

Updated 26 November 2010

	SYDNEY, NSW						MELBOURNE, VIC					
	JUL	AUG	SEP	OCT	NOV	DEC	JUL	AUG	SEP	OCT	NOV	DEC
Allergen Labelling - VITAL Tool only		19			11			18			30	
Allergen Management for Food Service								18				
Audit a Cook Chill Process												
Audit a Heat Treatment Process										11-15		
Coles Auditor									2-3			
Developing your Sensory Evaluation Program				20				20				
Food Engineering for Non Engineers					10			19				
Food Legislation and Labelling		10-11						26-27			16-17	
Food Microbiology for Non Microbiologists		17						23				
Food Safety Auditor Refresher Course												
Food Safety QA Management			8-9						28-29			
Food Safety QA Management - Advanced										25-27		
HACCP Update		9				1	23					10
Implementing Effective Foreign Body Controls								27				
Internal Food Safety Auditor		2-3		7-8		6-7		16-17		4-5		1-2
Introduction to Food Safety and HACCP Awareness		12						30			15	
Lead Food Safety Auditor			20-24			6-10			13-17		29-3	
Pest Control Management for Food Processors			29						27			
Principles and Applications of HACCP	26-28		6-8	19-21	10-12		12-14	9-11	20-22	18-20	10-12	13-15
Principles and Applications of HACCP for Produce		4-5		28-29					23-24		18-19	
SQF Implementation			2-3		22-23			2-3			18-19	
WQA and HACCP										11-13		

	BRISBANE, QLD						ADELAIDE, SA					
	JUL	AUG	SEPT	OCT	NOV	DEC	JULY	AUG	SEP	OCT	NOV	DEC
Allergen Labelling - VITAL Tool only			9		17						22	
Allergen Management for Food Service		31										
Audit a Cook Chill Process	14-16											
Coles Auditor												
Developing your Sensory Evaluation Program				14								
Food Engineering for Non Engineers	13											
Food Legislation and Labelling				18-19								
Food Microbiology for Non Microbiologists		5			3							
Food Safety Auditor Refresher Course			14-15									
Food Safety QA Management					15-16							
Food Safety QA Management - Advanced												
HACCP Update			8			6	15			26		
Implementing Effective Foreign Body Controls							16					
Internal Food Safety Auditor	22-23				8-9						30-1	
Introduction to Food Safety and HACCP Awareness		19			4					25		
Lead Food Safety Auditor												
Managing High Risk Food Processes								20				
Pest Control Management for Food Processors												
Principles and Applications of HACCP		2-4		11-13		1-3	27-29				23-25	
Principles and Applications of HACCP for Produce			1-2						2-3			
SQF Implementation					22-23			5-6				
WQA and HACCP				5-7								

	HOBART, TAS						DEVONPORT, TAS					
	JULY	AUG	SEPT	OCT	NOV	DEC	JULY	AUG	SEP	OCT	NOV	DEC
Allergen Management for Food Manufacturers												
HACCP Update		31					22					
Implementing Effective Foreign Body Controls										22		
Internal Food Safety Auditor					2-3		20-21					
Pest Control Management for Food Processors												
Principles and Applications of HACCP			21-23			7-9						
Principles and Applications of HACCP for Produce												

	PERTH, WA						STANTHORPE					
	JULY	AUG	SEPT	OCT	NOV	DEC	JULY	AUG	SEP	OCT	NOV	DEC
Allergen Labelling - VITAL Tool only					29							
Implementing Effective Foreign Body Controls												
Internal Food Safety Auditor				6-7			13-14					
Pest Control Management for Food Processors												
Principles and Applications of HACCP		31-2			30-2/12							
Principles and Applications of HACCP for Produce							9-10					