

Due to the current travel and social distancing restrictions, all public training courses will be delivered by Virtual Classroom platform until further notice.

Course Name	Duration	Date of Delivery							
		May	June	July	August	September	October	November	December
<i>Food Safety Culture</i>	4 hours	21	25	23	14	25		26	
<i>Food Fraud (VACCP)</i>	4 hours	22		22		24		25	
<i>Food Threats (TACCP)</i>	4 hours	18		24		23		27	
<i>HACCP Refresher (General)</i>	8 hours				10		22		01
<i>HACCP Refresher (Produce)</i>	8 hours				13	22	21	23	03
<i>VITAL 3.0</i>	8 hours	26	26	20	07	17		24	
<i>Food Labelling</i>	8 hours		23		21		19		
<i>BRCGS Food Safety Issue 8: Site Conversion</i>	8 hours								
<i>BRCGS Root Cause Analysis</i>	8 hours								
<i>BRCGS Risk Assessment</i>	8 hours								
<i>BRCGS Verification and Validation</i>	8 hours								
<i>Internal Auditor</i>	16 hours		16-17		24-25		27-28		
<i>Principles of HACCP</i>	16 hours				10-11		22-23		01-02
<i>BRCGS Conversion for Auditors</i>	16 hours								
<i>BRCGS Food Safety Issue 8: Lead Auditor</i>	40 hours						12-16		
<i>BRCGS Storage and Distribution: Understanding the Requirements (Companies)</i>	16 hours							16-17	
<i>BRCGS Agents and Brokers Issue 2: Understanding the Requirements (Companies)</i>	8 hours							18	

with diligence..

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