

Course Name	Days	Jan	Feb	Mar	Apr	May	Jun
HACCP Refresher	1.0		10	24		12	21
Principles & Applications of HACCP	2.0		10-11	24-25		12-13	21-22
Codex HACCP 2020 Update Workshop	0.5						
HACCP for ISO22000	1.0			9			
FSSC 22000 ver 5.1 Update	0.5			10			
Intro to Food Micro (Micro for non-microbiologists)	0.5		22				
VACCP (Vulnerability) Workshop	1.0						
TACCP (Threat) Workshop	1.0						
VACCP/TACCP Combined Workshop	1.0				4		6
VITAL 3.0	1.0		18			24	
Internal Auditor	2.0		16-17			18-19	
Labelling Legislation	1.0		14				23
Food Safety Culture	0.5	21	23	22	28	27	20
BRCGS: Environmental Monitoring	1.0		3				
BRCGS: Risk Assessment	1.0						
BRCGS: Root Cause Analysis	1.0						
BRCGS: Verification and Validation	1.0						
BRCGS: Lead Auditor	5.0		21-25				
BRCGS: V8 Site Training Course	2.0						
BRCGS: Storage & Distribution V4 Auditor	3.0						
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