



Fee

**99,00 €**

Final exam only

# Course technical sheet

Auditor/Lead Auditor FSSC 22000 (GFSI scheme)

Course code

**FSSC22000\_LA**

Test duration

**75 min**

Passing score

**70%**

Issued

**28/05/2026**

## Executive summary

The "Auditor/Lead Auditor FSSC 22000 (GFSI scheme)" course is designed to prepare professionals to effectively perform audits according to the FSSC 22000 standards focused on food safety. The program covers requirements of ISO 22000, ISO/TS 22002-x, and ISO 19011 guidelines for audit management and execution. Participants will develop skills in interpreting prerequisite programs (PRPs) and applying the HACCP methodology during audits, with special attention to evaluating production processes and food safety management systems across various sectors such as bakery products, ice cream, sauces, smoked fish, and savory snacks. Specific case studies address issues like validation of critical limits and allergen control through effective cleaning procedures. The training combines theoretical lessons with practical examples and concludes with a final assessment to certify the auditor's competence in conducting FSSC 22000 scheme audits independently.

## 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

FSSC 22000; ISO 22000; ISO/TS 22002-x (PRPs); ISO 19011

## Learning Objectives

- Train auditors to conduct FSSC 22000 audits compliant with the GFSI scheme
- Deepen knowledge of related ISO standards: ISO 22000, ISO/TS 22002-x, ISO 19011
- Develop critical evaluation skills and practical application of HACCP and PRPs

## Competences Acquired

- Autonomous conduction of FSSC 22000 audits

### Certification Bodies Management systems

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### Course technical sheet

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Auditor/Lead Auditor FSSC 22000 (GFSI scheme)

- Analysis and assessment of food safety procedures
- Management and verification of environmental monitoring and allergen control plans

### Target Audience

- Food safety professionals
- Internal and external auditors
- Consultants and quality managers in the food sector

### Prerequisites

- Basic knowledge of food safety management systems
- Experience in the food sector recommended

### Program

- Fundamentals of FSSC 22000 and GFSI scheme
- Requirements of ISO 22000, ISO/TS 22002-x, ISO 19011
- Audit methodology: planning, execution, reporting
- Case studies on bakery products, ice cream, sauces, smoked fish, snacks
- Validation of critical limits and allergen control

### Teaching Method

- Lectures
- Practical examples and case studies
- Guided discussion

### Assessment Method

- Final test with at least 70% correct answers

### Duration

- 75 minutes

### Certification

- Certificate upon passing the test (with certification fee)

### Expected Outcomes

- Ability to perform comprehensive FSSC 22000 audits
- In-depth understanding of requirements and applications
- Readiness to identify nonconformities and propose corrective actions