

Course Name	Days	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun
HACCP Refresher	1.0	2 P 15	6	23	28	11, (p)18	15	22	(p)19 25
Principles & Applications of HACCP	2.0	2-3 P 15-16	6-7	23-24	28-29	11-12, 18-19 (p)	15-16	22-23	19-20 25-26
HACCP for ISO22000	1.0							10	
Internal Auditor	2.0	30-1			12-13		10-11		17-18
FSSC 22000 Update (Coming Soon!)	0.5			22	26	21	4	27	
VACCP/TACCP Combined Workshop	1.0				9		8		28
VITAL 3.0	1.0				22		29		5
Labelling Legislation	1.0			19	23		30		6
Food Safety Culture	0.5	14			7		24		12
BRCGS: Environmental Monitoring	1.0								
BRCGS: Risk Assessment	1.0								
BRCGS: Root Cause Analysis	1.0								
BRCGS: Verification and Validation	1.0								
BRCGS: Lead Auditor	5.0			29-2					
BRCGS: V9 Site Training Course	2.0			17-18					
BRCGS: Storage & Distribution V4 Auditor Training	3.0								
BRCGS: Storage & Distribution V4 Site Training	2.0								
Intro to Food Micro (Micro for non-microbiologists)	0.5	7			19		22		21
Understanding your Packaging requirement	0.5	6			20			28	
Understanding your social responsibility	.5							8	
Recall Workshop	.5	9				15		9	

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