

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 25	8	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 25-26	8-9	20-21	17-18	<u>BOOK NOW</u>
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				<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				<u>BOOK NOW</u>
Food Safety Culture	0.5		13	11			11				<u>BOOK NOW</u>
Recall Workshop	.5	30						30			<u>BOOK NOW</u>
BRCGS: Environmental Monitoring	1.0										<u>BOOK NOW</u>
BRCGS: Risk Assessment	1.0				1						<u>BOOK NOW</u>
BRCGS: Root Cause Analysis	1.0				2						BOOKNOW
BRCGS: Verification and Validation	1.0				8						BOOKNOW
BRCGS: Lead Auditor	5.0		10- 14					7-11			BOOK NOW
BRCGS: V9 Site Training Course	2.0								7-8		<u>BOOK NOW</u>
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			<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