

13 May 2010

	SYDNEY, NSW						MELBOURNE, VIC					
	JAN	FEB	MAR	APR	MAY	JUN	JAN	FEB	MAR	APR	MAY	JUN
Allergen Labelling - VITAL Tool only								1				
Allergen Management for Food Manufacturers (inc VITAL)					31				2			
Coles Auditor												
Food Engineering for Non Engineers												
Food Legislation and Labelling		15-16			6-7			9-10			10-11	
Food Microbiology for Non Microbiologists			15			2		2			5	
Food Safety QA Management					4-5				16-17		6-7	
Food Safety QA Management - Advanced			9-11									21-23
HACCP Update						1			3		31	
Implementing Effective Foreign Body Controls			2			15			4			10
Internal Food Safety Auditor		2-3		14-15		15-16		4-5		29-30		1-2
Introduction to Food Safety and HACCP Awareness		5		13		17				12		3
Lead Food Safety Auditor			22-26			21-25		15-19			10-14	
Managing High Risk Food Processes												
Principles and Applications of HACCP	27-29			20-22		8-10	18-20	23-25	22-24	20-22	18-20	7-9
Principles and Applications of HACCP for Produce					18-19							24-25
SQF1000 Implementation												
SQF2000 Implementation			9-10			21-22	28-29		18-19	27-28		
WQA and HACCP			29-31		5-7				10-12		24-26	

	BRISBANE, QLD						ADELAIDE, SA					
	JAN	FEB	MAR	APR	MAY	JUN	JAN	FEB	MAR	APR	MAY	JUN
Allergen Labelling - VITAL Tool only						16						
Allergen Management for Food Manufacturers (inc VITAL)												
Coles Auditor			30-31									
Food Engineering for Non Engineers												
Food Legislation and Labelling									16-17			
Food Microbiology for Non Microbiologists						8						8
Food Safety QA Management				7-8					29-30			
Food Safety QA Management - Advanced					11-13							
HACCP Update			9			17						
Implementing Effective Foreign Body Controls		16										7
Internal Food Safety Auditor		3-4		13-14		9-10						9-10
Introduction to Food Safety and HACCP Awareness				15		15						11
Lead Food Safety Auditor						7-11						
Managing High Risk Food Processes												
Principles and Applications of HACCP		15-17		20-22		21-23		22-24			25-27	
Principles and Applications of HACCP for produce			10-11									
SQF1000 Implementation												
SQF2000 Implementation												
WQA and HACCP			22-24						23-25			

	HOBART, TAS						DEVONPORT, TAS					
	JAN	FEB	MAR	APR	MAY	JUN	JAN	FEB	MAR	APR	MAY	JUN
Allergen Management for Food Manufacturers (inc VITAL)												
HACCP Update												
Internal Food Safety Auditor			30-31			10-11				14-15		
Principles and Applications of HACCP		16-18				7-9					12-14	
Principles and Applications of HACCP for Produce								18-19				
SQF1000 Implementation												

	PERTH, WA						TOWNSVILLE, QLD					
	JAN	FEB	MAR	APR	MAY	JUN	JAN	FEB	MAR	APR	MAY	JUN
Allergen Labelling - VITAL Tool only												
Implementing Effective Foreign Body Controls												
Internal Food Safety Auditor		25-26									13-14	
Principles and Applications of HACCP		22-24										
Principles and Applications of HACCP for Produce												3-4
SQF1000 Implementation												

	TAMWORTH, NSW						WAGGA WAGGA, NSW					
	JAN	FEB	MAR	APR	MAY	JUN	JAN	FEB	MAR	APR	MAY	JUN
Internal Food Safety Auditor Course												
Principles and Applications of HACCP		9-11										
	BUNDABERG, QLD						STANTHORPE, QLD					
	JAN	FEB	MAR	APR	MAY	JUN	JAN	FEB	MAR	APR	MAY	JUN
Internal Food Safety Auditor Course												
Principles and Applications of HACCP for Produce												
SQF1000 Implementation							19-20					
	ROCKHAMPTON, QLD						CAIRNS, QLD					
	JAN	FEB	MAR	APR	MAY	JUN	JAN	FEB	MAR	APR	MAY	JUN
Internal Food Safety Auditor Course						1-2						
Principles and Applications of HACCP					10-12					28-30		
	DARWIN, NT						BENDIGO, VIC					
	JAN	FEB	MAR	APR	MAY	JUN	JAN	FEB	MAR	APR	MAY	JUN
Internal Food Safety Auditor Course					25-26							16-17
Principles and Applications of HACCP												
Principles and Applications of HACCP for Produce					27-28							