BLACKBIRD FOR TRAINING

ISO 22000 Lead Auditor Training

14 – 18 December 2026
Barcelona (Spain)



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Ref: 3172_129165 **Date:** 14 – 18 December 2026 **Location:** Barcelona (Spain) **Fees:** 5200 GBP

Introduction

This ISO 22000 Food Safety Management System FSMS course is designed to provide a comprehensive understanding of the requirements of ISO 22000 and its implementation in the food industry. The course will guide you through the origins of food safety, the development of HACCP principles, and the essential steps required to establish an effective food safety management system. You will learn about the purpose of a food safety management system, how to implement it, and the key clauses of the ISO 22000 standard.

Whether you're new to food safety or aiming to become a certified ISO 22000 lead auditor, this course will equip you with the necessary skills and knowledge to successfully manage food safety systems, perform internal audits, and ensure compliance with food safety standards.

Course Objectives

By the end of this course, participants will:

- Understand commonly used FSMS terminology and concepts.
- Gain in-depth knowledge of ISO 22000 and its requirements, clause by clause.
- Learn internal auditing methodologies for food safety management systems.
- Recognize control measures and their classifications within the FSMS framework.
- Understand the importance of continual improvement and the system approach to food safety.
- Develop a proper risk-based hazard analysis and HACCP plan.
- Learn the requirements for verification and validation in food safety systems.
- Understand the significance of a well-implemented food safety management system.



Course Outlines

Day 1: Introduction to Food Safety

- What is Food Safety?: Understanding the concept and its significance in the food industry.
- The purpose of a food safety management system.
- Cost of poor food safety: Exploring the financial and health implications.
- Benefits of good food safety: How proper food safety systems improve public health and business reputation.
- Understanding food poisoning and foodborne diseases.
- Principles of food hygiene and safety.

Day 2: Food Safety Management System FSMS

- What is an FSMS? The fundamental components and objectives.
- Determining the scope of the FSMS within an organization.
- Principles of FSMS: How to integrate food safety into daily operations.
- The process approach to food safety.
- Implementing risk-based thinking for proactive food safety management.
- Overview of the ISO 22000 standard and how it applies to food safety management systems.

Day 3: Organizational Planning and Control: Clauses of ISO 22000

- Plan FSMS:
  - Clause 4: Context of the organization - understanding your food safety environment.
  - Clause 5: Leadership - the role of management in ensuring food safety.
  - Clause 6: Planning - developing strategies to meet food safety requirements.
  - Clause 7: Support - ensuring resources, infrastructure, and training.
- Do FSMS:
  - Clause 8: Operation - implementing food safety management practices.
- Check FSMS:
  - Clause 9: Performance evaluation - how to measure food safety effectiveness.
- Act FSMS:
  - Clause 10: Improvement - the role of continuous improvement in FSMS.

Day 4: Internal Management System Audit

- Conducting an internal audit of your FSMS and organizational activities impacting food safety.
- Evaluating the overall performance of the organization in relation to food safety goals.
- Making data-driven decisions to enhance the FSMS.
- Improving the FSMS: Best practices for corrective actions and maintaining compliance.



Day 5: Introduction to HACCP

- Understanding the HACCP system: Its history, methodology, and principles.
- How to apply HACCP methodology in the food industry.
- HACCP plan: Establishing protocols for monitoring, corrective actions, verification, and review.
- Importance of HACCP in food safety and its connection to ISO 22000.

Why Attend This Course: Wins & Losses!

Attending this ISO 22000 lead auditor course will provide you with a deep understanding of how to implement and audit a robust food safety management system FSMS. Here's why this course is essential:

- Become a Certified Lead Auditor: This course is perfect for those looking to earn an ISO 22000 lead auditor certification and gain the credentials to audit food safety management systems in any organization.
- In-Depth Knowledge of ISO 22000: Learn the ISO 22000 standard in detail, including each clause and how it applies to food safety.
- Food Safety Auditing Skills: Understand food safety auditing techniques and the critical aspects of food safety auditing definitions.
- Learn how to conduct an effective internal audit and evaluate your FSMS.
- Continual Improvement: Discover how to implement continuous improvement strategies within food safety management to enhance your organization’s compliance and performance.
- Real-World Case Studies: Learn through practical case studies on how to solve real challenges in food safety management and auditing.

By the end of this course, you will have the confidence and knowledge to ensure that your organization is compliant with food safety standards, and be well-prepared for any audit requirements, whether you are auditing your own organization or others.

Conclusion

This ISO 22000 food safety management system course is an essential step for anyone aiming to master food safety standards and protocols. It provides a solid foundation in food safety management, internal auditing, and HACCP principles. Whether you're aiming for food safety lead auditor training or seeking to improve your organization’s food safety management systems, this course will provide the tools and knowledge necessary to excel.

Don’t miss the chance to boost your career and gain a certificate of food safety management system. Sign up for this course today and take the first step towards ensuring food safety in your organization, meeting ISO 22000 standards, and becoming a proficient food safety lead auditor!

