



ISO 22000 & HACCP Food Safety: Practical Workshop

Quality & ISO Management

QGT-QMS-157 | Practical workshop | 5 or 10 days | Online, classroom, in-house

Course overview

ISO 22000 & HACCP Food Safety: Practical Workshop is a hands-on workshop built around exercises and real site problems in ISO 22000 & HACCP Food Safety. It covers the principles, the requirements of ISO 9001, ISO 19011, ISO 31000 and ASQ bodies of knowledge, and the practical methods used on site, with case studies from operations in the Gulf, Africa and worldwide. Available online, in the classroom in 60 cities, or in-house.

What participants will be able to do

- Explain the principles, terminology and scope of ISO 22000 & HACCP Food Safety
- Apply the relevant requirements of ISO 9001, ISO 19011, ISO 31000 and ASQ bodies of knowledge
- Use practical tools, checklists and calculations with confidence
- Recognise common problems, risks and root causes and choose the right corrective action
- Prepare an improvement plan for their own site or organisation

Who should attend

Designed for quality managers, auditors, engineers and process owners who want practice rather than theory.

Course outline (5 days)

Day 1: Workshop briefing and baseline

Participants bring a real problem from their own site

Day 2: Guided practice 1

Hands-on exercises using templates, checklists and calculators

Day 3: Guided practice 2

Simulations and role-play based on ISO 22000 & HACCP Food Safety scenarios

Day 4: Field cases from the Gulf and Africa

Analysing what went wrong and what worked

Day 5: Action plan and peer review

Each participant leaves with a reviewed improvement plan

What the 10-day edition adds

Day 6: Applied project, part 1 – Apply the week-one methods to a case from your organisation

Day 7: Data and digital tools – Software, spreadsheets and digital tools used in practice

Day 8: Lessons from incidents and audits – What investigations and audit findings teach

Day 9: Applied project, part 2 – Complete, test and refine your solution

Day 10: Presentations and final assessment – Present to the group and complete the final assessment

Fees (USD per participant)

Duration	Live online	Classroom	In-house
5 days	\$3,000	\$5,500	On quote
10 days	\$5,500	\$9,900	On quote

Fees include course material and certificate of completion; classroom fees include refreshments and lunch. In-house training is priced per group.

Dates and cities 2027–2030

Dates	City	Format	Duration	Fee
15–19 Feb 2027	Munich	Classroom	5 days	\$5,500
14–25 Jun 2027	Madrid	Classroom	10 days	\$9,900
28 Jun – 2 Jul 2027	London	Classroom	5 days	\$5,500
15–26 Aug 2027	Manama	Classroom	10 days	\$9,900
20–24 Sep 2027	Online (live)	Online (live)	5 days	\$3,000
23–27 Jan 2028	Cairo	Classroom	5 days	\$5,500
12–23 Mar 2028	Algiers	Classroom	10 days	\$9,900
5–9 Jun 2028	Geneva	Classroom	5 days	\$5,500
9–20 Oct 2028	Amsterdam	Classroom	10 days	\$9,900
30 Oct – 3 Nov 2028	Online (live)	Online (live)	5 days	\$3,000
5–9 Mar 2029	Manchester	Classroom	5 days	\$5,500
23 Jul – 3 Aug 2029	Amsterdam	Classroom	10 days	\$9,900
13–17 Aug 2029	Vienna	Classroom	5 days	\$5,500
24 Sep – 5 Oct 2029	Toronto	Classroom	10 days	\$9,900
3–7 Dec 2029	Online (live)	Online (live)	5 days	\$3,000
1–5 Jul 2030	Toronto	Classroom	5 days	\$5,500
19–30 Aug 2030	Vienna	Classroom	10 days	\$9,900
26–30 Aug 2030	Kigali	Classroom	5 days	\$5,500
8–19 Sep 2030	Riyadh	Classroom	10 days	\$9,900
4–8 Nov 2030	Online (live)	Online (live)	5 days	\$3,000

How to register

Register online or scan the code

<https://qimmatrainig.com/courses/iso-22000-and-haccp-food-safety-practical-workshop/>

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