

Course Name	Duration	Description	This course is best for:
Food Safety Culture	4 hours	The development and implementation of a Food Safety Culture Program is now a feature of GFSI Standards and many retailer Standards. A Food Safety Culture Program is integral to the effective maintenance and ongoing implementation of your Food Safety Program. This 4 hour workshop describes the various Standard requirements, tools and methods to implement, improve and maintain your Food Safety Culture Program.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Operations Management</li> <li>• Line Supervisors</li> <li>• HR Personnel</li> </ul>
Food Fraud (VACCP)	4 hours	Food Fraud is estimated to cost the food industry \$30-40 billion dollars per year (ref. PwC). While food fraud is not intended to cause harm, there are many examples globally where issues associated with ingredients diluted with allergens have triggered extended food safety recalls. Money motivates fraudsters and this 4 hour workshop provides information on how food fraud occurs, why and what are the mitigating factors you need to consider to develop an effective food fraud mitigation plan.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Procurement Staff</li> <li>• Auditors</li> <li>• Consultants</li> </ul>
Food Threats (TACCP)	4 hours	TACCP is defined as a systematic method, to defend your food supply chain from intentional contamination. Unlike Food Fraud (VACCP), the act of contamination is behaviorally or ideologically motivated with the intent to cause harm to people. This 4 hour workshop helps you understand possible threats and the risk assessment methodology used to assess the risk to your product and site thereby developing and appropriate threat mitigation plan.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Operations Management</li> <li>• Site Management</li> <li>• Auditors</li> <li>• Consultants</li> </ul>
Validation and Verification	4 hours	Validation and Verification are the cornerstones of a good HACCP-based food safety program. This 4-hour course provides delegates with a thorough understanding of validation and verification, the differences between them and what level of detail is required for each process to implement both validation and verification in the industry.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Operations Management</li> <li>• Site Management</li> <li>• Auditors</li> <li>• Consultants</li> </ul>
Food Microbiology	4 hours	This course teaches how we classify micro-organisms, their characteristics and likely sources. Information is provided on the types of foods and food processes where micro-organisms and pathogens are likely to occur in the food industry with specific food borne outbreaks. An overview of an Environmental Monitoring Program (EMP) is provided including microbial sampling and test methods, standards, criteria and how to interpret a laboratory microbiological test result.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Auditors</li> <li>• Consultants</li> </ul>
HACCP Refresher (General)*	8 hours	This 8-hour course is designed to refresh your knowledge on the Codex Principles of HACCP and associated General Principles of Food Hygiene (GMP/GHP). This practical workshop includes a review of each of the 7 principles, 12 steps and 10 aspects of GMP/GHP with practical examples across a variety of food sectors to assist in application and understanding. This course includes the following national Units of Competency: <ul style="list-style-type: none"> <li>✓ FBPFYSY1001 Follow Work Procedures to Maintain Food Safety.</li> </ul>	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Auditors</li> <li>• Consultants</li> </ul>
HACCP Refresher (Produce)*	8 hours	This 8-hour course is designed to refresh your knowledge on the Codex Principles of HACCP and associated General Principles of Food Hygiene (GMP/GHP) as they apply to the horticultural sector. This practical workshop includes a review of each of the 7 principles, 12 steps and 10 aspects of GMP/GHP with practical horticulture examples across a variety of crops to assist in application and understanding. This course includes the following national Units of Competency: <ul style="list-style-type: none"> <li>✓ FBPFYSY1001 Follow Work Procedures to Maintain Food Safety.</li> </ul>	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• Farm/Facility Managers</li> <li>• Auditors</li> <li>• Consultants</li> </ul>
VITAL 3.0	8 hours	The VITAL program is the initiative of The Allergen Bureau. The VITAL Program produces a 'labelling outcome' that summarises the food allergens present in a food due to intentional inclusion as part of a recipe and where food allergens, present due to cross contact, should be included (or not) on the label in the form of the precautionary statement 'May be present: allergen x, allergen y.'	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• NPD Staff</li> <li>• Auditors</li> <li>• Consultants</li> </ul>

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Food Labelling	8 hours	Food labels can provide a wide range of information to help consumers make food choices. Food labels also help to protect public health and safety by displaying information such as use by dates, ingredients, certain allergens, instructions for storage and preparation, and advisory and warning statements. Additionally, labels convey other information in the form of images, pictures and claims. This 8-hour workshop walks you through the legal aspects of food packaging and awareness of what should, can and cannot be used on food packaging.	<ul style="list-style-type: none"> <li>• Quality/Technical Staff</li> <li>• NPD Staff</li> <li>• Auditors</li> <li>• Consultants</li> </ul>
Internal Auditor	16 hours	This two-day course will enable you to undertake internal audits and prepare companies for third party audits. It is delivered via a series of workshop-led discussions, presentations and an interactive case study. During the live case study, you will be given feedback and support to enable you to carry out an audit at your own workplace.	<ul style="list-style-type: none"> <li>• Quality and safety management staff at manufacturing, storage and distribution and retail sites;</li> <li>• Auditors or potential auditors;</li> <li>• Consultants.</li> </ul>
Principles of HACCP*	24 hours	Understand the principles of HACCP and how you can use them to develop a HACCP plan to identify, evaluate and control food safety hazards in your food or allied business. Our food safety training experts guide you through the requirements of HACCP in detail to allow you to implement a system that demonstrates your commitment to food safety and manages your risks effectively. This training course will provide you with the knowledge and skills to develop and document a HACCP plan, undertake a review of your existing HACCP plan or to actively contribute to a HACCP team. This course includes the following national Units of Competency: <ul style="list-style-type: none"> <li>✓ FBPSY1001 Follow Work Procedures to Maintain Food Safety.</li> </ul>	<ul style="list-style-type: none"> <li>• Quality and safety management staff at manufacturing, storage and distribution and retail sites;</li> </ul>
BRCGS Food Safety Issue 8: Lead Auditor*	40 hours	This course has been designed to enable delegates to gain a full understanding of the general principles of the requirements of the Standard, including fundamental clauses and statements of intent, and how to undertake a BRCGS audit, including planning and reporting of the audit. Delegates must have a working knowledge of quality management systems and auditing within the relevant manufacturing sector. Delegates should also have completed a HACCP course of at least two days' duration. Before the course you must have read and reviewed a copy of the Standard ( available free of charge from the BRCGS Bookshop). At the end of the course you will be assessed with an exam. This course is part of the BRCGS Professional recognition programme.	<ul style="list-style-type: none"> <li>• Auditors or industry representatives wishing to become BRCGS Auditors or obtain an in-depth knowledge of the Standard.</li> </ul>
BRCGS Storage and Distribution Issue 4: Understanding the Requirements (Companies)	16 hours	This two-day training course gives technical, quality and operations staff from the logistics industry, retailers and food service companies a clear understanding of the protocols and requirements of the BRC Global Standard for Storage and Distribution, including audit planning, and the events during and after the audit. Before the course you must have read and reviewed a copy of the Standard, which is available to download free of charge from the BRC Bookshop. At the end of the course you will be assessed with an exam. This course is part of the BRC Global Standards Professional recognition programme.	<ul style="list-style-type: none"> <li>• Staff from the logistics industry, retailers and food service companies – operational, technical and quality;</li> <li>• Auditors and Consultants</li> </ul>
BRCGS Agents and Brokers Issue 2: Understanding the Requirements (Companies)*	8 hours	This one-day course is designed for agents and/or brokers, and those trading with them, who want to understand the scope and requirements of the Standard, the audit protocol and certification process. The course is led by an experienced tutor, who will guide you through practical exercises to consolidate your learning. Introduced in 2014, the Global Standard for Agents and Brokers provides essential certification for companies in the food and/or packaging supply chain that provide the services of purchase, importation or distribution of products. Before the course you must have read and reviewed a copy of the Standard, which is available to download free of charge from the BRCGS Bookshop. This course is part of the BRCGS Professional recognition programme.	<ul style="list-style-type: none"> <li>• Agents and brokers who want to know how to implement the requirements of the Standard;</li> <li>• Retailers and foodservice staff; and</li> <li>• Importers and exporters of food products.</li> </ul>

Course Name	Duration	Description	This course is best for:
HACCP Refresher (Eggs)*	8 hours	This 8-hour course is designed to refresh your knowledge on the Codex Principles of HACCP and associated General Principles of Food Hygiene (GMP/GHP). This practical workshop includes a review of each of the 7 principles, 12 steps and 10 aspects of GMP/GHP with practical examples across a variety of food sectors to assist in application and understanding. This course includes the following national Units of Competency: <ul style="list-style-type: none"> <li>✓ FBPFSY1001 Follow Work Procedures to Maintain Food Safety.</li> </ul>	<ul style="list-style-type: none"> <li>• ESA Auditors</li> <li>• ESA Certified Sites</li> <li>• Egg growers, rearers, graders and packers.</li> <li>• Egg processors</li> </ul>
Principles of HACCP (Eggs)*	24 hours	Understand the principles of HACCP and how you can use them to develop a HACCP plan to identify, evaluate and control food safety hazards in your food or allied business. Our food safety training experts guide you through the requirements of HACCP in detail to allow you to implement a system that demonstrates your commitment to food safety and manages your risks effectively. This training course will provide you with the knowledge and skills to develop and document a HACCP plan, undertake a review of your existing HACCP plan or to actively contribute to a HACCP team. This course includes the following national Units of Competency: <ul style="list-style-type: none"> <li>✓ FBPFSY3002 – Participate in a HACCP team</li> <li>✓ PBPFSY5001 – Develop a HACCP based food safety plan</li> </ul>	<ul style="list-style-type: none"> <li>• ESA Auditors</li> <li>• ESA Certified Sites</li> <li>• Egg growers, rearers, graders and packers.</li> <li>• Egg processors</li> </ul>
ESA Rearing and Laying	8 hours	This virtual, trainer-led course is designed to provide participants with the knowledge and skills to conduct an onsite audit of the ESA program. Topics covered include auditing for ESA Rearing and Laying and is targeted at persons wishing to become an ESA Approved Auditor or Reviewer, any person who might be involved with the monitoring of the ESA Standards in a primary production facility or any industry person wishing to gain further knowledge of the ESA Standards and auditing in a primary production facility. As an accredited RTO, AUS-MEAT will provide successful students with a Certificate of Attendance.	<ul style="list-style-type: none"> <li>• ESA Auditors</li> <li>• ESA Certified Sites</li> <li>• Egg producers considering entering the ESA program.</li> </ul>
ESA Grading and Packing	8 hours	This virtual, trainer-led course is designed to provide participants with the knowledge and skills to conduct an onsite audit of the ESA program. Topics covered include auditing for ESA Grading and Packing and is targeted at persons wishing to become an ESA Approved Auditor or Reviewer, any person who might be involved with the monitoring of the ESA Standards in a primary production facility or any industry person wishing to gain further knowledge of the ESA Standards and auditing in a primary production facility. As an accredited RTO, AUS-MEAT will provide successful students with a Certificate of Attendance.	<ul style="list-style-type: none"> <li>• ESA Auditors</li> <li>• ESA Certified Sites</li> <li>• Egg producers considering entering the ESA program.</li> </ul>

\*course includes National Units of Competency and do not attract GST.