

Course Name	Day	L L	Jul	Aug	Sep	0ct	Nov	Dec	Jan	Book Now
HACCP Refresher (1-Day)	1.	11 P	0		2 P					
P = Produce	0	25	8	20	17	22	12	10	13	<u>BOOK NOW</u>
Principles & Applications of HACCP (2-Day)	2.	11-12 P			11-12P					
P = Produce	0	25-26	8-9	20-21	17-18	22-23	12-13	10-11	13-14	<u>BOOK NOW</u>
HACCP for 22000 (ISO & FSSC)	1. 0	-	-	-	-	-	-	-	-	-
Internal Auditor	2. 0		23-24		10-11		5-6		7-8	<u>BOOK NOW</u>
FSSC 22000 Update (Version 6)	0. 5		2							<u>BOOK NOW</u>
Food Fraud Vulnerability and Food Defence	1.			12				2		BOOK NOW
Combined Workshop	0			12				2		Booknow
VITAL 4.0	1. 0		3				25			<u>BOOK NOW</u>
Labelling Legislation	1. 0	17				28				<u>BOOK NOW</u>
Food Safety Culture	0. 5			7			11			BOOK NOW
Recall Workshop	.5		30				26			BOOK NOW
BRCGS: Environmental Monitoring	1. 0									BOOK NOW
BRCGS: Risk Assessment	1. 0									<u>BOOK NOW</u>
BRCGS: Root Cause Analysis	1. 0									<u>BOOK NOW</u>
BRCGS: Verification and Validation	1. 0									<u>BOOK NOW</u>
BRCGS: Lead Auditor	5. 0		7-11							<u>BOOK NOW</u>
BRCGS: V9 Site Training Course	2. 0									<u>BOOK NOW</u>
BRCGS: Storage & Distribution -	2.									BOOK NOW
Understanding Requirements	0									<u> </u>
BRCGS: Storage & Distribution V4 Auditor Training	3. 0	-	-	-	-	-	-	-	-	-
BRCGS: Storage & Distribution V4 Site	2.									
Training	0	-	-	-	-	-	-	-	-	-
Intro to Food Micro (Micro for non- microbiologists)	0. 5	3				28				<u>BOOK NOW</u>
Understanding potential food safety hazards from packaging	0. 5		18				25			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.

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