

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 25-26	8-9	20-21	17-18	BOOK NOW
HACCP for 22000 (ISO & FSSC)	1.0	-	-	-	-	-	-	-	-	-	-
Internal Auditor	2.0		5-6		3-4	14-15				10-11	BOOK NOW
FSSC 22000 Update (Version 6)	0.5	28					10				BOOK NOW
Food Fraud Vulnerability and Food Defence Combined Workshop	1.0			4		20					BOOK NOW
VITAL 4.0	1.0		19				4				BOOK NOW
Labelling Legislation	1.0		20				5				BOOK NOW
Food Safety Culture	0.5		13	11			11				BOOK NOW
Recall Workshop	.5	30						30			BOOK NOW
BRCGS: Environmental Monitoring	1.0										BOOK NOW
BRCGS: Risk Assessment	1.0				1						BOOK NOW
BRCGS: Root Cause Analysis	1.0				2						BOOK NOW
BRCGS: Verification and Validation	1.0				8						BOOK NOW
BRCGS: Lead Auditor	5.0		10-14					7-11			BOOK NOW
BRCGS: V9 Site Training Course	2.0								7-8		BOOK NOW
BRCGS: Storage & Distribution – Understanding Requirements	2.0							14-15			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						3				BOOK NOW
Understanding potential food safety hazards from packaging	0.5			6				18			BOOK NOW
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