

## ISO 22000 Lead Auditor “Food safety management”



SUP-58 5 Days (35 Hours)



### Description

The ISO 22000 Lead Auditor training will allow you to become an expert in carrying out Food Safety Management Systems (FSMS) audits using the most recognized audit principles, procedures and techniques .

During this training, you will learn how to plan and carry out internal and external audits, in accordance with the **ISO 19011** standard and the **ISO/IEC 17021-1** certification process.

The practical exercises will allow you to master audit techniques and develop the skills needed to manage an audit program, an audit team, client communication and conflict resolution. Once you have acquired this auditing expertise, you will be able to take the exam and earn the title of “**PECB Certified ISO 22000 Lead Auditor**”.

This PECB certificate will prove that you have acquired the necessary skills to audit organizations according to best auditing practices.

### Who is this training for ?

#### For whom

- Auditors wishing to conduct and lead Food Safety Management System
- Certification audits Managers or consultants wishing to master the Food Safety Management System audit process
- Anyone responsible for maintaining compliance to SMSDA requirements
- Technical experts wishing to prepare an audit of the food safety management system
- Consultants specialized in food safety management

#### Prerequisites

Very good knowledge of the ISO 22000 standard is required as well as in-depth knowledge of audit principles.

### Training objectives

- The objective of the ISO 22000 Lead Auditor training is to enable you to understand the operation of a Food Safety Management System (FMSDA) compliant with the ISO 22000 standard
- You will also learn the role of an auditor, planning, leading and monitoring a management system audit in accordance with ISO 19011

- You will be able to explain the correlation between ISO 22000 and other standards and regulatory frameworks, as well as lead an audit and an audit team
- You will also acquire the skills necessary to interpret the requirements of ISO 22000 in the context of an SMSDA audit
- Finally, you will be able to plan an audit, lead an audit, write reports and follow up on an audit, in compliance with the ISO 19011 standard

## Training program

Le premier jour de la formation se concentrera sur l'introduction au Système de management de la sécurité des denrées alimentaires et à la norme ISO 22000.

Le deuxième jour sera consacré aux principes, à la préparation et à la mise en place de l'audit.

Le troisième jour sera axé sur les activités d'audit sur le terrain.

Le quatrième jour portera sur la clôture de l'audit.

Le cinquième jour sera consacré à l'examen de certification.