

Course Name	Days	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun
HACCP Refresher	1.0	15	6	23	28	18 P 11,	15	1 & 22	19 P 24
Principles & Applications of HACCP P = Produce	2.0	15-16	6-7	23-24	28-29	18-19 P 11-12		1-2 & 22-23 10	19-20 P 24-25
HACCP for 22000(ISO & FSSC)	1.0								
Internal Auditor	2.0	30-1			12-13		10-11		17-18
FSSC 22000 Update (Version 6)	0.5	24		22	26			27	
VACCP/TACCP Combined Workshop	1.0				9		22		28
VITAL 3.0	1.0						18		5
Labelling Legislation	1.0			19		7	19		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 potential food safety hazards from packaging	0.5	6						28	
Understanding your ethical practices & social responsibility	.5							8	
Recall Workshop	.5	9				27		29	

Our business, your solution