



ISO 22000 & HACCP Food Safety

Quality & ISO Management

QGT-QMS-115 | Foundation | 5 or 10 days | Online, classroom, in-house

Course overview

ISO 22000 & HACCP Food Safety is an introduction that builds a solid working knowledge 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, new joiners and anyone who needs a solid grounding in the subject.

Course outline (5 days)

Day 1: Principles and terminology

Scope, key definitions and how ISO 22000 & HACCP Food Safety fits into daily operations

Day 2: Codes, standards and requirements

What ISO 9001, ISO 19011, ISO 31000 and ASQ bodies of knowledge require, and how to read them

Day 3: Methods, tools and calculations

Step-by-step methods, checklists and worked examples

Day 4: Operation, inspection and common problems

Typical failures, warning signs and what to do about them

Day 5: Case studies, workshop and assessment

Group exercise on real cases and a final knowledge check

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
25–29 Apr 2027	Alexandria	Classroom	5 days	\$5,500
16–27 May 2027	Al Khobar	Classroom	10 days	\$9,900
13–17 Sep 2027	Tunis	Classroom	5 days	\$5,500
3–14 Oct 2027	Muscat	Classroom	10 days	\$9,900
11–15 Oct 2027	Online (live)	Online (live)	5 days	\$3,000
6–10 Feb 2028	Alexandria	Classroom	5 days	\$5,500
6–17 Mar 2028	Edinburgh	Classroom	10 days	\$9,900
22–26 May 2028	Munich	Classroom	5 days	\$5,500
25 Sep – 6 Oct 2028	Paris	Classroom	10 days	\$9,900
23–27 Oct 2028	Online (live)	Online (live)	5 days	\$3,000
11–15 Jun 2029	Cape Town	Classroom	5 days	\$5,500
23 Jul – 3 Aug 2029	Singapore	Classroom	10 days	\$9,900
29 Oct – 2 Nov 2029	Athens	Classroom	5 days	\$5,500
12–23 Nov 2029	Berlin	Classroom	10 days	\$9,900
26–30 Nov 2029	Online (live)	Online (live)	5 days	\$3,000
11–15 Feb 2030	Kigali	Classroom	5 days	\$5,500
1–12 Apr 2030	Tunis	Classroom	10 days	\$9,900
16–20 Jun 2030	Cairo	Classroom	5 days	\$5,500
26 Aug – 6 Sep 2030	Houston	Classroom	10 days	\$9,900
30 Sep – 4 Oct 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/>

WhatsApp: +971 50 697 0908

Email: training@qimmatrainig.com

