

Perennia Quality and Food Safety TRAINING COURSES 2026

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, checklists, 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.

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1-902-210-8115



Title/Course	Date	Days	Type	Time	Cost	Registration Deadline
<u>HACCP Refresher</u>	February 24, 2026	1 Half Day	Virtual	9:00am - 12:30pm	\$275 ⁺ tax	February 17, 2026
<u>Root Cause Analysis</u>	March 24, 2026	1 Half Day	Virtual	9:00am - 12:30pm	\$300 ⁺ tax	March 17, 2026
<u>Developing Your Internal Auditor Skills</u>	April 8 – 9, 2026	2 Half Days	Virtual	9:00am - 12:30pm	\$350 ⁺ tax	April 1, 2026
<u>Developing & Implementing Preventive Controls/Prerequisite Programs</u>	April 27 – 30, 2026	4 Half Days	Virtual	9:00am - 12:30pm	\$525 ⁺ tax	April 20, 2026
<u>Developing a HACCP Plan/Preventive Control Plan</u>	May 11 – 14, 2026	4 Half Days	Virtual	9:00am - 12:30pm	\$575 ⁺ tax	May 4, 2026
<u>Senior Management Training</u>	June 4, 2026	1 Half Day	Virtual	9:00am - 11:30am	\$100 ⁺ tax	May 28, 2026
<u>Seafood Food Safety Awareness & HACCP Training</u>	August 11 – 13, 2026	3 Half Days	Virtual	9:00am - 12:30pm	\$400 ⁺ tax	August 4, 2026
<u>Developing & Implementing Preventive Controls/Prerequisite Programs</u>	November 2 – 3, 2026	2 Full Days	In-Person	8:30am - 4:30pm	\$525 ⁺ tax	October 26, 2026
<u>Developing a HACCP Plan/Preventive Control Plan</u>	November 4 – 5, 2026	2 Full Days	In-Person	8:30am - 4:30pm	\$575 ⁺ tax	October 28, 2026