



Food Processing Engineering: Practical Workshop

Process & Chemical Engineering

QGT-PRC-166 | Practical workshop | 5 or 10 days | Online, classroom, in-house

Course overview

Food Processing Engineering: Practical Workshop is a hands-on workshop built around exercises and real site problems 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
- Prepare an improvement plan for their own site or organisation

Who should attend

Designed for process engineers, chemical engineers, operators and laboratory staff 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 Food Processing Engineering 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
22–26 Mar 2027	Madrid	Classroom	5 days	\$5,500
16–27 May 2027	Dammam	Classroom	10 days	\$9,900
31 May – 4 Jun 2027	Bangkok	Classroom	5 days	\$5,500
12–23 Sep 2027	Sharm El Sheikh	Classroom	10 days	\$9,900
6–10 Dec 2027	Online (live)	Online (live)	5 days	\$3,000
30 Jan – 3 Feb 2028	Algiers	Classroom	5 days	\$5,500
19–30 Mar 2028	Riyadh	Classroom	10 days	\$9,900
24–28 Apr 2028	Lisbon	Classroom	5 days	\$5,500
5–16 Jun 2028	Rome	Classroom	10 days	\$9,900
2–6 Oct 2028	Online (live)	Online (live)	5 days	\$3,000
26 Feb – 2 Mar 2029	Madrid	Classroom	5 days	\$5,500
4–15 Mar 2029	Kuwait City	Classroom	10 days	\$9,900
28 May – 1 Jun 2029	Houston	Classroom	5 days	\$5,500
17–28 Jun 2029	Algiers	Classroom	10 days	\$9,900
27–31 Aug 2029	Online (live)	Online (live)	5 days	\$3,000
28 Jan – 1 Feb 2030	Paris	Classroom	5 days	\$5,500
25 Feb – 8 Mar 2030	Barcelona	Classroom	10 days	\$9,900
1–5 Apr 2030	Istanbul	Classroom	5 days	\$5,500
5–16 May 2030	Algiers	Classroom	10 days	\$9,900
12–16 Aug 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-practical-workshop/>

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