

ISO 22000 Lead Auditor: Mastering Food Safety Management

21 – 25 June 2027
Rome (Italy)

UK Training

PARTNER

A close-up photograph of chess pieces on a checkered board. In the foreground, a large, ornate gold king piece stands prominently. To its left, a smaller silver pawn is visible. Further back, another silver pawn is positioned. The background features a series of concentric, light gray circles that create a sense of depth and focus on the king piece.

ISO 22000 Lead Auditor: Mastering Food Safety Management

Ref: 3172_152498 **Date:** 21 – 25 June 2027 **Location:** Rome (Italy) **Fees:** 5200 GBP

Why This Course

Food safety is a critical component of global public health and business success. The ISO 22000:2018 Lead Auditor Program is an intensive 5-day course designed to provide participants with the knowledge, skills, and confidence to audit, manage, and improve Food Safety Management Systems FSMS in accordance with ISO 22000:2018 standards.

Through expert instruction, practical workshops, and real-world case studies, participants will learn how to plan, conduct, and lead effective FSMS audits that ensure compliance, continuous improvement, and sustainable food safety performance.

This program is ideal for food industry professionals, quality managers, auditors, and consultants seeking ISO 22000 Lead Auditor qualification or certification.

What You'll Learn and Practice

By completing this program, participants will:

- Understand the requirements of ISO 22000:2018 and their application within an FSMS framework.
- Gain practical skills in planning, conducting, and reporting food safety audits.
- Learn to identify, document, and evaluate nonconformities and corrective actions.
- Develop leadership and communication skills to manage audit teams effectively.
- Understand certification procedures and auditor responsibilities under ISO 22000.

The Program Flow

Day 1: Introduction to FSMS and ISO 22000

- Overview of food safety management systems and ISO 22000:2018 structure.
- Key FSMS principles and the process-based approach.
- ISO 22000 clauses and integration with other management systems.
- The PDCA Plan-Do-Check-Act cycle in food safety management.

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A graphic illustration of a chessboard with several chess pieces. A large gold king piece is prominent in the foreground, with a silver pawn and a silver knight behind it. The board is checkered, and there are concentric circles in the background.

Day 2: Audit Principles and Preparation

- Types of audits and key auditing principles.
- Roles and responsibilities of auditors and lead auditors.
- Planning audit programs and developing audit schedules.
- Preparing audit checklists and working documents.

Day 3: Conducting the Audit

- Opening meetings and communication with auditees.
- Conducting interviews, gathering, and verifying evidence.
- Evaluating compliance and generating audit findings.
- Identifying, classifying, and writing nonconformity reports.

Day 4: Audit Reporting and Follow-up

- Structuring and writing professional audit reports.
- Conducting closing meetings and presenting findings.
- Managing corrective actions and verifying effectiveness.
- Maintaining and improving the audit program.

Day 5: Lead Auditor Responsibilities and Certification

- Leading audit teams and managing team dynamics.
- Conflict resolution, ethics, and professional conduct in auditing.
- ISO 22000 certification process and auditor qualification requirements.
- Final assessment and course debriefing.

Individual Impact

- Gain a comprehensive understanding of FSMS auditing aligned with ISO 22000.
- Build confidence in leading internal and external audit teams.
- Acquire skills to identify nonconformities and ensure corrective follow-up.
- Become qualified to pursue ISO 22000 Lead Auditor certification.

Organizational Impact

- Strengthen the organization's FSMS through effective audit practices.
- Ensure compliance with ISO 22000:2018 and regulatory requirements.
- Drive continuous improvement in food safety and operational excellence.
- Foster a culture of accountability, transparency, and risk-based thinking.

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A graphic of a chessboard with several chess pieces. A large gold king piece is in the foreground, with a silver pawn and a silver knight behind it. The board is white and black squares, with concentric circles in the background.

Training Methodology

This program combines theory with practice through:

- Real-world FSMS case studies and role-playing exercises.
- Group workshops on audit planning and reporting.
- Mock audits and simulated audit scenarios.
- Expert feedback and one-on-one guidance from certified auditors.

Beyond the Course

Upon completion, participants will be equipped to lead ISO 22000 FSMS audits independently and effectively, ensuring compliance and continuous improvement within their organizations.

Graduates of this program will emerge as qualified food safety auditors and leaders — capable of driving excellence and integrity across food supply chains.

A graphic of a chessboard with several chess pieces (king, queen, rook, knight, and pawns) in gold and silver, set against a background of concentric circles.

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