



PROTECTING CONSUMER HEALTH

FOOD HYGIENE BUREAU

Calendar of Events 2025

JAN

*Webinars**

- PCQI workshop V2 January 9, 2025
- HACCP for Caterers January 18-19, 2025
- HACCP for Manufacturers January 25-27, 2025
- Good Manufacturing Practices January 31, 2025

FEB

- PCQI workshop V2 February 8-10, 2025
- HACCP for Manufacturers February 16-17, 2025
- GMP February 20, 2025
- ISO 22000 Lead Auditor February 27- March 1, 2025

MAR

*GMP**

- HACCP for Manufacturers March 7, 2025
- Food Safety for Caterers/ Eateries March 14, 2025
- Allergen Awareness March 20, 2025
- HACCP for Caterers

APR

*GMP**

- HACCP for Caterers April 4-5, 2025
- ISO 22000 Foundation April 17, 2025
- Food Safety for Caterers/ Eateries April 23-24, 2025
- PCQI workshop V2 April 28-30, 2025

MAY

- HACCP for Manufacturing May 3-4, 2025
- ISO9001 certification course May 9, 2025
- PCQI workshop V2 May 15-17, 2025
- Food Safety for Caterers/ Eateries May 29, 2025

JUNE

*Pesticide Residue
in foods**

- Food Managers certificate course June 6, 2025
- GMP June 15, 2025
- HACCP for Manufacturers June 20, 2025
- Food Safety for Caterers/ Eateries

JULY

- PCQI workshop V2 July 4, 2025
- HACCP for Manufacturers July 11, 2025
- Allergen Management July 18, 2025
- Food Safety for Caterers/ Eateries

AUG

- PCQI workshop V2
- HACCP Catering Supervisors & Managers

August 2025

SEP

- HACCP for Manufacturers
- Occupational health and safety
- ISO 22000 Lead Auditor
- Food Safety for Caterers/ Eateries

September 5, 2025
September 12, 2025
September 19, 2025

OCT

*Conference**

- International Food Safety & Security

October 28-29, 2025

NOV

- HACCP for Caterers
- PCQI workshop V2
- FSSC 22000 V6- Understanding & Implementing the code

November 7, 2025
November 14, 2025
November 27, 2025

DEC

*Safe Bites Awards**

- Safe Bites Award Ceremony
- Holiday Closure

December 5, 2025
December 23- January 2, 2025

International Conference & Food Safety

...More info to come.

Our Vision: To raise morale and standards in the food and hospitality industry through specialized training and education.

Mission: Through specialized training of personnel and education of the consumer, we will reduce incidents of food poisoning and food borne disease.

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