

Course Name	Days	Jan	Feb	Mar	Apr	Мау	Jun	Jul	Aug	Sep	Book Now
HACCP Refresher P = Produce	1.0	22	17	26 P 12	15	21	11 P 18	2	20	17	<u>BOOK NOW</u>
Principles & Applications of HACCP P = Produce	2.0	21-22	17- 18	26-27 P 12-13	15-16	21-22	11-12 P 18-19	2-3	20-21	17-18	<u>BOOK NOW</u>
HACCP for 22000 (ISO & FSSC)	1.0	-	-	-	-	-	-	-	-	-	-
Internal Auditor	2.0		5-6		9-10						<u>BOOK NOW</u>
FSSC 22000 Update (Version 6)	0.5	28									<u>BOOK NOW</u>
Food Fraud Vulnerability and Food Defence Combined Workshop	1.0			4		20					<u>BOOK NOW</u>
VITAL 4.0	1.0		19				4				<u>BOOK NOW</u>
Labelling Legislation	1.0		20				5				BOOK NOW
Food Safety Culture	0.5		13				29				<u>BOOK NOW</u>
Recall Workshop	.5	30				7					<u>BOOK NOW</u>
BRCGS: Environmental Monitoring	1.0	-	-	-	-	-	-	-	-	-	-
BRCGS: Risk Assessment	1.0			3							<u>BOOK NOW</u>
BRCGS: Root Cause Analysis	1.0			5							<u>BOOK NOW</u>
BRCGS: Verification and Validation	1.0			7							<u>BOOK NOW</u>
BRCGS: Lead Auditor	5.0		10- 14								<u>BOOK NOW</u>
BRCGS: V9 Site Training Course	2.0							16-17			<u>BOOK NOW</u>
BRCGS: Storage & Distribution - Understanding Requirements	2.0							24-25			<u>BOOK NOW</u>
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			5			3				<u>BOOK NOW</u>
Understanding potential food safety hazards from packaging	0.5			6		28					<u>BOOK NOW</u>
Understanding your ethical practices & social responsibility	.5	-	-	-	-	-	-	-	-	-	-
(COMING SOON) Shelf-Life Training	.5	-	-	-	-	-	-	-	-	-	-

Urgent Training or Schedule Changes? Contact Us Today.

For immediate training needs, rescheduling, or if you don't see the course you need, reach out to us now. We're here to assist you.

Contact Us

Our business, your solution