



ISO 22000 & HACCP Food Safety: Advanced Level

Quality & ISO Management

QGT-QMS-136 | Advanced | 5 or 10 days | Online, classroom, in-house

Course overview

ISO 22000 & HACCP Food Safety: Advanced Level is an advanced programme for experienced practitioners 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
- Apply advanced analysis methods to real operating data
- 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 with at least three years of experience.

Course outline (5 days)

Day 1: Core principles revisited

Fast review and recent changes in ISO 9001, ISO 19011, ISO 31000 and ASQ bodies of knowledge

Day 2: Advanced analysis methods

Detailed techniques, data interpretation and calculations

Day 3: Design and performance optimisation

Improving reliability, efficiency and cost

Day 4: Troubleshooting complex cases

Diagnosing multi-cause problems from field data

Day 5: Risk, decisions and integration

Building a risk-based plan and presenting recommendations

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
8–19 Mar 2027	Beirut	Classroom	10 days	\$9,900
28 Jun – 2 Jul 2027	Tunis	Classroom	5 days	\$5,500
9–20 Aug 2027	Athens	Classroom	10 days	\$9,900
16–20 Aug 2027	Paris	Classroom	5 days	\$5,500
20 Sep – 1 Oct 2027	Online (live)	Online (live)	10 days	\$5,500
31 Jan – 11 Feb 2028	Manchester	Classroom	10 days	\$9,900
8–12 May 2028	Brussels	Classroom	5 days	\$5,500
29 May – 9 Jun 2028	Geneva	Classroom	10 days	\$9,900
28 Aug – 1 Sep 2028	Tunis	Classroom	5 days	\$5,500
30 Oct – 10 Nov 2028	Online (live)	Online (live)	10 days	\$5,500
7–18 Jan 2029	Algiers	Classroom	10 days	\$9,900
15–19 Jan 2029	Vienna	Classroom	5 days	\$5,500
25 Feb – 8 Mar 2029	Al Khobar	Classroom	10 days	\$9,900
23–27 Jul 2029	Lisbon	Classroom	5 days	\$5,500
5–16 Nov 2029	Online (live)	Online (live)	10 days	\$5,500
25 Feb – 8 Mar 2030	Stockholm	Classroom	10 days	\$9,900
20–24 May 2030	Johannesburg	Classroom	5 days	\$5,500
2–13 Jun 2030	Kuwait City	Classroom	10 days	\$9,900
10–14 Nov 2030	Doha	Classroom	5 days	\$5,500
2–13 Dec 2030	Online (live)	Online (live)	10 days	\$5,500

How to register

Register online or scan the code

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

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