



Training for jobs in the food-processing industry

Schedule for the summer of 2025

FOOD QUALITY, SAFETY AND INTEGRITY

Eurofins Food 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	
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
FOOD INTEGRITY	
Food Defense and Intentional Adulteration	Virtual
Intentional Adulteration Vulnerability Assessments (IAVA)	Virtual
Root Cause Analysis	Virtual
AUDIT AND CERTIFICATION	
Advanced SQF Practitioner	Virtual
BRCGS Internal Auditor	Virtual
Implementing SQF Systems - Food Manufacturing 9th Edition	Virtual
Implementing SQF Systems - Manufacturing for Pet Food 9th Edition	Virtual
Implementing SQF Systems - Storage and Distribution 9th Edition	Virtual
Internal Food Safety Auditor	Virtual
FOOD LABELING AND FOOD REGULATION	
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

CALENDAR OF TRAINING COURSES FOR THE SUMMER OF 2025

FOOD SAFETY AND FOOD QUALITY	May	June	July	August
Advanced HACCP			Jul. 10-11	
Dietary Supplements 21 CFR Part 111 Training	May 20-21	Jun. 26-27		Aug. 11-12
Environmental Monitoring Program	May 8-9		Jul. 14-15	
Food Plant Microbiology & Hazards 101			Jul. 14-15	
Food Safety Culture	May 28		Jul. 17	
Good Laboratory Practices	May 29-30		Jul. 10-11	Aug. 14-15
HACCP for Food Processors	May 5-6	Jun. 12-13	Jul. 10-11	Aug. 11-12
FOOD INTEGRITY				
Food Defense and Intentional Adulteration			Jul. 17-18	
Intentional Adulteration Vulnerability Assessments (IAVA)		Jun. 27		Aug. 25
Root Cause Analysis		Jun. 9		
AUDIT AND CERTIFICATION				
Advanced SQF Practitioner		Jun. 16-17		
BRCGS Internal Auditor		Jun. 23-24		
Implementing SQF Systems - Food Manufacturing 9th Edition	May 13-14	Jun. 26-27	Jul. 24-25	Aug. 21-22
Implementing SQF Systems - Manufacturing for Pet Food 9th Edition		Jun. 5-6		
Implementing SQF Systems - Storage and Distribution 9th Edition	May 22-23			
Internal Food Safety Auditor	May 29-30	Jun. 26-27	Jul. 21-22	
FOOD LABELING AND FOOD REGULATION				
FDA Labeling Requirements for Food Industry	May 13-14	Jun. 19-20	Jul. 21-22	Aug. 21-22
Foreign Supplier Verification Program		Jun. 5-6		Aug. 7-8
PCQI - Preventive Controls Animal Foods	May 19-21	Jun. 25-27	Jul. 23-25	Aug. 25-27
PCQI - Preventive Controls Human Foods (Version 2)	May 19-21	Jun. 23-25	Jul. 14-16	Aug. 11-13
PCQI - Preventive Controls Human Foods (Version 2) *		Jun. 2-6 *		

* 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 Food Assurance North America

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