



## ISO 22000 - Certified Lead Implementer

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### ISO 22000 - Certified Lead Implementer — Certification Overview

The ISO 22000 Certified Lead Implementer certification is designed to equip professionals with the knowledge and practical skills required to establish, implement, manage, and continually improve a Food Safety Management System (FSMS) in accordance with ISO 22000 standards. This certification provides a comprehensive understanding of food safety principles, including hazard analysis, prerequisite programs (PRPs), operational prerequisite programs (OPRPs), and HACCP concepts, ensuring food safety throughout the entire food chain.

Through this certification, candidates gain the ability to lead an ISO 22000 implementation project from initiation to certification readiness. It emphasizes risk-based thinking, compliance with legal and regulatory food safety requirements, and alignment with organizational objectives. Participants also learn how to integrate ISO 22000 with other management system standards such as ISO 9001 and ISO 14001, enabling a streamlined and effective management approach.

The ISO 22000 Certified Lead Implementer credential demonstrates professional competence and leadership in food safety management. It enhances career opportunities by validating the holder's capability to support organizations in achieving international food safety compliance, improving customer confidence, and ensuring consistent delivery of safe food products and services.

### Target Audience

- Food safety managers and officers
- Quality assurance and quality control professionals
- Food industry consultants and advisors
- Production, operations, and supply chain managers in the food sector
- Internal auditors and compliance professionals
- Individuals responsible for implementing or maintaining ISO 22000 FSMS
- Professionals seeking career advancement in food safety and quality management

### What Modules are covered?

#### Module 1 - Introduction to Food Safety Management Systems (FSMS)

- Fundamentals of food safety and foodborne hazards
- Overview of ISO 22000: purpose, scope, and benefits
- Structure of ISO 22000 and alignment with ISO High-Level Structure (HLS)
- Roles of stakeholders in the food supply chain

#### Module 2 - ISO 22000 Requirements and FSMS Framework

- Context of the organization and interested parties
- Leadership, food safety policy, and organizational roles

- Planning for FSMS: risks, opportunities, and objectives

- Support requirements: resources, competence, awareness, and documentation

- Operational planning and control

#### Module 3 - Prerequisite Programs (PRPs) and HACCP Principles

- Prerequisite Programs (PRPs) as per ISO/TS 22002 series

- Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP)

- HACCP principles and terminology

- Hazard identification, analysis, and evaluation

- Determination of control measures

#### Module 4 - Operational Control, OPRPs, and HACCP Plan

- Establishing and managing Operational PRPs (OPRPs)

- Development of HACCP plans

- Control of critical control points (CCPs)

- Monitoring, corrective actions, and verification activities

- Traceability, emergency preparedness, and food defense

#### Module 5 - Performance Evaluation and Continuous Improvement

- Monitoring, measurement, analysis, and evaluation

- Internal audit planning and execution for ISO 22000

- Management review process

- Control of nonconformities and corrective actions

- Continual improvement of the FSMS

#### Module 6 - ISO 22000 Implementation Project and Certification Process

- Step-by-step ISO 22000 implementation roadmap

- Documentation development and implementation practices

- Certification audit process and stages

- Common implementation challenges and solutions

- Preparing for certification and maintaining compliance

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