



PECB Certified ISO 22000 Lead Implementer

Develop the necessary competencies to guide and support organization in establishing, implementing, maintaining, and continually improving an FSMS based on ISO 22000

Why should you attend?

The age of globalization has brought new challenges to all industries, and the food industry is no exception. The origin and safety of food products is a main concern in today's market. It has become increasingly difficult to have proper knowledge on the production methods and origin of food products. Internationally recognized food safety measures are no longer a privilege; they have become a basic requirement for all organizations that deal with food production or service.

The implementation of a food safety management system (FSMS) is a strategic decision for ensuring the safety of food delivered to the consumer. This training course, developed by PECB, aims to help participants develop the knowledge and skills necessary to support an organization in establishing, implementing, managing, and maintaining an FSMS based on ISO 22000 and other best practices. Implementers play a key role in an organization's ability to successfully implement and maintain an FSMS.

The training course enables you to help organizations establish processes needed to maintain the quality and safety their products and services, while adhering to all legal, regulatory, and other requirements. As part of this training course, you will learn how to establish controls that proactively prevent noncompliance and contribute to the creation of a culture of safety, integrity, transparency, and openness.

The training course is followed by the certification exam. If you pass, you can apply for the "PECB Certified ISO 22000 Lead Implementer" credential. The "PECB ISO 22000 Lead Implementer" certificate is internationally recognized. It validates your professional capabilities and competences to implement an FSMS in an organization based on the requirements of ISO 22000.



Who should attend?

- Managers or consultants involved in Food Safety Management
- Expert advisors seeking to master the implementation of a Food Safety Management System
- Individuals responsible for maintaining conformance with ISO 22000 requirements
- FSMS team members

Course agenda

Duration: 5 days

Day 1 | Introduction to ISO 22000 and the initiation of an FSMS

- Training course objectives and structure
- Standards and regulatory frameworks
- Fundamental concepts and principles of food safety management
- Initiation of the FSMS implementation
- The organization and its context
- Leadership and commitment
- FSMS scope and food safety policy

Day 2 | Implementation plan of an FSMS

- Risk management and FSMS objectives
- Resource management
- Awareness and communication
- Documentation management
- Operations management and PRPs

Day 3 | Implementation of an FSMS

- Traceability system
- Emergency preparedness and response
- Hazard control
- Control of monitoring and measuring
- Verification related to PRPs and the hazard control plan
- Control of product and process nonconformities
- Monitoring, measurement, analysis, and evaluation

Day 4 | Performance evaluation, continual improvement, and preparation for the certification audit

- Internal audit
- Management review
- Treatment of nonconformities
- Continual improvement
- Preparation for the certification audit
- Closing of the training course

Day 5 | Certification Exam



Learning objectives

This training course will help you:

- Gain a comprehensive understanding of the concepts, approaches, methods, and techniques used for the implementation and effective management of an FSMS
- Acknowledge the correlation between ISO 22000 and other standards and regulatory frameworks
- Gain the ability to interpret the requirements of ISO 22000 in the specific context of an organization
- Develop the necessary knowledge and expertise to support an organization in effectively planning, implementing, managing, monitoring, and maintaining an FSMS
- Acquire the expertise to advise an organization in implementing FSMS best practices

Examination

Duration: 3 hours

The "PECB Certified ISO 22000 Lead Implementer" exam fully meets the requirements of the PECB Examination and Certification Programme (ECP). The exam covers the following competency domains:

- Domain 1** | Fundamental principles and concepts of a food safety management system
- Domain 2** | Food safety management system requirements
- Domain 3** | Planning of an FSMS implementation based on ISO 22000
- Domain 4** | Implementation of an FSMS based on ISO 22000
- Domain 5** | Monitoring and measurement of an FSMS based on ISO 22000
- Domain 6** | Continual improvement of an FSMS based on ISO 22000
- Domain 7** | Preparation for an FSMS certification audit

For specific information about exam type, languages available, and other details, please visit the [List of PECB Exams](#) and the [Examination Rules and Policies](#).



Certification

Upon the successful completion of the exam, you can apply for one of the credentials shown in the table below. You will receive a certificate once you fulfill all the requirements related to the selected credential. For more information about ISO 22000 certifications and the PECB certification process, please refer to the [Certification Rules and Policies](#).

Credential	Exam	Professional experience	FSMS project experience	Other requirements
PECB Certified ISO 22000 Provisional Implementer	PECB Certified ISO 22000 Lead Implementer exam or equivalent	None	None	Signing the PECB Code of Ethics
PECB Certified ISO 22000 Implementer	PECB Certified ISO 22000 Lead Implementer exam or equivalent	Two years, of which one in food safety management	At least 200 hours of activities	Signing the PECB Code of Ethics
PECB Certified ISO 22000 Lead Implementer	PECB Certified ISO 22000 Lead Implementer exam or equivalent	Five years, of which two in food safety management	At least 300 hours of activities	Signing the PECB Code of Ethics
PECB Certified ISO 22000 Senior Lead Implementer	PECB Certified ISO 22000 Lead Implementer exam or equivalent	Ten years, of which seven in food safety management	At least 1,000 hours of activities	Signing the PECB Code of Ethics

Note: *PECB Certified Individuals who do possess the Lead Implementer and Lead Auditor Credentials are qualified for the respective **PECB Master Credential**, given they have taken 4 additional Foundation Exams which are related to this scheme. For more detailed information about the Foundation Exams and the overall Master Requirements, please go to the following link: <https://pecb.com/en/master-credentials>.*

General information

- Certification and examination fees are included in the price of the training course.
- Training material of over 450 pages of information and practical examples will be provided.
- An attestation of course completion worth 31 CPD (Continuing Professional Development) credits will be issued to the participants who have attended the training course.
- In case of exam failure, candidates can retake the exam once for free within 12 months following the initial exam date.