

Perennia Quality and Food Safety

TRAINING COURSES 2024

Our training sessions are developed by specialists in quality and food safety who have only one priority: making sure you are confident and capable in your facility's food safety management system.



When you sign up for a training session, you get:

- Training from the province's top specialists in quality and food safety
- The chance to network and discuss food safety strategies with peers
- Easy-to-use resources, check lists, fact sheets and more, developed for professionals like you
- Certificates of Attendance, allowing you to stay up to date with requirements and professional development
- a 10% discount when you register 3 or more people from the same company (some exceptions may apply)...and more!

If a public training session doesn't address your needs, we also provide private training customized to your company. Contact us today to discuss your business goals and how we can help achieve them through training.

Shelly MacDonald, Co-Manager of Quality and Food Safety

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TRAINING COURSES 2024

Title/Course	Date	Days	Type	Time	Cost	Registration Deadline
Senior Management Training and Q&A	February 22, 2024	1	Virtual	9:00am - 11:30am	\$100 ^{+tax}	February 15, 2024
Developing Your Internal Auditor Skills	February 27 & 28, 2024	2	Virtual	9:00am - 12:30pm	\$350 ^{+tax}	February 20, 2024
Seafood Food Safety Awareness & HACCP Training	March 18, 19, 20, 2024	3	Virtual	9:00am - 12:30pm	\$400 ^{+tax}	March 11, 2024
Developing & Implementing Preventive Controls/ Prerequisite Programs	March 25 & 26, 2024	2	In Person	8:30am - 4:30pm	\$525 ^{+tax}	March 18, 2024
Developing a HACCP Plan/Preventive Control Plan	March 27 & 28, 2024	2	In Person	8:30am - 4:30pm	\$575 ^{+tax}	March 20, 2024
Root Cause Analysis	April 9, 2024	1	Virtual	9:00am - 12:30pm	\$300 ^{+tax}	April 2, 2024
Developing Your Internal Auditor Skills	April 10 & 11, 2024	2	Virtual	9:00am - 12:30pm	\$350 ^{+tax}	April 3, 2024
Seafood Food Safety Awareness & HACCP Training	May 13, 14, 15, 2024	3	Virtual	9:00am - 12:30pm	\$400 ^{+tax}	May 6, 2024
Root Cause Analysis	September 17, 2024	1	Virtual	9:00am - 12:30pm	\$300 ^{+tax}	September 10, 2024
Developing Your Internal Auditor Skills	September 18 & 19, 2024	2	Virtual	9:00am - 12:30pm	\$350 ^{+tax}	September 11, 2024
Developing & Implementing Preventive Controls/ Prerequisite Programs	October 21 & 22, 2024	2	In Person	8:30am - 4:30pm	\$525 ^{+tax}	October 14, 2024
Developing a HACCP Plan/Preventive Control Plan	October 23 & 24, 2024	2	In Person	8:30am - 4:30pm	\$575 ^{+tax}	October 16, 2024
HACCP Refresher	October 29, 2024	1	Virtual	9:00am - 12:30pm	\$275 ^{+tax}	October 22, 2024