

All public training courses are delivered by Virtual Classroom for your convenience: in-house training may be delivered virtually or onsite.

| Course Name                                           | Duration | Date of Delivery |       |       |       |       |       |                         |
|-------------------------------------------------------|----------|------------------|-------|-------|-------|-------|-------|-------------------------|
|                                                       |          | July             | Aug   | Sep   | Oct   | Nov   | Dec   | Price (inc. GST)        |
| SQF: Edition 10 Conversion Course                     | 4 hours  |                  | 17    | 10    |       | 10    | 02    | \$395.00                |
| SQF: Implementing SQF Systems-Manufacturing           | 16 hours |                  |       | 14-15 |       | 25-26 |       | \$1,295.00              |
| BRCGS Food Safety Issue 9: Sites Training             | 16 hours |                  |       |       | 07-08 |       |       | \$1,295.00              |
| BRCGS Food Safety Issue 9: Auditor Training           | 24 hours |                  |       |       |       | 04-06 |       | \$1,795.00              |
| BRCGS Food Safety Issue 9: Lead Auditor               | 40 hours |                  | 03-07 |       |       |       |       | \$2,695.00              |
| BRCGS Professional: Root Cause Analysis               | 8 hours  |                  |       |       |       | 16    |       | \$645.00                |
| BRCGS Professional: Risk Assessment                   | 8 hours  |                  |       |       |       | 17    |       | \$645.00                |
| BRCGS Professional: Validation & Verification         | 8 hours  |                  |       |       |       | 18    |       | \$645.00                |
| BRCGS Agents and Brokers Iss 3: Sites Training*       | 8 hours  |                  |       | 28    |       |       |       | \$595.00                |
| BRCGS Storage and Distribution Iss 4: Sites Training* | 8 hours  |                  |       | 29    |       |       |       | \$595.00                |
| Principles and Applications of HACCP**                | 16 hours |                  | 10-11 |       | 13-14 |       | 09-10 | \$1,295.00 <sup>#</sup> |
| HACCP Refresher (General) <sup>#</sup>                | 8 hours  |                  | 10    |       | 13    |       | 09    | \$595.00 <sup>#</sup>   |
| HACCP Refresher (Produce/Wine/Egg) <sup>*</sup>       | 8 hours  | on demand        |       |       |       |       |       | \$595.00 <sup>#</sup>   |
| Internal Auditor                                      | 16 hours |                  |       | 08-09 | 20-21 |       | 07-08 | \$1,125.00              |
| Effective Corrective and Preventive Action (CAPA)     | 4 hours  |                  |       |       | 28    |       | 04    | \$465.00                |
| Traceability and Mass Balance Best Practice           | 4 hours  |                  |       |       | 28    |       | 04    | \$465.00                |
| Food Labelling including Allergens and PEAL           | 8 hours  |                  |       |       | 26    |       |       | \$645.00                |
| VITAL 4.0 and Allergen Management                     | 8 hours  |                  |       |       |       | 09    |       | \$645.00                |
| Food Safety Culture                                   | 4 hours  |                  |       | 16    |       |       |       | \$465.00                |
| Food Fraud (VACCP)                                    | 4 hours  |                  | 18    |       |       |       | 03    | \$465.00                |
| Food Defence (TACCP)                                  | 4 hours  |                  | 18    |       |       |       | 03    | \$465.00                |
| Food Microbiology                                     | 4 hours  |                  |       | 02    |       |       |       | \$465.00                |
| Australian Eggs: ESA Rearing and Laying Standard      | 8 hours  |                  |       |       | 29    |       |       | \$660.00                |
| Australian Eggs: ESA Grading and Packing Standard     | 8 hours  |                  |       |       | 30    |       |       | \$660.00                |

\* Delivered upon request

<sup>#</sup>GST exclusive – delivered in partnership with Pathways Academy (RTO#46053), includes National Competency FBPFYSY2002 Apply Food Safety Practices.

<sup>\*\*</sup>GST exclusive – delivered in partnership with Pathways Academy (RTO#46053), includes National Competencies FBPFYSY2002 Apply Food Safety Practices and FBPFYSY3002 – Participate in a HACCP team.

Discounts are offered for bulk registrations (3 or more delegates/1 delegate for 3 or more courses) from the same company:

| Quantity | Discount |
|----------|----------|
| #3-5     | 5%       |
| #6-10    | 8%       |
| >10      | 12%      |

**diligence.** also provide B2B training as an in-house virtual or face-to-face classroom specific to your business. Please contact us at [info@yourdiligence.com.au](mailto:info@yourdiligence.com.au) or 1300 485 941 directly for a competitive and obligation-free quotation on any of our training courses.

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