

Training for jobs in the food-processing industry

Schedule for the summer 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
Sanitation	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
Change Management Procedure for Food Safety and Quality Systems	Virtual
Environmental Monitoring Program: Meeting SQF Edition 10 Requirements	Virtual
Implementing SQF Systems - Food Manufacturing Edition 10	Virtual
Implementing SQF Systems - Manufacturing for Pet Food Edition 10	Virtual
Principles of Internal Food Safety Auditing	Virtual
SQF Edition 10 Conversion Course	Virtual

FOOD LABELING AND FOOD REGULATION TRAINING

FDA Labeling Requirements for Food Industry	Virtual
Foreign Supplier Verification Program	Virtual
PCQI - Preventive Controls Animal Food	Virtual
PCQI - Preventive Controls Human Food V2	Virtual

Are you looking for **Spanish** or **French** versions of our SQF Edition 10 training courses? We offer those too! Contact us at assurance@cpt.eurofinsus.com for more details.

CALENDAR OF TRAINING COURSES FOR THE SUMMER OF 2026

FOOD SAFETY AND FOOD QUALITY TRAINING	May	June	July	August
Advanced HACCP		Jun. 22-23		Aug. 24-25
Dietary Supplements 21 CFR Part 111 Training		Jun. 1-2		
Environmental Monitoring Program	May 28-29			Aug. 6-7
Food Plant Microbiology & Hazards 101			Jul. 7-8	
Food Safety Culture	May 15			Aug. 12
Good Laboratory Practices	May 20-21		Jul. 13-14	
HACCP for Food Processors	May 11-12	Jun. 11-12	Jul. 7-8	Aug. 13-14
Sanitation			Jul. 22-23	Aug. 24-25
FOOD INTEGRITY TRAINING				
Food Defense and Intentional Adulteration			Jul. 9-10	
Intentional Adulteration Vulnerability Assessments (IAVA)		Jun. 26		
Root Cause Analysis		Jun. 12		
FOOD INDUSTRY STANDARD TRAINING				
Advanced SQF Practitioner	May 28-29			Aug. 3-4
BRCGS Food Safety Issue 9 for Sites	May 21-22			
Change Management Procedure for Food Safety and Quality Systems	May 21	Jun. 24		
Environmental Monitoring Program: Meeting SQF Edition 10 Requirements	May 22	Jun. 12		
Implementing SQF Systems - Food Manufacturing Edition 10	May 20-21	Jun. 22-23	Jul. 16-17	Aug. 20-21
Implementing SQF Systems - Manufacturing for Pet Food Edition 10				Aug. 6-7
Principles of Internal Food Safety Auditing		Jun. 4-5	Jul. 9-10	Aug. 10-11
SQF Edition 10 Conversion Course	May 15 & May 27	Jun. 19		
FOOD LABELING AND FOOD REGULATION TRAINING				
FDA Labeling Requirements for Food Industry	May 20-21	Jun. 18-19	Jul. 27-28	Aug. 27-28
Foreign Supplier Verification Program		Jun. 4-5		Aug. 20-21
PCQI - Preventive Controls Animal Food	May 20-22	Jun. 22-24	Jul. 22-24	Aug. 26-28
PCQI - Preventive Controls Human Food V2	May 13-15	Jun. 15-17	Jul. 15-17	
PCQI - Preventive Controls Human Food V2 *		Jun. 1-5 *		

* This course runs over five (5) half-day sessions, totaling three (3) full days



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](#).

Eurofins Assurance North America

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