

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)
		Jan	Feb	Mar	Apr	May	Jun		
BRCGS Food Safety Issue 9: Sites Training	16 hours			10-11					\$1,195.00
BRCGS Food Safety Issue 9: Auditor Training	24 hours					19-21			\$1,695.00
BRCGS Food Safety Issue 9: Lead Auditor	40 hours		03 - 07						\$2,295.00
BRCGS Professional: Root Cause Analysis	8 hours					08			\$595.00
BRCGS Professional: Risk Assessment	8 hours					15			\$595.00
BRCGS Professional: Validation & Verification	8 hours					22			\$595.00
BRCGS Agents and Brokers Iss 3: Sites Training	8 hours								\$595.00
BRCGS Storage and Distribution Iss 4: Sites Training	8 hours								\$595.00
Principles and Applications of HACCP**	16 hours		11-12			13-14			\$1,195.00 <sup>#</sup>
HACCP Refresher (General) <sup>#</sup>	8 hours	29	11			13	30		\$525.00 <sup>#</sup>
HACCP Refresher (Produce) <sup>#</sup>	8 hours								\$525.00 <sup>#</sup>
HACCP Refresher (Wine Industry) <sup>#</sup>	8 hours								\$525.00 <sup>#</sup>
HACCP Refresher (Egg Industry) <sup>#</sup>	8 hours								\$525.00 <sup>#</sup>
Internal Auditor	16 hours		13-14		10-11		09-10		\$995.00
Food Labelling including Allergens and PEAL	8 hours		17			09	27		\$525.00
VITAL 4.0 and Allergen Management	8 hours			18			16		\$565.00
Food Safety Culture	4 hours	31			30				\$395.00
Food Fraud (VACCP)	4 hours		18			01			\$395.00
Food Defence (TACCP)	4 hours		18			01			\$395.00
Food Microbiology	4 hours			04			02		\$395.00
Australian Eggs: ESA Rearing and Laying Standard	8 hours			06					\$595.00
Australian Eggs: ESA Grading and Packing Standard	8 hours			07					\$595.00

\* Delivered upon request

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

<sup>\*\*</sup>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](mailto: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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