

All public training courses are delivered by Virtual Classroom for your convenience: in-house training may be delivered virtually or onsite.

Course Name	Duration	Date of Delivery							Price (inc. GST)
		Jul	Aug	Sept	Oct	Nov	Dec		
BRCGS Food Safety Issue 9: Site Conversion	8 hours								\$595.00
BRCGS Food Safety Issue 9: Sites Training	16 hours		15-16						\$1,195.00
BRCGS Food Safety Issue 9: Auditor Training	24 hours								\$1,695.00
BRCGS Food Safety Issue 9: Lead Auditor	40 hours			09-13					\$2,295.00
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
Principles and Applications of HACCP**	16 hours	25-26			29-30				\$1,195.00#
HACCP Refresher (General) #	8 hours		30				02		\$525.00#
HACCP Refresher (Produce) #	8 hours	On demand							\$525.00#
HACCP Refresher (Wine Industry) #	8 hours	On demand							\$525.00#
HACCP Refresher (Egg Industry) #	8 hours	On demand							\$525.00#
Internal Auditor	16 hours		15-16			25-26			\$995.00
Food Labelling including Allergens and PEAL	8 hours		12			28			\$525.00
VITAL 3.0 and Allergen Management	8 hours					15			\$565.00
Food Safety Culture	4 hours				25				\$395.00
Food Fraud (VACCP)	4 hours		01		21				\$395.00
Food Threats (TACCP)	4 hours				22				\$395.00
Food Microbiology	4 hours	15				04			\$395.00
FSSC22000 V6: Site Conversion	4 hours								\$395.00
Australian Eggs: ESA Rearing and Laying Standard	8 hours	10			23				\$595.00
Australian Eggs: ESA Grading and Packing Standard	8 hours	11			24				\$595.00

* Delivered upon request

#GST exclusive – delivered in partnership with Pathways Academy (RTO#46053), includes National Competency FBPFYSY2002 Apply Food Safety Practices.

**GST exclusive – delivered in partnership with Pathways Academy (RTO#46053), includes National Competencies FBPFYSY2002 Apply Food Safety Practices and FBPFYSY3002 – Participate in a HACCP team.

Discounts are offered for bulk registrations (3 or more delegates/1 delegate for 3 or more courses) from the same company:

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.