

Perennia Quality and Food Safety

TRAINING COURSES 2025

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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1-902-210-8115



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TRAINING COURSES 2025

Title/Course	Date	Days	Type	Time	Cost	Registration Deadline
Root Cause Analysis	February 11, 2025	1	Virtual	9:00am – 12:30pm	\$300 ^{+tax}	February 4, 2025
Developing Your Internal Auditor Skills	March 4 & 5, 2025	2	Virtual	9:00am – 12:30pm	\$350 ^{+tax}	February 25, 2025
Seafood Food Safety Awareness and HACCP	March 18, 19, 20, 2025	3	Virtual	9:00am – 12:30pm	\$400 ^{+tax}	March 11, 2025
Developing and Implementing Preventive Controls/Prerequisite Programs	April 7 & 8, 2025	2	In Person	8:30am – 4:30pm	\$525 ^{+tax}	March 31, 2025
Developing a HACCP Plan/Preventive Control Plan	April 9 & 10, 2025	2	In Person	8:30am – 4:30pm	\$575 ^{+tax}	April 2, 2025
HACCP Refresher	May 28, 2025	1	Virtual	9:00am – 12:30pm	\$275 ^{+tax}	May 21, 2025
Seafood Food Safety Awareness and HACCP	August 19, 20, 21, 2025	3	Virtual	9:00am – 12:30pm	\$400 ^{+tax}	August 12, 2025
Root Cause Analysis	September 10, 2025	1	Virtual	9:00am – 12:30pm	\$300 ^{+tax}	September 3, 2025
Developing and Implementing Preventive Controls/Prerequisite Programs	October 6 & 7, 2025	2	In Person	8:30am – 4:30pm	\$525 ^{+tax}	September 29, 2025
Developing a HACCP Plan/Preventive Control Plan	October 8 & 9, 2025	2	In Person	8:30am – 4:30pm	\$575 ^{+tax}	October 1, 2025
Developing Your Internal Auditor Skills	November 18 & 19, 2025	2	Virtual	9:00am – 12:30pm	\$350 ^{+tax}	November 11, 2025
Senior Management Training and Q&A	November 27, 2025	1	Virtual	9:00am – 11:30am	\$100 ^{+tax}	November 22, 2025