

Course Name	Days	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec
HACCP Refresher	1.0	19	16(p) 27	20	19	25	26(P) 13	19	8 P 21	28	18	2 P 15	6
Principles & Applications of HACCP	2.0	19-20	16- 17(p) 27-28	20-21	19-20	25-26	26- 27(P) 13-14	19-20	8-9 P 21-22	28-29	18-19	2-3 P 15-16	6-7
HACCP for ISO22000	1.0			28		23			7				
FSSC 22000 ver 5.1 Update	0.5												
Intro to Food Micro (Micro for non-microbiologists)	0.5			10		30			31			7	
VACCP/TACCP Combined Workshop	1.0		1		13		14		9		24		
VITAL 3.0	1.0		21			3	19			1	12		
Internal Auditor	2.0	30-31		14-15		11-12		11-12	29-30			22-23	
Labelling Legislation	1.0		22		28		20		31		13		
Food Safety Culture	0.5	11	9	24		4	23	28	24	29	20	14	
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						17-21					
BRCGS: V9 Site Training Course	2.0	30-31						11-12					
BRCGS: Storage & Distribution V4 Auditor Training	3.0												
BRCGS: Storage & Distribution V4 Site Training	2.0												
Understanding your Packaging requirement	0.5			31			13			4			
Understanding your social responsibility	.5		15			17			5				

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