



Fee

**99,00 €**

Final exam only

# Course technical sheet

Auditor/Lead Auditor ISO 22000 (Food Safety Management System – FSMS)

Course code

**ISO22000\_LA**

Test duration

**60 min**

Passing score

**70%**

Issued

**28/05/2026**

## Executive summary

The course "Auditor/Lead Auditor ISO 22000 (Food Safety Management System – FSMS)" is designed to provide advanced skills in conducting internal and external audits according to the ISO 22000 standard, essential for managing food safety in the food industry. Through an in-depth analysis of the principles and requirements of the Food Safety Management System, participants will gain critical abilities in system evaluation, risk and hazard identification, as well as the planning and management of audits with a risk-based approach. The program also covers related standards such as ISO 19011 and ISO/IEC 17021-1, key to performing effective audits compliant with international standards. Practical cases and exam questions focusing on real-world food safety situations—from microbiological hazard management to recall procedures—are integrated. This course targets quality professionals, food safety managers, internal and external auditors, and individuals aiming to serve as lead auditors in FSMS contexts. Upon completion, participants will be capable of conducting qualified audits and contributing to continuous improvement of food safety management systems in accordance with international regulations.

## Certification process

- Registration or login to the Academy platform.
- Completion of the final course examination only. Any training or preparation may be completed externally or through other channels.
- The test questions refer to the objectives, skills and topics described in this technical sheet.
- Assessment of the result, possible validation and certificate issuance according to the rules applicable to the course.

## Important note

On Academy, candidates take only the final course examination. Any training or preparation activity may be delivered externally or through other channels. The test questions refer to the topics described in this technical sheet and in the course syllabus summary.

## Syllabus summary

ISO 22000; ISO 19011; ISO/IEC 17021-1

## Learning Objectives

Provide skills to plan, conduct, and report audits according to ISO 22000, focusing on FSMS evaluation and risk management.

## Acquired Competences

### Certification Bodies Management systems

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### Course technical sheet

ISO22000\_LA  
Page 1  
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Auditor/Lead Auditor ISO 22000 (Food Safety Management System – FSMS)

- FSMS audit planning
- Identification of CCP, OPRP, PRP
- Compliance analysis per ISO 22000, ISO 19011, ISO/IEC 17021-1
- Nonconformity management and evidence detection
- Effective communication during audits

**Target Audience**

Quality professionals, internal/external auditors, food safety managers, consultants, and individuals interested in FSMS lead auditor roles.

**Prerequisites**

Basic knowledge of quality and food safety management systems; familiarity with ISO 22000 recommended.

**Program**

- Introduction to ISO 22000
- Auditing principles and related standards
- Auditor roles and responsibilities
- Risk analysis and hazard management methodologies
- Identification of CCP, OPRP, PRP
- Document and record management
- Case studies and practical exercises

**Teaching Methodology**

Lectures, concrete examples, exam question simulations, and real case discussions.

**Assessment Method**

Final multiple-choice test with a pass mark of 70% correct answers.

**Duration**

60 minutes.

**Certification**

Certificate of completion available.

**Expected Outcomes**

Ability to conduct qualified FSMS audits and contribute to ISO 22000 compliant system implementation