

Course Name	Days	July	Aug	Sept	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun
HACCP Refresher	1.0		4	29	27	25			8	24		12	21
Principles & Applications of HACCP	2.0		4-5	29-30	27-28	25-26			8-9	24-25		12-13	21-22
Codex HACCP 2020 Update Workshop	0.5												
HACCP for ISO22000	1.0					23				9			
FSSC 22000 ver 5.1 Update	0.5					24				10			
Intro to Food Micro (Micro for non-microbiologists)	0.5					16			22				
VACCP (Vulnerability) Workshop	1.0		3										
TACCP (Threat) Workshop	1.0		6										
VACCP/TACCP Combined Workshop	1.0	2			25						4		6
VITAL 3.0	1.0		20						10			24	
Internal Auditor	2.0					18-19			16-17			18-19	
Labelling Legislation	1.0			28					14				23
Food Safety Culture	0.5	21		23	19	30		21	23	22	28	27	20
BRCGS: Environmental Monitoring	1.0		23							2			
BRCGS: Risk Assessment	1.0		24										
BRCGS: Root Cause Analysis	1.0		25										
BRCGS: Verification and Validation	1.0		26										
BRCGS: Lead Auditor	5.0			20-24									
BRCGS: V8 Site Training Course	2.0		30-31										
BRCGS: Storage & Distribution V4 Auditor Training	3.0				6-8				21-25				
BRCGS: Storage & Distribution V4 Site Training	2.0												
Agents & Brokers	2.0								1-2				
Understanding Packaging Requirement	0.5									29			8
Understanding your Social Responsibility	0.5									30			9



2021-2022 Training Schedule

Call 1300 367 810