

INTERTEK TRAINING CALENDAR

May - August 2025



Saudi Arabia

Lead Auditor Courses



Subject of training	Duration	Turining States	Tentative Dates				
Subject of training	(days)	Training Method	May	June	July	August	
ISO 9001:2015 QUALITY MANAGEMENT SYSTEM -CQI-IRCA	5	Virtual/F2F	11-15	8-12	13-17	10-14	
ISO 14001 :2015_ENVIRONMENTAL MANAGEMENT SYSTEM- CQI-IRCA	5	Virtual/F2F	18-22	15-19	20-24	17-21	
ISO 45001:2018_OCCUPATIONAL HEALTH AND SAFETY- CQI-IRCA	5	Virtual/F2F	25-29	22-26	27-31	24-28	
ISO 22000:2018_FOOD SAFETY MANAGEMENT SYSTEM- CQI-IRCA	5	Virtual/F2F	18-22	15-19	6-10	3-7	
ISO 27001:2022_INFORMATION SECURITY MANAGEMENT- CQI-IRCA	5	Virtual/F2F	25-29	8-12	20-24	24-28	
ISO 22301:2019_BUSINESS CONTINUITY MANAGEMENT SYSTEM- CQI-IRCA	5	Virtual/F2F	11-15	22-26	27-31	17-21	
ISO 37001:2016 ANTI-BRIBERY	5	Virtual/F2F	18-22	8-12	13-17	10-14	
FSSC 22000 - V.6 FOOD SAFETY SYSTEM CERTIFICATION- CQI-IRCA	5	Virtual/F2F	11-15	15-19	6-10	3-7	
ISO 50001:2018_ENERGY MANAGEMENT SYSTEM-CQI-IRCA	5	Virtual/F2F	25-29	22-26	27-31	17-21	
BRC Food - Issue 9	5	Virtual/F2F	11-15	8-12	6-10	10-14	
ISO 55001:2014 Asset Management	5	Virtual/F2F	18-22	8-12	13-17	3-7	
ISO 22716:2007-COSMETICS – Good Manufacturing-Practices (GMP)	5	Virtual/F2F	18-22	15-19	20-24	24-28	
ISO/IEC 20000-1:2018- Information technology — Service management-CQI-IRCA	5	Virtual/F2F	18-22	15-19	27-31	17-21	
ISO 26000:2010 -Social Responsibility	3	Virtual/F2F	12-14	23-25	14-16	18-20	
ISO 39001:2012- Road traffic safety (RTS) management systems	4	Virtual/F2F	19-22	22-25	21-24	25-28	
ISO_41001_2018 - Facility Management System	4	Virtual/F2F	26-29	9-12	28-31	18-21	
31000:2018 Risk Management	4	Virtual/F2F	19-22	23-26	7-10	11-14	
ISO 13485:2016-Medical Device	5	Virtual/F2F	18-22	22-26	13-17	3-7	

Awareness and Internal Auditing Courses

*Click on the subject of training to registe

TRAINING CALENDARMay - August 2025



Subject of training	Duration	Training Mathed	Tentative Dates				
Subject of training	(days)	Training Method	May	June	July	August	
Awareness to Quality Management System_ ISO 9001:2015	1	Virtual/F2F	6	10	15	12	
Awareness to Environmental Management System ISO 14001:2015	1	Virtual/F2F	13	17	22	20	
Awareness to OH&S Management System_ ISO 45001:2018	1	Virtual/F2F	21	18	24	27	
Awareness to Food Safety Management System_ ISO 22000:2018	1	Virtual/F2F	21	24	28	14	
Awareness to Energy Management System ISO 50001:2018	1	Virtual/F2F	27	22	21	6	
Awareness to ISO 22716:2007_GMP Cosmetics	1	Virtual/F2F	19	23	30	11	
Awareness to Risk Management System ISO 31000:2018	1	Virtual/F2F	26	24	14	25	
Awareness Calibration & Laboratory QMS_ISO 17025:2017	1	Virtual/F2F	12	9	20	31	
Awareness to Integrated Management System	2	Virtual/F2F	13-14	16-17	16-17	27-28	
Awareness to FSSC 22000 (version 6)	2	Virtual/F2F	28-29	23-24	23-24	20-21	
Awareness to HACCP	1	Virtual/F2F	19	10	16	13	
Awareness to ISO 10001, ISO 10002, ISO 10003 & ISO 10004 – Customer Satisfaction Management System	1	Virtual/F2F	7	16	24	6	
Internal Auditor Course for Quality Management System_ISO 9001:2015	2	Virtual/F2F	20-21	9-10	23-24	6-7	
Internal Auditor Course for Environmental Management System _ISO 14001:2015	2	Virtual/F2F	27-28	16-17	14-15	20-21	
Internal Auditor Course for OH&S Management System ISO 45001:2018	2	Virtual/F2F	12-13	16-17	28-29	11-12	
Internal Auditor Course for Food Safety Management System _ISO 22000:2018	2	Virtual/F2F	21-22	22-23	20-21	12-13	
Internal Auditor Course for FSSC 22000 (version 6)	2	Virtual/F2F	20-21	23-24	21-22	19-20	
Internal Auditor Course for Calibration & Laboratory QMS_ISO 17025:2017	2	Virtual/F2F	27-28	9-10	15-16	6-7	

Awareness and Internal Auditing Courses



Subject of training	Duration	Duration Table 1		Tentative Dates					
Subject of training	(days)	Training Method	May	June	July	August			
Internal Auditor Course for Energy Management System ISO 50001:2018	2	Virtual/F2F	14-15	16-17	28-29	19-20			
Internal Auditor Course for Integrated Management System (IMS-ISO 9001:2015/ISO 14001:2015/ISO 45001:2018)	3	Virtual/F2F	13-15	15-17	22-24	26-28			
Internal Auditor Course for ISO 10001, ISO 10002, ISO 10003 & ISO 10004 – Customer Satisfaction Management System	2	Virtual/F2F	7-8	23-24	30-31	27-28			
Awareness & Internal Auditor course for ISO 31000:2018 Risk Management	3	Virtual/F2F	19-21	15-17	15-17	18-20			
Awareness & Internal Auditor course for ISO 39001 Road Traffic Safety	2	Virtual/F2F	13-14	16-17	23-24	5-6			
Awareness & Internal Auditor course for ISO 41001:2018 Facility Management	3	Virtual/F2F	20-22	15-17	28-30	5-7			
Awareness & Internal Auditor course for ISO 22301:2019 BCMS- Business continuity management system	3	Virtual/F2F	13-15	8-10	22-24	12-14			
Awareness & Internal Auditor course for BRC Food - Issue 9	2	Virtual/F2F	6-7	10-11	16-17	13-14			
Awareness & Internal Auditor course for BRC Packaging -Issue 7	3	Virtual/F2F	6-8	9-11	15-17	12-14			
Awareness & Internal Auditor course for Medical Device ISO 13485:2016/EU MDR	3	Virtual/F2F	25-27	15-17	7-9	5-7			

General Courses



Subject of training	Duration	Tarining Marks of	Tentative Dates					
Subject of training	(days)	Training Method	May	June	July	August		
Root Cause Analysis	1	Virtual/F2F	13	10	16	12		
Environmental Aspect Identification and Assessment	2	Virtual/F2F	20-21	16-17	16-17	19-20		
Hazard Identification and Risk Assessment (HIRA) session	1	Virtual/F2F	21	23	9	13		
Data Protection Officer as per GDPR (Accredia accreditation)	3	Virtual/F2F	27-29	15-17	15-17	18-20		
Halal Assurance System	2	Virtual/F2F	14-15	16-17	9-10	26-27		
Halal Food and Non-Halal Food identification and Cross contamination	2	Virtual/F2F	7-8	9-10	16-17	18-19		
Food Safety in Restaurants Chains	2	Virtual/F2F	28-29	23-24	23-24	26-27		
Basic Food Safety	2	Virtual/F2F	20-21	16-17	29-30	13-14		
HACCP & How to identify the CCP based on the Codex Alimentarius	2	Virtual/F2F	13-14	9-10	8-9	20-21		
Risk Management for Medical Devices ISO 14971:2019	1	Virtual/F2F	28	17	28	20		

HIGHFILED COURSE -FOOD & HACCP

*Click on the subject of training to register



Subject of training	Duration	Training Method	Tentative Dates				
Subject of training	(days)		May	June	July	August	
Highfield Level 2 Award in HACCP	1	Virtual/F2F	14	24	14	18	
Highfield Level 3 Award in HACCP	3	Virtual/F2F	13-15	22-24	13-15	18-20	
Highfield Level 4 Award in HACCP	4	Virtual/F2F	19-22	22-25	20-23	17-20	
Highfield Level 1 Award in Food Safety	1	Virtual/F2F	20	10	16	13	
Highfield Level 2 Award in Food Safety	1	Virtual/F2F	15	18	9	12	
Highfield Level 3 Award in Food Safety	3	Virtual/F2F	6-8	17-19	8-10	5-7	
Highfield Level 4 Award in Food Safety	4	Virtual/F2F	4-7	9-12	27-30	11-14	
Highfield Level 5 Award in Food Safety	2	Virtual/F2F	7-8	9-10	8-9	13-14	

Implementation Courses

Subject of training	Duration	Training 88 ath and	Tentative Dates					
	(days)	Training Method	May	June	July	August		
ISO 22301:2019 - Lead Implementer	4	Virtual/F2F	11-14	15-18	6-9	17-20		
ISO 31000:2018 - Lead Implementer	4	Virtual/F2F	19-22	22-25	20-23	24-27		
ISO 27001:2022 - Lead Implementer	4	Virtual/F2F	25-28	8-11	27-30	10-14		

Sustainability Courses



Subject of training	Duration	Duration Training Mother		Tentative Dates				
Subject of training	(days)	I raining Method	May	June	July	August		
GRI Reporting - Awareness	2	Virtual/F2F	12-13	10-11	14-15	13-14		
Environmental Management Water Footprint as per ISO 14046:2014 - Awareness	1	Virtual/F2F	20	18	22	20		
Environmental Management Water Footprint as per ISO 14046:2014 - Awareness	1	Virtual/F2F	28	23	16	6		
ISO 21001:2018 Educational Organization Awareness Course	1	Virtual/F2F	22	16	23	26		
ISO 14064-1 Carbon Footprint (Carbon Management and Optimization)	2	Virtual/F2F	14-15	15-16	22-23	18-19		
Supplier Qualification Program (SQP)	1	Virtual/F2F	14	10	30	27		
ISO 45003:2021 Psychological Health & Safet at workplace	1	Virtual/F2F	13	16	9	20		
Net Zero	1	Virtual/F2F	26	29	8	13		

Subject of training	Duration	Training Method	Tentative Dates				
Subject of training	(days)	Hailing Method	May	June	July	August	
Six Sigma Six Sigma Yellow Belt Six Sigma Green Belt Six Sigma Black Belt Lean Six Sigma	2	Virtual/F2F	12-13	18-19	16-17	27-28	
 Specialized Courses Quality in Healthcare Quality in Construction Quality in Food and Beverage Industry Quality in Service Industries 	2	Virtual/F2F	21-22	10-11	8-9	20-21	
Training Services Time Management at Work Problem Solving Skills Negotiation Skills Communication Skills Minutes of Meeting and notes taking Computational Skills Analytical Skills Interpersonal Abilities Planning & Organizing Teamwork Leadership Skills Resume/CV writing & Interview Preparation Professional Ethics Professional Grooming and Mindset Stress and Anxiety Management Habit formation activities	2	Virtual/F2F	28-29	11-12	15-16	12-13	





Note

- Intertek reserves the right to revise and amend the calendar information without prior notice.
- Training dates are subject to change, contact our regional representatives for updated schedule.
- These are tentative dates and subject to change in case minimum number of participants for a particular course is not met

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