


















Course Name	Duration	Description	This course is best for:
SQF: Edition 10 Conversion Course 	4 hours	<p>Prepare your site for a smooth and confident transition to SQF Edition 10 with our comprehensive conversion course. This course does more than just describe what the changes in the new Code are — it also explains why the changes were made and how you can implement them effectively. Included in this training material:</p> <ul style="list-style-type: none"> ✓ Bite-sized overviews of Edition 10 changes so you know exactly what changed ✓ Clear explanations of the purpose behind each update to help you understand why there was a change ✓ Practical strategies and tools showing you how to implement changes successfully at your site <p>Through these official SQF materials, created by the same team that wrote the Edition 10 Code, you'll gain a clear understanding of key Edition 10 requirements, reinforced through short, focused learning modules and interactive practice scenarios that reflect real-world challenges. With a focus on practical application, learners will explore decision points and solutions that help bring Edition 10 concepts to life, including an emphasis on food safety culture, change management practices, and environmental monitoring programs.</p>	<ul style="list-style-type: none"> • SQF Practitioner • Consultants • Technical Managers and personnel • Quality Managers and personnel • Auditors • Operations Managers • Internal audit personnel
SQF: Implementing SQF Systems-Manufacturing 	16 hours	<p>The first step to achieving SQF certification is to clearly understand the SQF Food Safety Code. This course is designed for those individuals, such as SQF practitioners, responsible for developing, aligning, verifying, maintaining, and otherwise supporting the site's SQF food safety system and its culture of food safety. With a focus on continuous improvement, practical activities provide attendees with the opportunity to align their existing programs with the SQF Food Safety Code and build an environment where food safety is a top priority. Participants should have already successfully completed an HACCP training course meeting the definition found in the Glossary of the SQF Food Safety Code. The course objectives include:</p> <ul style="list-style-type: none"> ✓ Improve or align existing food safety programs to reflect the requirements of the SQF Food Safety Code. ✓ Understand interconnectedness of the SQF programs and how each contributes to an SQF system supported by a culture of food safety. ✓ Outline actions to ensure the success of the SQF food safety system. 	<ul style="list-style-type: none"> • New or Back-Up SQF Practitioner • Consultants • Technical Managers and personnel • Quality Managers and personnel • Auditors • Operations Managers • Internal audit personnel
BRCGS Food Safety Issue 9: Sites Conversion 	8 hours	<p>This course will provide you with an in-depth understanding of the revisions of the Global Standard for Food Safety Issue 9, as well as a review of audit protocol. It is designed to equip delegates with the skills and knowledge to successfully implement the changes to the Standard on site. At the end of the course, you will be able to:</p> <ul style="list-style-type: none"> ✓ Identify the aims of the BRCGS scheme ✓ Explain how to meet the requirements if the Standard ✓ Describe what to expect from your BRCGS audit ✓ Recognise the changes to the protocol of the Standard ✓ Utilise and understand the benefits of the BRCGS resources ✓ Identify and explain the changes to the Standard from Issue 8 	<ul style="list-style-type: none"> • Consultants • Technical Managers and personnel • Quality Managers and personnel • Auditors • Operations Managers • Internal audit personnel
BRCGS Food Safety Issue 9: Sites Training 	16 hours	<p>This course enables participants to develop a full understanding of the general principles of the requirements of the Standard. It is designed to equip delegates with the knowledge of how to successfully implement the requirements of the Standard on site. Participants will discuss activities which develop a culture to maintain compliance and learn what to expect during the process of certification, including actions needed prior to, during and after the audit. Key learning objectives include:</p> <ul style="list-style-type: none"> ✓ Explain what is required to comply with the requirements of the Standard ✓ Describe the scope of companies and products covered by the Standard ✓ Describe what to expect from your BRCGS audit ✓ Prepare for an audit to the Standard ✓ Apply resource tools available for compliance and support from BRCGS <p>Optional online examination with 25 questions – pass mark 60%</p>	<ul style="list-style-type: none"> • Technical staff • Quality Managers and personnel • Operations Managers • Internal audit personnel • Importers/exporters of food • Foodservice staff • Industry Consultants

Course Name	Duration	Description	This course is best for:
 BRCGS Food Safety Issue 9: Auditor Training	24 hours	This course enables participants to develop a full understanding of the general principles of the requirements of the Standard and gain competency to assess compliance to the requirements of the Standard, including fundamental clauses, statements of intent, how to undertake a BRCGS audit, planning of the audit and reporting of the audit. Active learning will be used throughout the course utilising case study-based activities to encourage critical thinking and help explain how auditors will audit against the Standard. Participants must have a working knowledge of quality management systems and auditing within the relevant manufacturing sector and have completed a hazard analysis and critical control points (HACCP) course of at least two days' duration. Delegates must also already hold a Lead Assessor Qualification. Optional online examination with 50 questions – pass mark 75% (mandatory for auditor qualification).	<ul style="list-style-type: none"> • Consultants • Technical Managers • Quality Managers and personnel • Auditors • Operations Managers • Internal audit personnel • Certification Body Scheme Managers
 BRCGS Root Cause Analysis	8 hours	This course is to provide delegates with a thorough understanding of root cause analysis (RCA) to know the importance of RCA, and to be able to perform RCA competently. This is especially helpful when implementing some of the requirements in the BRCGS Standards. Assessment includes an assignment with a pass mark of 75% This course is part of the BRC Global Standards Professional recognition programme.	<ul style="list-style-type: none"> • Consultants/Auditors/Quality and safety management staff at manufacturing, storage/distribution and retail sites and BRCGS Professionals.
 BRCGS Risk Assessment	8 hours	This course is to provide delegates with a thorough understanding of risk assessment and enable them to use different risk assessment models. This is particularly useful when implementing product safety management systems onsite, and when implementing the requirements of the BRCGS Standards. Assessment includes an assignment with a pass mark of 75% This course is part of the BRCGS Professional recognition programme.	<ul style="list-style-type: none"> • Consultants/Auditors/Technical, Quality staff and BRCGS Professionals.
 BRCGS Validation and Verification	8 hours	This course will provide delegates with a thorough understanding of validation and verification so they know the level of detail required for each process and are able to use validation and verification in practice. Assessment includes an assignment with a pass mark of 75% This is especially helpful when implementing some of the requirements in the BRCGS Standards.	<ul style="list-style-type: none"> • Consultants/Auditors/Quality and safety management staff at manufacturing, storage and distribution and retail sites and BRCGS Professionals.

<p>BRCGS Food Safety Issue 9: Lead Auditor Training</p> 	<p>40 hours</p>	<p>This course will provide an in-depth understanding of the Standard in terms of the protocol, requirements and how to audit effectively. Delegates will gain an in-depth guide to the requirements of the Standard, and learn how to undertake a BRCGS audit, including effective planning, conducting and reporting of the audit. Auditing techniques will be practiced and developed, to include the auditor competency skills required of Global Food Safety Initiative (GFSI) scheme auditors. Delegates must have a prior working knowledge of quality management systems and auditing within the relevant manufacturing sector and have completed a HACCP course of at least two days' duration. Successful completion of this course, including the exam, forms part of the training necessary to become a BRCGS auditor. The steps necessary to complete your training must be arranged with a BRCGS-approved certification body. Before the course you must have read and reviewed a copy of the Standard. This course is part of the BRCGS Professional recognition programme. At the end of the course, you will:</p> <ul style="list-style-type: none"> ✓ Understand the background and benefits of the Global Standard for Food Safety ✓ Understand the relationship with other Standards: ISO and the GFSI-benchmarked Standards ✓ Know the fundamental clauses and statements of intent ✓ Understand BRCGS audit methodology, the enrolment program and the unannounced audit schemes ✓ Know how to close an audit and deal with corrective actions ✓ Know how reports are uploaded onto the BRCGS Directory and how certificates are issued ✓ Understand the benefits of a BRCGS Directory listing ✓ Understand how certification bodies are monitored for compliance by BRCGS <p>Optional online examination with 50 questions – pass mark 75% (mandatory for auditor qualification)</p>	<ul style="list-style-type: none"> • Those interested in becoming a BRCGS Auditor and; • Retailers • Consultants • Technical Managers and personnel • Quality Managers and personnel • Auditors • Importers and exporters of food products • Operations Managers
<p>BRCGS Agents and Brokers Issue 3: Sites Training</p> 	<p>8 hours</p>	<p>This course is designed for agents and/or brokers, and those trading with them, to understand the scope and requirements of the standard, the audit protocol and certification process. The course is led by an experienced tutor, who will guide you through practical exercises to consolidate your learning. Before the course you must have read and reviewed a copy of the Standard, which is available as a free download from the BRCGS Store. At the end of the course you will be assessed with an exam (optional). This course is part of the BRCGS Professional recognition programme. At the end of the course, delegates will be able to:</p> <ul style="list-style-type: none"> ✓ Know the scope of the Standard requirements, understand which companies may be certificated to the standard, and what products are applicable ✓ Understand the format and structure of the requirements of the Standard ✓ Be able to identify what is needed to comply with each requirement ✓ Know how to prepare for an audit to the Standard ✓ Be aware of the scope and duration of an audit ✓ Understand the procedure for closing out corrective actions on non-conformities <p>Be familiar with how an audit will be reported and how companies will be certificated</p>	<ul style="list-style-type: none"> • Importers and exporters of food products • Technical Managers and personnel • Quality Managers and personnel • Procurement
<p>BRCGS Storage and Distribution Issue 4: Sites Training</p> 	<p>16 hours</p>	<p>The intention of the course is to enable participants to gain a full understanding of the general principles of the Standard, and how to comply with the requirements. Participants will also gain an understanding of what to expect during the process of certification, and actions needed prior to, during and after the audit. At the end of the course, participants will be able to:</p> <ul style="list-style-type: none"> ✓ Identify the aims of the BRCGS scheme ✓ Explain how to meet the requirements if the Standard ✓ Describe what to expect from your BRCGS audit and; <p>Utilise and understand the benefits of the BRCGS resources.</p>	<ul style="list-style-type: none"> • Technical Managers and personnel • Quality Managers and personnel • Importers and exporters of food products • Transport/Storage Industry

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 <p>Principles and Applications of HACCP</p>	16 hours	<p>Understand the principles of HACCP and how you can use them to develop a HACCP plan to identify, evaluate and control food safety hazards in your food or allied business. Our food safety training experts guide you through the requirements of HACCP in detail to allow you to implement a system that demonstrates your commitment to food safety and manages your risks effectively. This training course will provide you with the knowledge and skills to develop and document a HACCP plan, undertake a review of your existing HACCP plan or to actively contribute to a HACCP team. This course has been updated to meet the new Codex HACCP 2020 requirements and includes the following national Units of Competency:</p> <ul style="list-style-type: none"> ✓ FBPFYSY2002 – Apply Food Safety Practices ✓ FBPFYSY3002 – Participate in a HACCP team <p>Delivered in partnership with Pathways Academy (RTO#46053) and meets the requirements of major retailer Standards (WW SEP, CFMSR and HARPS).</p>	<ul style="list-style-type: none"> • Quality and safety management staff at manufacturing, storage and distribution and retail sites. • Auditors • Internal auditors • HACCP Team Leaders • HACCP Team Members • Consultants
 <p>HACCP Refresher (General)</p>	8 hours	<p>This 8-hour course is designed to refresh your knowledge on the Codex Principles of HACCP and associated General Principles of Food Hygiene (GMP/GHP). This practical workshop includes a review of each of the 7 principles, 12 steps and 10 aspects of GMP/GHP with practical examples across a variety of food sectors to assist in application and understanding. This course has been updated to meet the new Codex HACCP 2020 requirements and includes the following national Unit of Competency:</p> <ul style="list-style-type: none"> ✓ FBPFYSY2002 – Apply Food Safety Practices <p>Delivered in partnership with Pathways Academy (RTO#46053) and meets the requirements of major retailer Standards (WW SEP, CFMSR and HARPS).</p>	<ul style="list-style-type: none"> • Quality/Technical Staff • Auditors • Consultants
 <p>HACCP Refresher (Produce/Wine/Eggs)</p>	8 hours	<p>This 8-hour course is designed to refresh your knowledge on the Codex Principles of HACCP and associated General Principles of Food Hygiene (GMP/GHP) as they apply to the horticultural, winery or egg sector. This practical workshop includes a review of each of the 7 principles, 12 steps and 10 aspects of GMP/GHP with practical horticulture examples across a variety of crops to assist in application and understanding. This course has been updated to meet the new Codex HACCP 2020 requirements and includes the following national Unit of Competency:</p> <ul style="list-style-type: none"> ✓ FBPFYSY2002 – Apply Food Safety Practices <p>Delivered in partnership with Pathways Academy (RTO#46053) and meets the requirements of major retailer Standards (WW SEP, CFMSR and HARPS).</p>	<ul style="list-style-type: none"> • Quality/Technical Staff • Farm/Facility Managers • Winemakers/Winery Staff • Egg Farm Staff • Auditors • Consultants
 <p>VITAL 4.0 and Allergen Management</p>	8 hours	<p>The VITAL program is the initiative of The Allergen Bureau. The VITAL program is a quantitative risk-based approach for food producers to assess the impact of allergen cross contact and to assist in providing appropriate precautionary allergen labelling. The VITAL Program produces a 'labelling outcome' that summarises the food allergens present in a food due to intentional inclusion as part of a recipe and where food allergens, present due to cross contact, should be included (or not) on the label in the form of the precautionary statement 'May be present: allergen x, allergen y.'</p>	<ul style="list-style-type: none"> • Quality/Technical Staff • NPD Staff • Auditors and Consultants
<p>Internal Auditor</p>	16 hours	<p>This two-day course will enable you to undertake internal audits and prepare companies for third party audits. It is delivered via a series of workshop-led discussions, presentations and an interactive case study. During the live case study, you will undertake an internal audit on your site/system component, be provided with feedback and support to enable you to carry out an effective internal audit at your own workplace.</p>	<ul style="list-style-type: none"> • Quality/safety management; • Auditors or potential auditors; • Consultants.
<p>Food Labelling including Allergens and PEAL</p>	8 hours	<p>Food labels can provide a wide range of information to help consumers make food choices. Food labels also help to protect public health and safety by displaying information such as use by dates, ingredients, certain allergens, instructions for storage and preparation, and advisory and warning statements. Additionally, labels convey other information in the form of images, pictures and claims. This 8-hour workshop walks you through the legal aspects of food packaging and awareness of what should, can and cannot be used on food packaging.</p>	<ul style="list-style-type: none"> • Quality/Technical Staff • NPD Staff • Auditors • Consultants

Course Name	Duration	Description	This course is best for:
Food Safety Culture	4 hours	The development and implementation of a Food Safety Culture Program is now a feature of GFSI Standards and many retailer Standards. A Food Safety Culture Program is integral to the effective maintenance and ongoing implementation of your Food Safety Program. This 4 hour workshop describes the various Standard requirements, tools and methods to implement, improve and maintain your Food Safety Culture Program.	<ul style="list-style-type: none"> • Quality/Technical Staff • Operations Management • Line Supervisors • HR Personnel
Food Fraud (VACCP)	4 hours	Food Fraud is estimated to cost the food industry \$30-40 billion dollars per year (ref. PwC). While food fraud is not intended to cause harm, there are many examples globally where issues associated with ingredients diluted with allergens have triggered extended food safety recalls. Money motivates fraudsters and this 4 hour workshop provides information on how food fraud occurs, why and what are the mitigating factors you need to consider to develop an effective food fraud mitigation plan.	<ul style="list-style-type: none"> • Quality/Technical Staff • Procurement Staff • Auditors • Consultants
Food Threats (TACCP)	4 hours	TACCP is defined as a systematic method, to defend your food supply chain from intentional contamination. Unlike Food Fraud (VACCP), the act of contamination is behaviorally or ideologically motivated with the intent to cause harm to people. This 4 hour workshop helps you understand possible threats and the risk assessment methodology used to assess the risk to your product and site thereby developing and appropriate threat mitigation plan.	<ul style="list-style-type: none"> • Quality/Technical Staff • Operations Management • Site Management • Auditors • Consultants
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Food Microbiology	4 hours	This course teaches how we classify micro-organisms, their characteristics and likely sources. Information is provided on the types of foods and food processes where micro-organisms and pathogens are likely to occur in the food industry with specific food borne outbreaks. An overview of an Environmental Monitoring Program (EMP) is provided including microbial sampling and test methods, standards, criteria and how to interpret a laboratory microbiological test result.	<ul style="list-style-type: none"> • Quality/Technical Staff • Auditors • Consultants
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Effective Corrective and Preventive Action (CAPA)	4 hours	This course is designed to support participants in the workplace with a thorough understanding of Corrective and Preventive Action (CAPA) inclusive of root cause analysis (RCA). Course content includes understanding the difference of corrective vs preventive action, underpinned by RCA for repeat or significant issues. The course showcases worked examples and improvements required to effectively prevent repeat issues and achieve genuine continuous improvement in both food safety and quality management systems. This course is especially helpful when implementing some of the requirements of GFSI and retailer Standards.	<ul style="list-style-type: none"> • Consultants • Auditors • Technical • Quality staff • GFSI Professionals •

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Traceability and Mass Balance Best Practice	4 hours	An essential element of a Food Safety and Quality Management System is having effective traceability systems through your supply chain, production system and through to final customers or consumers. Documented procedures are a requirement of GFSI and retailer Standards. Other significant benefits of traceability systems include food safety and recall management, regulatory and stakeholder compliance, consumer trust and transparency, supply chain efficiency and food fraud prevention. The benefits of mass balance include process control and optimization, reduction of waste and costs, verification of claims and quality assurance. This half-day course assists delegates to understand the importance of traceability and mass balance, identify regulatory and Standard requirements, apply traceability and mass balance through practical exercises, the role of traceability and mass balance in verifying claims (ethical, environmental, sustainability, provenance, product or ingredient status). This course supports businesses to conduct effective verification of their product integrity and compliance.	<ul style="list-style-type: none"> • Manufacturing Staff (Production Managers, Line Supervisors) • Technical/Quality Staff, Auditors • GFSI Professionals.
Australian Eggs: ESA Rearing and Laying Standard 	8 hours	This course is designed to provide participants with the knowledge & skills to conduct an onsite audit for the ESA program. The successful completion qualifies you to move to the next phase of accreditation as an Approved Auditor of the ESA program. An optional written examination is supplied – mandatory for auditor qualifications with 75% pass mark.	<ul style="list-style-type: none"> • Egg Farm Staff Supervisors and Management • Certification Body Scheme Managers • ESA Auditors
Australian Eggs: ESA Grading and Packing Standard 	8 hours	This course is designed to provide participants with the knowledge & skills to conduct an onsite audit for the ESA program. The successful completion qualifies you to move to the next phase of accreditation as an Approved Auditor of the ESA program. An optional written examination is supplied – mandatory for auditor qualifications with 75% pass mark.	<ul style="list-style-type: none"> • Egg Farm Staff Supervisors and Management • Certification Body Scheme Managers • ESA Auditors

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