

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					09		21			31		
Food Fraud (VACCP)	4 hours			21			16			08			
Food Threats (TACCP)	4 hours			22			17			09			
Validation and Verification	4 hours												
Food Microbiology	4 hours		28		29		14		12			18	
HACCP Refresher (General)	8 hours					03			19			14	
HACCP Refresher (Produce)	8 hours						15						
HACCP Refresher (Wine Industry)*	8 hours												
HACCP Refresher (Egg Industry)*	8 hours												
VITAL 3.0	8 hours				28			20				17	
Food Labelling	8 hours												
Internal Auditor	16 hours		24-25			05-06			17-18			15-16	
Principles of HACCP	16 hours												
Principles of HACCP**	16 hours												
BRCGS Food Safety Issue 8: Lead Auditor	40 hours			28									
BRCGS Professional: Root Cause Analysis	8 hours												
BRCGS Professional: Risk Assessment	8 hours												
BRCGS Professional: Validation & Verification	8 hours												
BRCGS Agents and Brokers Issue 3: Sites	8 hours			24									
BRCGS Food Safety Issue 8: Lead Auditor	40 hours												
BRCGS Food Safety Issue 9: Site Conversion	8 hours										06 07 10 11 20 21 28	09 09 18 18 28 28	05 05 12 12



*these courses are delivered upon request

**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	7%
#6-9	12%
10+	15%

diligence. also provide B2B training as an in-house virtual classroom specific to your business. Please contact us at info@yourdiligence.com.au or +61 414 191 030 directly for a competitive and obligation free quotation on any of our training courses.