

ISO 22000 Lead Implementer Course

Course Duration: 24 Hrs.

Course Code: ISO22000-LI

Course Overview

The ISO 22000 Lead Implementer Course is designed to provide participants with the expertise required to establish, implement, manage, and maintain a Food Safety Management System (FSMS) in accordance with the ISO 22000:2018 standard. This course equips learners with practical skills to ensure food safety across the supply chain while meeting regulatory and customer requirements.

What you'll learn?

Participants will learn how to interpret and apply the requirements of ISO 22000:2018, develop food safety policies and objectives, and integrate them into organizational processes. The course covers risk assessment, hazard analysis and critical control points (HACCP), prerequisite programs (PRPs), and continual improvement methods to enhance food safety performance.

Target Audience

This course is suitable for food safety managers, quality assurance professionals, consultants, auditors, and project managers responsible for implementing or managing FSMS within their organizations. It is also valuable for professionals aiming to support organizations in achieving ISO 22000 certification.

Pre-Requisites

Participants should have a basic understanding of food safety principles and management systems. Prior knowledge of ISO 22000 or experience in the food industry will be helpful but is not mandatory.

Course Content

Module 1: Introduction to ISO 22000:2018 and FSMS Principles

Module 2: Understanding FSMS Requirements and Framework

Module 3: Planning and Establishing an FSMS

Module 4: Implementing Food Safety Policies, PRPs, and HACCP

Module 5: Risk Assessment and Hazard Analysis in FSMS

Module 6: Monitoring, Measurement, and Continuous Improvement

Module 7: Preparing for ISO 22000 Certification and Audit Readiness

Module 8: Case Studies and Practical Implementation Exercises