



Food Processing Engineering Masterclass

Process & Chemical Engineering

QGT-PRC-188 | Masterclass | 5 or 10 days | Online, classroom, in-house

Course overview

Food Processing Engineering Masterclass is a senior-level masterclass on strategy and performance in Food Processing Engineering. It covers the principles, the requirements of API, AIChE/CCPS guidelines and licensor practice, 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 Food Processing Engineering
- Apply the relevant requirements of API, AIChE/CCPS guidelines and licensor practice
- Use practical tools, checklists and calculations with confidence
- Recognise common problems, risks and root causes and choose the right corrective action
- Build a business case and roadmap their leadership team can act on

Who should attend

Designed for process engineers, chemical engineers, operators and laboratory staff in senior and leadership roles.

Course outline (5 days)

Day 1: Strategic view of Food Processing Engineering

Trends, regulation and what leading companies do differently

Day 2: Benchmarking and performance

KPIs, maturity models and gap analysis

Day 3: Lessons from major incidents and projects

Decision points that changed outcomes

Day 4: Leading the change

Building the business case, budget and team capability

Day 5: Masterclass forum

Expert panel, peer exchange and personal roadmap

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
5–9 Apr 2027	Brussels	Classroom	5 days	\$5,500
15–26 Aug 2027	Kuwait City	Classroom	10 days	\$9,900
23–27 Aug 2027	Dubai	Classroom	5 days	\$5,500
30 Aug – 10 Sep 2027	Barcelona	Classroom	10 days	\$9,900
18–22 Oct 2027	Online (live)	Online (live)	5 days	\$3,000
17–21 Jan 2028	Istanbul	Classroom	5 days	\$5,500
26 Mar – 6 Apr 2028	Kuwait City	Classroom	10 days	\$9,900
18–22 Jun 2028	Dammam	Classroom	5 days	\$5,500
25 Jun – 6 Jul 2028	Riyadh	Classroom	10 days	\$9,900
20–24 Nov 2028	Online (live)	Online (live)	5 days	\$3,000
19–23 Mar 2029	Munich	Classroom	5 days	\$5,500
26 Mar – 6 Apr 2029	Toronto	Classroom	10 days	\$9,900
30 Apr – 4 May 2029	Milan	Classroom	5 days	\$5,500
7–18 May 2029	Budapest	Classroom	10 days	\$9,900
2–6 Jul 2029	Online (live)	Online (live)	5 days	\$3,000
18–22 Mar 2030	Dublin	Classroom	5 days	\$5,500
6–17 May 2030	Luanda	Classroom	10 days	\$9,900
21–25 Jul 2030	Muscat	Classroom	5 days	\$5,500
19–30 Aug 2030	Toronto	Classroom	10 days	\$9,900
9–13 Sep 2030	Online (live)	Online (live)	5 days	\$3,000

How to register

Register online or scan the code

<https://qimmatrainig.com/courses/food-processing-engineering-masterclass/>

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