit initiation, document review, audit planning, Stage 1 and Stage 2 audits, interviewing, sampling, observation, traceability, hazard-control verification, and evaluation of objective evidence. Case studies are used to examine situations involving Food Safety Compliance, operational control, nonconformities, corrective actions, and certification readiness.

Group work and interactive sessions focus on preparing audit plans, developing audit trails, constructing questions, classifying findings, and drafting nonconformity statements. Role-based exercises simulate opening meetings, auditor-auditee communication, audit team coordination, and closing meetings. Feedback sessions enable participants to refine professional judgment, evidence-based auditing, and risk-based auditing skills.

The methodology reflects the practical emphasis of lead auditor development, where participants are expected to build competence in planning and carrying out FSMS audits using recognized audit principles, procedures, and techniques.

Course Toolbox:

The course introduces participants to practical examples and insights related to:

- ISO 22000:2018 clause interpretation references
- FSMS audit planning examples
- Audit scope, criteria, and objective examples
- Stage 1 audit review examples
- Stage 2 audit planning examples
- Audit trail examples
- Evidence collection techniques
- Auditor interview question examples
- HACCP, PRP, OPRP, and CCP review examples
- Food Safety Risk Management scenarios
- Audit sampling approaches
- Nonconformity reporting examples
- Root-cause and Corrective Action evaluation examples
- Opening and closing meeting structures
- Audit report examples
- Audit follow-up approaches
- Audit Programme Management examples
- Exam-domain review guidance

Note: These tools are not necessarily provided as proprietary software, documents, or physical resources. The course provides insights, examples, demonstrations, and practical illustrations of tools and approaches relevant to ISO 22000 Lead Auditor activities where required.

Course Agenda:

Day 1: Introduction to the Food Safety Management System and ISO 22000

- **Topic 1:** ISO 22000 Lead Auditor role, course structure, certification pathway, and the purpose of FSMS Auditing.
- **Topic 2:** Fundamental principles of food safety, the food chain, Food Safety Management System concepts, and ISO 22000 applicability.
- **Topic 3:** ISO 22000 family, related food safety standards, regulatory frameworks, accreditation, and certification processes.
- **Topic 4:** ISO 22000:2018 structure, process approach, PDCA cycles, risk-based thinking, and Continuous Improvement in Food Safety.
- **Topic 5:** FSMS requirements across Clauses 4–10, including context, leadership, planning, support, operations, performance evaluation, and improvement.
- **Topic 6:** HACCP and ISO 22000, including hazard analysis, PRPs, OPRPs, CCPs, traceability, verification, and control of nonconforming products.
- **Reflection & Review:** Review of key Food Safety Management System principles, ISO 22000 requirements, terminology, and the auditor's perspective on FSMS conformity.

Day 2: Audit Principles and the Preparation for and Initiation of an Audit

- **Topic 1:** Fundamental audit concepts, principles, ethics, independence, confidentiality, professional care, and fair presentation.
- **Topic 2:** First-party, second-party, and third-party FSMS audits and the relationship between internal, supplier, and certification auditing.
- **Topic 3:** Evidence-based auditing, risk-based auditing, materiality, reasonable assurance, and professional judgment.
- **Topic 4:** Initiating an ISO 22000 audit: objectives, scope, criteria, feasibility, audit team competence, and responsibilities.
- **Topic 5:** Preparing the audit plan, audit programme, working arrangements, communication, sampling approach, and audit documentation.
- **Topic 6:** Conducting the Stage 1 audit: document review, organizational context, FSMS readiness, site conditions, and preparation for Stage 2.
- **Reflection & Review:** Consolidation of Audit Principles and Techniques through a review of audit planning decisions, risk priorities, Stage 1 outcomes, and readiness for on-site auditing.



Day 3: On-Site Audit Activities

- **Topic 1:** Preparing for the Stage 2 audit, confirming the audit plan, assigning audit team responsibilities, and conducting the opening meeting.
- **Topic 2:** Conducting on-site FSMS audits using interviews, observation, document review, sampling, and verification of objective evidence.
- **Topic 3:** Evaluating ISO 22000 operational controls, including PRPs, traceability, emergency response, hazard analysis, OPRPs, CCPs, and verification activities.
- **Topic 4:** Communication during the audit, managing difficult situations, maintaining professional conduct, and coordinating the audit team.
- **Topic 5:** Developing audit trails and audit test plans to evaluate processes, risks, food safety controls, interfaces, and regulatory compliance.
- **Topic 6:** Recording evidence, evaluating conformity, identifying potential findings, and maintaining audit documentation throughout Stage 2.
- **Reflection & Review:** Review of on-site audit techniques through evidence assessment, audit trail evaluation, and discussion of auditor decisions in complex FSMS situations.

Day 4: Closing of the Audit and Audit Programme Management

- **Topic 1:** Evaluating audit evidence and drafting clear, objective, and traceable audit findings.
- **Topic 2:** Nonconformity Management: classification, evidence, requirement statements, and preparation of nonconformity reports.
- **Topic 3:** Audit documentation, quality review, audit report preparation, and communication of conclusions.
- **Topic 4:** Conducting the closing meeting, presenting findings, resolving differences, and formally closing the audit.
- **Topic 5:** Evaluating corrections, root-cause analysis, Corrective Action plans, effectiveness, and audit follow-up.
- **Topic 6:** Beyond the initial audit: surveillance, recertification, internal audit programmes, and risk-based ISO 22000 Audit Programme Management.
- **Reflection & Review:** Integrated review of the complete audit lifecycle, from audit evidence and reporting to Corrective Action evaluation and ongoing audit programme management.



Day 5: Certification Exam and Competency Domain Review

- **Topic 1:** Domain 1 – Fundamental principles and concepts of a Food Safety Management System.
- **Topic 2:** Domain 2 – Food Safety Management System requirements and interpretation of ISO 22000.
- **Topic 3:** Domain 3 – Fundamental audit concepts, principles, ethics, evidence, and risk-based auditing.
- **Topic 4:** Domain 4 – Preparing for an ISO 22000 audit, including initiation, planning, scope, criteria, resources, and Stage 1 activities.
- **Topic 5:** Domains 5 and 6 – Conducting and closing an ISO 22000 audit, including Stage 2 activities, findings, reporting, corrective actions, and follow-up.
- **Topic 6:** Domain 7 – Managing an ISO 22000 audit programme, followed by certification examination arrangements.
- **Reflection & Review:** Final competency-domain review connecting FSMS principles, ISO 22000 requirements, audit preparation, audit execution, audit closure, and programme management.

FAQ:

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

Participants are expected to have a general understanding of food safety management concepts and ISO 22000 principles. Previous experience in food safety, quality assurance, auditing, HACCP, compliance, or management systems is beneficial. Professionals intending to undertake lead auditor responsibilities will gain greater value from the course when they already understand basic FSMS terminology and organizational food safety processes.

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

Each day's session is generally structured to last around 4-5 hours, with breaks and interactive activities included. The total course duration spans five days, approximately 20-25 hours of instruction.

What is the difference between completing ISO 22000 Lead Auditor Training and becoming a certified ISO 22000 Lead Auditor?

Completing the training course and passing an examination demonstrate acquired knowledge and examination performance, but a professional lead auditor credential may also require specified levels of professional and audit experience. Certification requirements can vary by certification scheme and credential level. Therefore, participants should distinguish between attending an ISO 22000 Lead Auditor Training Course, passing the applicable exam, and meeting the additional professional requirements for a specific auditor credential. The PECB documentation, for example, distinguishes between different auditor credential levels based on professional and audit experience.

How This Course is Different from Other ISO 22000 Lead Auditor Courses:

The ISO 22000 Lead Auditor Training Course goes beyond a general Food Safety Management Course by integrating three dimensions that auditors must master: ISO 22000 requirements, food safety operational controls, and professional audit execution.

Rather than treating ISO 22000:2018 Training as a clause-by-clause compliance exercise, the programme connects the standard's management-system requirements with practical food safety controls such as PRPs, traceability, hazard analysis, OPRPs, CCPs, verification, nonconforming product control, and continual improvement. ISO 22000 itself applies the PDCA approach at both organizational and operational food safety levels, making this connection particularly important for competent FSMS Auditing.

The course also follows the complete audit lifecycle: initiation, Stage 1 review, Stage 2 preparation, on-site audit activities, evidence evaluation, Nonconformity Management, Corrective Action review, reporting, closing meetings, follow-up, and Audit Programme Management. This makes it more comprehensive than basic ISO 22000 Internal Auditor Training.

Its structure is also aligned with the seven principal competency domains associated with the ISO 22000 Lead Auditor pathway, ensuring balanced attention to technical FSMS knowledge and professional auditing capability. The result is a practical Food Safety Management System Lead Auditor Course designed for professionals who must evaluate not only whether documented requirements exist, but whether food safety controls are effectively implemented, verified, and capable of supporting reliable Food Safety Compliance.



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