

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"> • Quality/Technical Staff • Operations Management • Line Supervisors • HR Personnel
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"> • Quality/Technical Staff • Procurement Staff • Auditors • Consultants
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"> • Quality/Technical Staff • Operations Management • Site Management • Auditors • Consultants
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"> • Quality/Technical Staff • Operations Management • Site Management • Auditors and Consultants
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"> • Quality/Technical Staff • Auditors • Consultants
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 has been updated to meet the new Codex HACCP 2020 requirements.	<ul style="list-style-type: none"> • Quality/Technical Staff • Auditors • Consultants
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 has been updated to meet the new Codex HACCP 2020 requirements.	<ul style="list-style-type: none"> • Quality/Technical Staff • Farm/Facility Managers • Auditors • Consultants
HACCP Refresher (Wine)	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 specific to the wine production and packaging processes to assist in application and understanding. This course has been updated to meet the new Codex HACCP 2020 requirements.	<ul style="list-style-type: none"> • Quality/Technical Staff • Auditors • Consultants • Winemakers/Winery Staff
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 specific to the production, processing, grading and packing of eggs to assist in application and understanding. This course has been updated to meet the new Codex HACCP 2020 requirements.	<ul style="list-style-type: none"> • Quality/Technical Staff • Auditors • Consultants • Egg Farm Staff
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"> • Quality/Technical Staff • NPD Staff • Auditors and Consultants

Course Name	Duration	Description	This course is best for:
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"> • Quality/Technical Staff • NPD Staff • Auditors • Consultants
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"> • Quality and safety management staff at manufacturing, storage and distribution and retail sites; • Auditors or potential auditors; • Consultants.
Principles of HACCP	16 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 has been updated to meet the new Codex HACCP 2020 requirements.	<ul style="list-style-type: none"> • Quality and safety management staff at manufacturing, storage and distribution and retail sites;
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 has been updated to meet the new Codex HACCP 2020 requirements. This course includes the following national Units of Competency: <ul style="list-style-type: none"> ✓ FBPFYSY3002 – Participate in a HACCP team ✓ FBPFYSY5001 – Develop a HACCP based food safety plan. 	<ul style="list-style-type: none"> • Quality and safety management staff at manufacturing, storage and distribution and retail sites;

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

BRCGS Professional Series & BRCGS Training Courses			
BRCGS Root Cause Analysis	8 hours	This course is to provide delegates with a thorough understanding of root cause analysis (RCA) to know the importance of RCA, and to be able to perform RCA competently. This is especially helpful when implementing some of the requirements in the BRCGS Standards. Assessment includes an assignment with a pass mark of 75% This course is part of the BRC Global Standards Professional recognition programme.	<ul style="list-style-type: none"> • Consultants/Auditors/Quality and safety management staff at manufacturing, storage/distribution and retail sites and BRCGS Professionals.
BRCGS Risk Assessment	8 hours	This course is to provide delegates with a thorough understanding of risk assessment and enable them to use different risk assessment models. This is particularly useful when implementing product safety management systems onsite, and when implementing the requirements of the BRCGS Standards. Assessment includes an assignment with a pass mark of 75% This course is part of the BRCGS Professional recognition programme.	<ul style="list-style-type: none"> • Consultants/Auditors/Technical, Quality staff and BRCGS Professionals.
BRCGS Validation and Verification	8 hours	This course will provide delegates with a thorough understanding of validation and verification so they know the level of detail required for each process and are able to use validation and verification in practice. Assessment includes an assignment with a pass mark of 75% This is especially helpful when implementing some of the requirements in the BRCGS Standards.	<ul style="list-style-type: none"> • Consultants/Auditors/Quality and safety management staff at manufacturing, storage and distribution and retail sites and BRCGS Professionals.
BRCGS Agents and Brokers Issue 3: Sites Conversion	8 hours	This course will provide you with an in-depth understanding of the revisions of the Global Standard for Agents and Brokers Issue 3, as well as a review of audit protocol. It is designed to equip delegates with the skills and knowledge to successfully implement the changes to the Standard on site. Delegates should have a record of completed training for the Global Standard for Agents and Brokers Issue 2. Prior to attendance delegates should download and read a copy of the revised standard, which is available as a free download from the BRCGS Store. This course will also be useful to BRCGS Professionals who are familiar with and/or have attended a Agents and Brokers Issue 2 course.	<ul style="list-style-type: none"> • Retailers • Technical Managers and personnel • Quality Managers and personnel • Importers and exporters of food products
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 online exam. This course is part of the BRCGS Professional recognition programme.	<ul style="list-style-type: none"> • Auditors or industry representatives wishing to become BRCGS Auditors or obtain an in-depth knowledge of the Standard.
BRCGS Food Safety Issue 9: Sites Conversion	8 hours	This course enables delegates to gain a full understanding of the revisions of the Global Standard for Food Safety Issue 9, as well as a review of audit protocol. It is designed to equip delegates with the skills and knowledge to successfully implement the changes to the Standard on site. Delegates will also gain an understanding of what to expect during the process of certification, and actions needed prior to, during and after the audit.	<ul style="list-style-type: none"> • Retailers • Consultants • Technical Managers and personnel • Quality Managers and personnel