

12 October 2011

	SYDNEY, NSW						MELBOURNE, VIC					
	JUL	AUG	SEPT	OCT	NOV	DEC	JUL	AUG	SEPT	OCT	NOV	DEC
Allergen Training					2				5		28	
Audit a Cook Chill Process			19-21					8-10				
Audit a Heat Treatment Process								29-2/9				
Audit a Ready-to-eat Manufactured Meat Process										18-21		
Coles Auditor								30-31				
Developing your Sensory Evaluation Program							15			10		
Food Engineering for Non Engineers						5		11			29	
Food Legislation and Labelling			6-7		21-22			15-16			3-4	
Food Microbiology for Non Microbiologists		19			3		8			11		1
Food Safety QA Management		1-3			14-16						7-9	
Food Safety QA Management - Advanced				11-13						12-14		
HACCP Refresher		26			4			4			10	
Implementing Effective Foreign Body Controls						6						
Implementing FSSC22000					16-17						30-1/12	
Internal Food Safety Auditor		2-3		18-19		1-2		9-10		18-19		7-8
Introduction to Food Safety and HACCP Awareness		4		17				8		20		
Lead Food Safety Auditor					7-11		18-22			24-28		
Managing High Risk Food Processes						7						2
Pest Control Management for Food Processors							11				11	
Principles and Applications of HACCP	19-21	22-24		10-12	15-17		27-29	24-26	26-28	25-27	21-23	12-14
Principles and Applications of HACCP for Produce					7-8			22-23				5-6
Shelf Life Validation and Verification				27					29			
SQF Implementation			6-7			8-9		29-30			14-15	
WQA and HACCP							12-14				16-18	

	BRISBANE, QLD						ADELAIDE, SA					
	JUL	AUG	SEPT	OCT	NOV	DEC	JUL	AUG	SEPT	OCT	NOV	DEC
Allergen Training	7			27								5
Audit a Cook Chill Process									26-28			
Audit a Heat Treatment Process								26-30				
Coles Auditor			20-21									
Developing your Sensory Evaluation Program	18		12								7	
Food Engineering for Non Engineers		22			7			7				
Food Legislation and Labelling			12-13			5-6						
Food Microbiology for Non Microbiologists				4							8	
Food Safety QA Management	11-13				8-10						9-11	
Food Safety QA Management - Advanced			5-7									
HACCP Refresher		26			11					26		
Implementing Effective Foreign Body Controls	14										21	
Internal Food Safety Auditor		11-12		18-19		7-8						6-7
Introduction to Food Safety and HACCP Awareness				6						27		
Lead Food Safety Auditor			5-9			5-9						
Managing High Risk Food Processes					2							
Pest Control Management for Food Processors	8		13			12	28				15	
Principles and Applications of HACCP		1-3		10-12					27-29		22-24	
Principles and Applications of HACCP for produce		24-25			3-4							8-9
Shelf Life Validation and Verification											14	
SQF Implementation												
WQA and HACCP	25-27											

	PERTH, WA						TOOWOOMBA, QLD			CAIRNS, QLD		
	JUL	AUG	SEPT	OCT	NOV	DEC	OCT	NOV	DEC	OCT	NOV	DEC
Allergen Training	14											
Developing your Sensory Evaluation Program					14							
Food Engineering for Non Engineers					28							
Food Legislation and Labelling						5-6						
Food Microbiology for Non Microbiologists					15							
Food Safety QA Management												
Food Safety QA Management - Advanced						14-16						
HACCP Refresher	15			24							15	
Implementing Effective Foreign Body Controls												
Internal Food Safety Auditor					16-17		25-26				16-17	
Introduction to Food Safety and HACCP Awareness				5								
Managing High Risk Food Processes						7						
Pest Control Management for Food Processors												
Principles and Applications of HACCP	18-20		19-21		21-23							
Principles and Applications of HACCP for Produce												
Shelf Life Validation and Verification												
SQF Implementation						8-9						

	HOBART, TAS						DEVONPORT, TAS					
	JUL	AUG	SEPT	OCT	NOV	DEC	JUL	AUG	SEPT	OCT	NOV	DEC
Allergen Training											21	
HACCP Refresher				27								
Internal Food Safety Auditor				25-26								13-14
Pest Control Management for Food Processors												
Principles and Applications of HACCP			20-22					9-11			22-24	