

ISO 22000 Lead Auditor Training Course for FSMS Audit & Certification

15 – 19 November 2027
Munich

AGILE LEADERS
Training Center

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Ref: 103600625_108096 **Date:** 15 – 19 November 2027 **Location:** Munich **Fees:** 6500 Euro

Overview

The ISO 22000 Lead Auditor Training Course equips professionals with the competencies required to perform independent audits of a Food Safety Management System against international standards. Participants evaluate management system frameworks alongside critical operational controls, examining prerequisite programmes, hazard analysis, operational prerequisite programmes, and critical control points. The curriculum addresses the dual Plan-Do-Check-Act cycles operating at both organizational and operational levels.

Auditing food operations demands rigorous verification of objective evidence, risk-based thinking, and systematic evaluation of food chain processes. Learners explore the complete audit lifecycle based on ISO 19011 auditing principles and ISO/IEC 17021-1 certification requirements, progressing from initial document review to on-site audit execution, findings classification, and corrective action review. This course is delivered by Agile Leaders Training Center.

Who Should Attend

- Food safety auditors, lead auditors, and internal audit professionals.
- Quality assurance, quality control, and compliance managers in the food chain.
- Food safety team leaders, technical experts, and HACCP coordinators.
- Consultants, conformity assessment specialists, and regulatory compliance officers.
- Operations and production managers preparing to lead FSMS Auditing teams.

Departments and Industries

This programme serves audit, compliance, and operational leaders across the food supply chain.

- Food and Beverage Manufacturing, Processing, and Packaging Facilities
- Primary Agricultural Production, Aquaculture, and Livestock Operations
- Catering, Hospitality, and Food Service Enterprises
- Warehousing, Cold Chain, and Wholesale Food Distribution Networks
- Quality Assurance, Internal Audit, and Regulatory Affairs Departments
- Food Packaging, Food-Contact Material, and Ingredient Suppliers

Learning Objectives

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

- Interpret ISO 22000 requirements from an auditor perspective.
- Differentiate between prerequisite programmes, operational prerequisite programmes, and critical control points during audits.
- Plan Stage 1 and Stage 2 FSMS audits using risk-based criteria and resource allocation.
- Collect and verify objective evidence through interviews, operational observation, and sampling.
- Formulate defensible audit findings and execute Nonconformity Management procedures.
- Assess corrective action plans, root cause analyses, and correction effectiveness.
- Conduct structured opening and closing meetings and lead audit teams.
- Establish and oversee risk-prioritized Audit Programme Management systems.
- Demonstrate competence across the core domains of Food Safety Management System auditing.

Course Agenda

Day 1: FSMS Fundamentals and ISO 22000 Principles

- Introduction to FSMS Auditing, lead auditor responsibilities, and certification structures
- Principles of food safety across the farm-to-fork supply chain
- High-level structure, organizational context, leadership, and planning under ISO 22000
- Process approach, risk-based thinking, and organizational versus operational PDCA cycles
- Core operational requirements: prerequisite programmes and hazard control architecture
- HACCP principles, operational prerequisite programmes, critical control points, and validation
- Daily reflection and review on standard interpretation from an audit perspective

Day 2: Audit Principles and Audit Preparation

- Audit principles, auditor ethics, professional care, independence, and evidence-based auditing
- Distinctions among internal, supplier, and Third-Party Certification Audit engagements
- Initiating the audit: defining audit scope, objectives, criteria, and team allocation
- Risk-based audit planning, sampling methodologies, and audit work document preparation
- Conducting Stage 1 audits: documentation evaluation, site readiness, and FSMS maturity assessment
- Evaluating prerequisite programmes and hazard analysis documentation prior to on-site visits
- Daily reflection and review on Stage 1 audit conclusions and Stage 2 readiness planning

Day 3: Conducting On-Site Stage 2 Audit Activities

- Leading the opening meeting: communicating audit scope, methodology, and logistics
- Gathering objective evidence through personnel interviews, process sampling, and observation
- Auditing operational controls: PRP implementation, sanitation, hygiene, and maintenance
- Verifying hazard control plans, critical limit monitoring, OPRP criteria, and CCP records
- Assessing product traceability, batch reconciliation, and withdrawal simulation protocols
- Evaluating documented information, control of nonconforming outputs, and laboratory controls
- Daily reflection and review on evidence evaluation, audit trails, and team communication

Day 4: Audit Findings, Closing, and Programme Management

- Synthesizing audit evidence, classifying findings, and grading nonconformities
- Nonconformity Management: drafting clear statements of nonconformity and objective evidence
- Conducting the formal closing meeting and presenting audit conclusions to leadership
- Evaluating auditee root cause analyses, proposed corrections, and corrective action plans
- Conducting audit follow-up, verification of corrective action effectiveness, and surveillance
- Establishing Audit Programme Management frameworks, resource allocation, and auditor competence
- Daily reflection and review on the complete audit lifecycle and reporting governance

Day 5: Competency Domain Review and Examination Preparation

- Competency Domain 1: Fundamental principles and concepts of a Food Safety Management System
- Competency Domain 2: ISO 22000 requirements and compliance verification across system clauses
- Competency Domain 3: Fundamental audit concepts, professional ethics, and evidence handling
- Competency Domain 4: Audit planning, Stage 1 review, and team coordination techniques
- Competency Domains 5 and 6: Conducting on-site audits, findings formulation, and closing activities
- Competency Domain 7: Audit Programme Management, governance, and lead auditor professional development
- Course synthesis and competency domain review session

Practical Exercises

Participants engage in structured auditing simulations, case analyses, and practical exercises.

- Suggested activity: Review Stage 1 documentation to identify compliance gaps before on-site evaluation.
- Suggested activity: Develop an audit trail for a thermal processing critical control point and prerequisite programme.
- Suggested activity: Draft formal nonconformity statements with requirement references and objective evidence.
- Suggested activity: Simulate an audit closing meeting handling auditee objections and presenting audit findings.

FAQs

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

Participants should possess foundational knowledge of food safety concepts, HACCP methodology, and general management system structures. Prior exposure to quality assurance, food hygiene, or internal auditing is advantageous. Understanding food processing environments enables participants to engage effectively with operational audit scenarios.

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

Each day consists of structured instruction spanning approximately four to five hours, incorporating practical exercises and discussions. Over the one-week schedule, the programme covers twenty to twenty-five hours of learning and review.

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

Completing this training programme and passing the competency examination verifies theoretical and procedural audit knowledge. Attaining formal lead auditor credentials from professional registrar schemes typically requires fulfilling separate prerequisites, such as documented workplace audit hours, full-lifecycle audit experience, and formal education verification.

Conclusion

Developing lead auditor proficiency enables food industry professionals to evaluate FSMS effectiveness systematically, safeguard consumer health, and verify regulatory alignment. Through rigorous evidence collection, practical nonconformity grading, and disciplined audit programme oversight, qualified lead auditors drive organizational resilience and continuous food safety enhancement across the global supply chain.