



AUGUST - NOVEMBER TRAINING CALENDAR

DATES	COURSE	FEES	LOCATION
AUGUST 8 th to 11 th Register by 2 nd Aug	Quality Management Systems (ISO 9001:2015) Understanding and Implementation of the ISO 9001 requirements Training	K5,000	LUSAKA
AUGUST 8 th to 11 th Register by 2 nd Aug	Occupational Health and Safety Management System (ISO 45001:2018) Understanding and Implementation of the requirements Training	K5,000	LUSAKA
AUGUST 8 th to 11 th Register by 2 nd Aug	Environmental Management Systems (ISO 14001:2015) Understanding and Implementation of requirements Training	K5,000	LUSAKA
SEPTEMBER 4 th - 8 th Register by 29 th Aug	Quality Management Systems (ISO 9001:2015) Understanding and Implementation of the ISO 9001 requirements Training	K5,000	KITWE
SEPTEMBER 4 th - 8 th Register by 29 th Aug	Food Safety Management Systems (ISO 22000:2018) Understanding and Internal Audit Training	K5,500	KITWE
SEPTEMBER 25 th - 29 th Register by 21 st Sept	Occupational Health and Safety Management System (ISO 45001:2018) Understanding and Internal Audit Training	K5,500	KITWE
SEPTEMBER 25 th - 29 th Register by 21 st Sept	Environmental Management Systems (ISO 14001:2015) Understanding and Internal Audit Training	K5,500	KITWE
SEPTEMBER 25 th - 29 th Register by 21 st Sept	SME Training - Good Manufacturing and Good Hygiene Practices and other food related product Standards training	K350 per participant	KITWE
OCTOBER 10 th - 12 th Register by 3 rd Oct	Hazard Analysis Critical Control Point (HACCP) Training (Food Safety)	K4,500	LUSAKA
OCTOBER 10 th - 13 th Register by 3 rd Oct	Occupational Health and Safety Management System (ISO 45001:2018) Internal Audit Training	K4,500	LUSAKA
OCTOBER 10 th - 13 th Register by 3 rd Oct	Environmental Management Systems (ISO 14001:2015) Internal Audit Training	K4,500	LUSAKA
NOVEMBER 7 th - 10 th Register by 2 nd Nov	SME Training - Good Manufacturing and Good Hygiene Practices and other food related product Standards training	K350 per participant	CHIPATA
NOVEMBER 21 st - 24 th Register by 14 th Nov	SME Training - Good Manufacturing and Good Hygiene Practices and other food related product Standards training	K350 per participant	SOLWEZI

1. All our courses are conducted in English.
2. Course fee stated is subject to a discount of 50% for registered SME's.
3. If the candidate is taking the courses concurrently e.g. from understanding to implementation or understanding to internal Auditor course a discount of 20% shall be awarded.
4. These courses will be available virtually on the same date and time frames stipulated in this calendar
5. For details, contact the Training Coordinator Collins Siwale on 0976 705177 or email collins@zabs.org.zm

Please note that all courses are available to corporate bodies with a minimum of 5 participants for tailor made in-house course training programs.