



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

Course Name	Duration	Date of Delivery											
		Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Food Safety Culture	4 hours	29		25		07					11	26	
Food Fraud (VACCP)	4 hours		01	30		04				16		22	
Food Threats (TACCP)	4 hours		02	31		05				17		23	
HACCP Refresher (General)*	8 hours		06			21				10		15	
HACCP Refresher (Produce)*	8 hours		09		16		24		23		22		
Validation and Verification 	4 hours		03		22		07		09		14		02
Food Microbiology 	4 hours		04		23		08		10		15		03
Food Labelling	8 hours		26			11		29			27		
VITAL 3.0	8 hours		08			10		30				01	
BRCGS Agents and Brokers Issue 2: Understanding the Requirements (Companies)	8 hours												
Internal Auditor	16 hours		18-19		19-20		03-04		05-06		25-26		06-07
Principles of HACCP (Food Manufacturing)*	24 hours		23-25			12-14		26-28		27-29		08-10	
BRCGS Storage and Distribution Issue 4: Understanding the Requirements (Companies)	16 hours			01-02									
BRCGS Food Safety Issue 8: Lead Auditor	40 hours			15-19									
<b>Egg Industry Specific Courses</b>													
HACCP Refresher (Eggs)	8 hours			12			25				05		
Principles of HACCP (Eggs)	24 hours			22-24							18-20		
ESA Rearing and Laying	8 hours				29								
ESA Grading and Packing	8 hours				30								

\*includes Nationally Recognised Units of Competency

Discounts are offered for bulk registrations (3 or more delegates) from the same company as follows:

Quantity	Discount
#3-5	8%
#6-9	13%
10+	15%

**diligence.** also provide B2B training as an in-house virtual classroom specific to your business. Please contact us at [diligence@aapt.net.au](mailto:diligence@aapt.net.au) or +61 414 191 030 directly for a competitive and obligation free quotation on any of our training courses.