

Course Name	Days	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec
HACCP Refresher	1.0	22	19 P 24	16	27	18	15	20	11
Principles & Applications of HACCP P = Produce	2.0	22-23	19-20 P 24-25	16-17	27-28	18-19	15-16	20-21	11-12
HACCP for 22000(ISO & FSSC)	1.0								
Internal Auditor	2.0		17-18			3-4			3-4
FSSC 22000 Update (Version 6)	0.5	27							
VACCP/TACCP Combined Workshop	1.0		28		30			14	
VITAL 3.0	1.0		5					6	
Labelling Legislation	1.0		6					7	
Food Safety Culture	0.5		12				8		
BRCGS: Environmental Monitoring	1.0								
BRCGS: Risk Assessment	1.0								7
BRCGS: Root Cause Analysis	1.0				14				
BRCGS: Verification and Validation	1.0					18			
BRCGS: Lead Auditor	5.0			22-26					
BRCGS: V9 Site Training Course	2.0								
BRCGS: Storage & Distribution – Understanding Requirements	2.0							12-13	
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		21					14	
Understanding potential food safety hazards from packaging	0.5								
Understanding your ethical practices & social responsibility	.5								
Recall Workshop	.5	29				11			

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