

Updated 8 September 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		21	30	
Allergen Management for Food Service							18					
Audit a Cook Chill Process					2-4							
Audit a Heat Treatment Process									11-15			
Audit a Ready-to-eat Manufactured Meat Process									28-30			
Breakfast Seminar – Root Cause Analysis									21			
Coles Auditor									2-3			
Developing your Sensory Evaluation Program				20				20				
Food Engineering for Non Engineers					9			19				
Food Legislation and Labelling		10-11		26-27				26-27			16-17	
Food Microbiology for Non Microbiologists		17			10			23		8		
Food Safety Auditor Refresher Course												
Food Safety QA Management			8-9						28-29			
Food Safety QA Management - Advanced					15-17					25-27		
HACCP Update		9				1	23					10
Implementing Effective Foreign Body Controls					8			27		7		3
Internal Food Safety Auditor		2-3		7-8		6-7		16-17		4-5		1-2
Introduction to Food Safety and HACCP Awareness		12		6		2		30			15	
Lead Food Safety Auditor			20-24			6-10			13-17		29-3	
Managing High Risk Food Processes												
Pest Control Management for Food Processors			29						27		9	
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	14-15		18-19	
WQA and HACCP				11-13						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							
Allergen Management for Food Service		31										
Audit a Cook Chill Process	14-16			27-29								
Audit a Heat Treatment Process												
Audit a Ready-to-eat Manufactured Meat Process												
Breakfast Seminar – Root Cause Analysis			7									
Coles Auditor				12-13								
Developing your Sensory Evaluation Program				14						1		
Food Engineering for Non Engineers	13											
Food Legislation and Labelling				18-19								
Food Microbiology for Non Microbiologists		5			3				30			
Food Safety Auditor Refresher Course			14-15									
Food Safety QA Management					15-16					26-27		
Food Safety QA Management - Advanced												
HACCP Update			8			6	15			28		
Implementing Effective Foreign Body Controls				25			16					
Internal Food Safety Auditor	22-23				8-9				28-29		30-1	
Introduction to Food Safety and HACCP Awareness		19			4					25		
Lead Food Safety Auditor					8-12					18-22		
Managing High Risk Food Processes								20				
Pest Control Management for Food Processors				20						29		2
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						6-8		

	HOBART, TAS						DEVONPORT, TAS					
	JULY	AUG	SEPT	OCT	NOV	DEC	JULY	AUG	SEP	OCT	NOV	DEC
Breakfast Seminar – Root Cause Analysis			22									
HACCP Update		31		28			22					
Implementing Effective Foreign Body Controls										22		
Internal Food Safety Auditor					2-3		20-21			20-21		
Pest Control Management for Food Processors			24		4						19	
Principles and Applications of HACCP			21-23			7-9					16-18	
Principles and Applications of HACCP for Produce				26-27								

Please Turn Over →

	PERTH, WA						STANTHORPE					
	JULY	AUG	SEPT	OCT	NOV	DEC	JULY	AUG	SEP	OCT	NOV	DEC
Breakfast Seminar – Root Cause Analysis			1									
Implementing Effective Foreign Body Controls				8								
Internal Food Safety Auditor				6-7			13-14					
Pest Control Management for Food Processors												
Principles and Applications of HACCP		31-2										
Principles and Applications of HACCP for Produce								9-10				