Course Name	Days	Jan	Feb	Mar	Apr	May	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	BOOK NOW
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	BOOK NOW
HACCP for 22000 (ISO & FSSC)	1.0	-	-	-	-	-	-	-	-	-	-
Internal Auditor	2.0		5-6		9-10						BOOK NOW
FSSC 22000 Update (Version 6)	0.5	28									BOOK NOW
Food Fraud Vulnerability and Food Defence Combined Workshop	1.0			4		20					BOOK NOW
VITAL 3.0	1.0		19				4				BOOK NOW
Labelling Legislation	1.0		20				5				BOOK NOW
Food Safety Culture	0.5		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										BOOK NOW
BRCGS: Storage & Distribution – Understanding Requirements	2.0										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			5			3				BOOK NOW
Understanding potential food safety hazards from packaging	0.5			6		28					BOOK NOW
Understanding your ethical practices & social responsibility	.5	-	-	-	-	-	-	-	-	-	-
(COMING SOON) Shelf-Life Training	.5	-	-	-	-	-	-	-	-	-	-

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