

Course Name	Days	Jan	Feb	March	April	May	June
HACCP Refresher	1.0	19	16(p) 27	20	19	25	26(P) 13
Principles & Applications of HACCP	2.0	19-20	16- 17(p) 27-28	20-21	19-20	25-26	26- 27(P) 13-14
Codex HACCP 2020 Update Workshop	0.5						
HACCP for ISO22000	1.0			28		23	
FSSC 22000 ver 5.1 Update	0.5						
Intro to Food Micro (Micro for non-microbiologists)	0.5			10		30	
VACCP (Vulnerability) Workshop	1.0						
TACCP (Threat) Workshop	1.0						
VACCP/TACCP Combined Workshop	1.0		1		13		14
VITAL 3.0	1.0		21		27		19
Internal Auditor	2.0	30-31		14-15		11-12	
Labelling Legislation	1.0		22		28		20
Food Safety Culture	0.5	11	9	24		4	
BRCGS: Environmental Monitoring	1.0						
BRCGS: Risk Assessment	1.0						
BRCGS: Root Cause Analysis	1.0			23			
BRCGS: Verification and Validation	1.0			24			
BRCGS: Lead Auditor	5.0	16-20					
BRCGS: V9 Site Training Course	2.0	30-31					
BRCGS: Storage & Distribution V4 Auditor Training	3.0						
BRCGS: Storage & Distribution V4 Site Training	2.0						
Understanding your Packaging requirement	0.5			31			
Understanding your social responsibility	.5		15			17	
Environmental Management for the Food Industry (Introduction to ISO 14001:2015)	1.0						

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