

Course Name	Days	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Book Now
HACCP Refresher P = Produce	1.0	15	20	11	22	17	26 P 12	15	21	11 P 18	BOOK NOW
Principles & Applications of HACCP P = Produce	2.0	15-16	20-21	11-12	22-23	17-18	26-27 P 12-13	15-16	21-22	11-12 P 18-19	BOOK NOW
HACCP for 22000(ISO & FSSC)	1.0	-	-	-	-	-	-	-	-	-	-
Internal Auditor	2.0			3-4		5-6		9-10			BOOK NOW
FSSC 22000 Update (Version 6)	0.5				28						BOOK NOW
VACCP/TACCP Combined Workshop	1.0		14				4		20		BOOK NOW
VITAL 3.0	1.0		6			19				4	BOOK NOW
Labelling Legislation	1.0		7			20				5	BOOK NOW
Food Safety Culture	0.5	8				13				29	BOOK NOW
Recall Workshop	.5				30				7		BOOK NOW
BRCGS: Environmental Monitoring	1.0	-	-	-	-	-	-	-	-	-	-
BRCGS: Risk Assessment	1.0						3				BOOK NOW
BRCGS: Root Cause Analysis	1.0						5				BOOK NOW
BRCGS: Verification and Validation	1.0						7				BOOK NOW
BRCGS: Lead Auditor	5.0					10-14					BOOK NOW
BRCGS: V9 Site Training Course	2.0			4-5							BOOK NOW
BRCGS: Storage & Distribution - Understanding Requirements	2.0		12-13								BOOK NOW
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		14				5			3	BOOK NOW
Understanding potential food safety hazards from packaging	0.5			6			6		28		BOOK NOW
Understanding your ethical practices & social responsibility	.5	-	-	-	-	-	-	-	-	-	-
<i>(COMING SOON) Shelf-Life Training</i>	.5	-	-	-	-	-	-	-	-	-	-

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