

All public training courses will be delivered by Virtual Classroom until further notice.

Course Name	Duration	Date of Delivery						Price (inc. GST)
		Jan	Feb	Mar	Apr	May	Jun	
BRCGS Food Safety Issue 9: Site Conversion	8 hours	29						\$595.00
BRCGS Food Safety Issue 9: Sites Training	16 hours		15-16					\$1090.00
BRCGS Food Safety Issue 9: Auditor Training	24 hours	15-17				07-09		\$1,595.00
BRCGS Food Safety Issue 9: Lead Auditor	40 hours		19-23					\$1,995.00
BRCGS Professional: Root Cause Analysis	8 hours					20		\$595.00
BRCGS Professional: Risk Assessment	8 hours					21		\$595.00
BRCGS Professional: Validation & Verification	8 hours					22		\$595.00
BRCGS Agents and Brokers Iss 3: Sites Training	8 hours	On demand						\$595.00
BRCGS Storage and Distribution Iss 4: Sites Training	8 hours	On demand						\$595.00
Social Compliance for Business + APSCA Approved	17 hours							#\$1,500.00
FSSC22000 V6: Site Conversion	4 hours							\$345.00
Food Safety Supervisor***	Online							#\$250.00
Food Safety Culture	4 hours			08			06	\$345.00
Food Fraud (VACCP)	4 hours		21		26		04	\$345.00
Food Threats (TACCP)	4 hours		22				05	\$345.00
Food Microbiology	4 hours			18				\$345.00
HACCP Refresher (General)	8 hours			05			10	\$495.00
HACCP Refresher (Produce)*	8 hours	On demand						\$495.00
HACCP Refresher (Wine Industry)*	8 hours	On demand						\$495.00
HACCP Refresher (Egg Industry)*	8 hours	On demand						\$495.00
VITAL 3.0 and Allergen Management	8 hours							\$545.00
Food Labelling including Allergens and PEAL	8 hours	30			29			\$495.00
Internal Auditor	16 hours					16-17		\$990.00
Principles of HACCP	16 hours		7-8			02-03		\$990.00
Principles of HACCP**	24 hours							#\$1,190.00
Australian Eggs: ESA Rearing and Laying Standard	8 hours							\$544.50
Australian Eggs: ESA Grading and Packing Standard	8 hours							\$544.50

* Delivered upon request

GST exclusive – conducted in partnership with AUS-MEAT (RTO#7085).

** ex GST: includes National Competencies FBPFYSY3002 – Participate in a HACCP team and FBPFYSY5001 – Develop a HACCP based food safety plan

*** ex GST: includes National Competencies FBPFYSY1002 – Follow work procedures to maintain food safety and FBPFYSY2002 – Apply food safety procedures

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

Quantity	Discount
#3-5	7%
#6-10	10%
>10	15%

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 or 1300 485 941 directly for a competitive and obligation-free quotation on any of our training courses.

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