

Course Name	Days	Mar	Apr	May	Jun	July	Aug	Sep	Oct	Nov	Dec
HACCP Refresher	1.0	24	27	9	21	19	11	5(P),22	17	7(P) 24	
Principles & Applications of HACCP	2.0	24-25	27-28	9-10	21-22	19-20	11-12	5-6 (P) 22-23	17-18	7-8(P) 24-25	
Codex HACCP 2020 Update Workshop	0.5				10						
HACCP for ISO22000	1.0		20			5		13			
FSSC 22000 ver 5.1 Update	0.5		21								
Intro to Food Micro (Micro for non-microbiologists)	0.5	16			13			7			
VACCP (Vulnerability) Workshop	1.0										
TACCP (Threat) Workshop	1.0										
VACCP/TACCP Combined Workshop	1.0		4		13		5		10		
VITAL 3.0	1.0			20		14		26			
Internal Auditor	2.0	17-18		18-19			8-9		6-7		1-2
Labelling Legislation	1.0	28			23	15		27			
Food Safety Culture	0.5	22	28	31	20	21		12		11	
BRCGS: Environmental Monitoring	1.0	23									
BRCGS: Risk Assessment	1.0										
BRCGS: Root Cause Analysis	1.0										
BRCGS: Verification and Validation	1.0										
BRCGS: Lead Auditor	5.0										
BRCGS: V8 Site Training Course	2.0										
BRCGS: Storage & Distribution V4 Auditor Training	3.0										
BRCGS: Storage & Distribution V4 Site Training	2.0										
Understanding your Packaging requirement	0.5				15		8	1			
Understanding your social responsibility	.5	30			9			19		15	
Environmental Management for the Food Industry (Introduction to ISO 14001:2015)	1.0			27				14			

Our business, your solution