

Training for jobs in the food-processing industry

Schedule for the new year & spring of 2026

FOOD QUALITY, SAFETY, AND INTEGRITY

Eurofins Assurance can assist you in maintaining and developing the skills of your food safety team. The development of your company depends on the acquisition of new knowledge. Use our network of experts to train your employees.

FOOD SAFETY AND FOOD QUALITY TRAINING

Advanced HACCP	Virtual
Dietary Supplements 21 CFR Part 111 Training	Virtual
Environmental Monitoring Program	Virtual
Food Plant Microbiology & Hazards 101	Virtual
Food Safety Culture	Virtual
Good Laboratory Practices	Virtual
HACCP for Food Processors	Virtual
HACCP for Food Processors in SPANISH	Virtual

FOOD INTEGRITY TRAINING

Food Defense and Intentional Adulteration	Virtual
Intentional Adulteration Vulnerability Assessments (IAVA)	Virtual
Root Cause Analysis	Virtual

FOOD INDUSTRY STANDARD TRAINING

Advanced SQF Practitioner	Virtual
BRCGS Food Safety Issue 9 for Sites	Virtual
BRCGS Internal Auditor	Virtual
Implementing SQF Systems for Food Packaging Manufacturers	Virtual
Internal Food Safety Auditor	Virtual

FOOD LABELING AND FOOD REGULATION TRAINING

FDA Labeling Requirements for Food Industry	Virtual
Foreign Supplier Verification Program	Virtual
PCQI - Preventive Controls Animal Foods	Virtual
PCQI - Preventive Controls Human Foods (Version 2)	Virtual
PCQI - Preventive Controls Human Foods (Version 2) in SPANISH	Virtual



CALENDAR OF TRAINING COURSES FOR THE NEW YEAR & SPRING OF 2026

FOOD SAFETY AND FOOD QUALITY TRAINING	January	February	March	April
Advanced HACCP		Feb. 12-13		Apr. 1-2
Dietary Supplements 21 CFR Part 111 Training		Feb. 11-12		Apr. 29-30
Environmental Monitoring Program	Jan. 26-27		Mar. 12-13	
Food Plant Microbiology & Hazards 101	Jan. 22-23		Mar. 9-10	
Food Safety Culture	Jan. 8		Mar. 9	
Good Laboratory Practices	Jan. 15-16		Mar. 19-20	
HACCP for Food Processors	Jan. 15-16	Feb. 12-13	Mar. 16-17	Apr. 16-17
HACCP for Food Processors in SPANISH	Jan. 22-23			
FOOD INTEGRITY TRAINING				
Food Defense and Intentional Adulteration		Feb. 2-3		Apr. 9-10
Intentional Adulteration Vulnerability Assessments (IAVA)		Feb. 23		
Root Cause Analysis		Feb. 9		Apr. 9
FOOD INDUSTRY STANDARD TRAINING				
Advanced SQF Practitioner	Jan. 12-13		Mar. 19-20	
BRCGS Food Safety Issue 9 for Sites	Jan. 22-23			
BRCGS Internal Auditor		Feb. 10-11		
Implementing SQF Systems for Food Packaging Manufacturers			Mar. 25-26	
Internal Food Safety Auditor		Feb. 5-6	Mar. 23-24	Apr. 27-28
FOOD LABELING AND FOOD REGULATION TRAINING				
FDA Labeling Requirements for Food Industry	Jan. 20-21	Feb. 19-20	Mar. 23-24	Apr. 20-21
Foreign Supplier Verification Program	Jan. 12-13		Mar. 5-6	Apr. 9-10
PCQI - Preventive Controls Animal Foods	Jan. 20-22	Feb. 18-20	Mar. 18-20	Apr. 20-22
PCQI - Preventive Controls Human Foods (Version 2)	Jan. 12-14	Feb. 4-6	Mar. 11-13	Apr. 13-15
PCQI - Preventive Controls Human Foods (Version 2) in SPANISH				Apr. 1-3



Class dates are subject to change. For our most up-to-date course schedule, please view our schedule [online](#).

For upcoming dates, please [contact us](#).

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