

Find information about Perennia's available training sessions below.

Our team meets you where you're at, with both virtual and in-person options. Interested in booking training for your business? Contact smacdonald@perennia.ca

Senior Management Training and Q&A

2.5 hours

A successful Food Safety Program starts at the top. This webinar designed for senior managers in food and beverage facilities clarifies the specific roles and responsibilities required of management in the development and continual improvement of a Food Safety Management System. It is a candid look at the different types of audits and certifications, and the commitment required to achieve compliance or stay compliant. Attendees will have the opportunity to participate in a live Q&A to address their specific leadership challenges.

Learning Objectives

- Understand senior management's role and responsibilities in food safety
- Understand the time, commitment and resources required for the development, implementation, and maintenance of a Food Safety Management System
- Learn the benefits of a Food Safety Management System
- Become familiar with the different types of audits and certifications

Ideal for...

- Those in senior management and leadership roles with a commitment to food safety
- Board members and financial officers dedicated to understanding the costs of non-compliance and ROI of food safety
- Those looking to move into a senior management role

Seafood Food Safety Awareness and HACCP Training

10.5 hours or 3 half days

Ensure your production team is your strongest line of defense. Managing food safety in a busy seafood plant requires buy-in at all levels of operation, and our Seafood Food Safety Awareness & HACCP training gives your team the specialized technical knowledge they need to spot hazards and maintain a high-quality, audit-ready facility. This session is built to be engaging, practical, and effective for the people who handle your product every day.

Learning Objectives

- Understand why food safety is important
- Become familiar with hazard types and identification (biological, chemical, and physical)
- Know the importance of prerequisite programs/ preventive controls
- Become familiar with the basics of HACCP

Ideal for...

- All employees handling food in a seafood processing or storage facility
- Senior management with a commitment to seafood food safety
- Quality Assurance and Food Safety Team members

"Shelly is extremely knowledgeable and passionate about food safety. She shared relevant experiences with the group. She is very relatable, speaks so that everyone understands [and] encourages group participation."

~ 2022 Course Participant

General Food Safety Awareness Training*

3.5 hours

Understand the basics of food safety and how product processing/handling and employee practices contribute to your overall food safety program. Inadequate processing and employee practices can lead to product contamination as well as other implications, so it's important to be proactive and prepared when it comes to food safety.

* This session does meet Annual Refresher Training requirements for all staff when offered as a private training session specific to a facility's product and processes.

Learning Objectives

- Identify and understand types of food safety hazards
- Discover what each preventive control/prerequisite program encompasses and how these can effectively control identified hazards
- Understand the importance of documenting preventive controls/prerequisite programs
- Understand your role in the Preventive Control Food Safety Program

Ideal for...

- All employees handling food in food or beverage processing or storage facility
- Senior management with a commitment to food safety
- Quality Assurance and Food Safety Team members
- Owners/operators of a new food and beverage business

Sampling Fundamentals for Food Safety

3.5 hours

This virtual session provides practical insight into why proper sampling is critical to your food safety management system. It is designed for professionals looking to learn how to execute accurate sampling procedures (for sampling such as, but not limited to environmental sampling, finished product sampling and water sampling), and how to interpret lab results to effectively design and/or implement a robust sampling program. Attendees will leave with the confidence to manage their testing protocols, maintain audit-ready documentation, and correctly interpret microbiological results to protect their brand and their bottom line.

Learning Objectives

- Understand why sampling is important
- Become familiar with sampling procedures best practices, including knowing what, where, when and how to sample as well as how to prepare, store and ship samples to labs for testing
- Understand the importance of documentation
- Become more comfortable interpreting lab results
- Learn when to implement Corrective Actions

Ideal for...

- Food Safety Managers & QA Leaders
- Food Safety Coordinators and Technicians
- Quality Assurance and Food Safety Team members
- Professionals responsible for the design, implementation and management of the facility's sampling and testing plan
- Key team members who help with the sampling, testing and documentation of results

Master your HACCP Plan in two interactive sessions

Want to move your food safety plan from paper to practice?

These two sessions are best taken together for an in-depth look at HACCP that bridges the gap between theory and implementation!

Developing and Implementing Preventive Controls/ Prerequisite Programs

15 hours or 4 half-days

Take the first step toward building an effective HACCP based food safety program with Developing & Implementing Preventive Controls/ Prerequisite Programs Training. This session demystifies how to identify, control, and mitigate food safety risks at the source so you can protect your product, your customers, and your reputation.

Learning Objectives

- Identify and understand types of food safety hazards
- Discover what each preventive control/ prerequisite program encompasses and how these can effectively control identified hazards
- Become familiar with the development and implementation of preventive controls/ prerequisite programs
- Understand the importance of documenting preventive controls/prerequisite programs

Ideal for:

- Owners and operators of food and beverage businesses
- Quality Assurance professionals
- Food safety team members

Developing your HACCP Plan/ Preventive Control Plan

15 hours or 4 half-days

This training is a deep dive into the 12 steps of Codex Alimentarius HACCP. This is a collaborative, interactive session where you'll learn to map your facility's unique plan, from constructing process flows to validating critical control points. You will master the internationally recognized principles needed to identify hazards, establish critical limits, and document a plan that stands up to global standards.

Learning Objectives

- Understand the 12 steps of HACCP
- Identify the product and intended use
- Construct process flow diagrams and plant schematics
- Identify hazards by performing a hazard analysis and determine critical control point(s)
- Determine control measures for identified hazards
- Establish validated critical limits, monitoring, deviation, and verification procedures
- Validate your critical control point(s)
- Understand maintenance and reassessment of your HACCP Plan

Ideal for...

- Quality Assurance and Food Safety Team members
- Owners/operators of a new food and beverage business that require written preventive control plan or HACCP Plan

Root Cause Analysis

3.5 hours

Get the high-level diagnostic skills you need to conduct an effective root cause analysis. Learn to trace issues back to their source, implement bulletproof corrective and preventive measures to prevent recurrence, and safeguard your operation against future risks.

Learning Objectives

- Describe root cause analysis and its application
- Identify the problem
- Complete a thorough investigation to determine the root cause
- Implement root cause resolution (preventive measures)
- Verify the effectiveness of preventive measures

Ideal for...

- Senior management with a commitment to food safety
- Quality Assurance and Food Safety Team members
- Owners/operators of a new food and beverage business

Developing Your Internal Auditor Skills

7 hours or 2 half-days

An effective internal audit is your facility's strongest line of defense against non-compliances. Our training provides the blueprints for planning, executing and reporting internal audits that drive results, ensuring your processes and systems are up to date.

Learning Objectives

- Understand why internal auditing is important
- Become familiar with the auditing process: overview, concepts, planning, and reporting
- Understand the use of objective evidence when identifying conformances and assessing non-conformances
- Understand the importance of roles and responsibilities, auditor skills

Ideal for...

- Quality Assurance and Food Safety Team members
- Quality and Food Safety Team Auditors
- Owners/operators of a new food and beverage business

"Course was very practical and informative. Hearing examples from Shelly and others in the course helped with understanding how to apply what we were learning."
~ 2023 Course Participant

HACCP Refresher

3.5 hours

Stay compliant and sharpen your skills. This session is designed for professionals looking to refresh their knowledge of the 12 steps of Codex Alimentarius HACCP to effectively maintain and reassess food safety programs. Keep ahead of customer expectations and regulatory requirements, and stay audit-ready every day.

Learning Objectives

- Understand the importance of Food Safety
- Define the Codex HACCP Principles and the importance of each
- Identify biological, chemical, and physical hazards controlled by HACCP
- Assess and analyze the hazards associated with each process step, incoming materials, and cross contamination points throughout the process
- Describe how to maintain and reassess the HACCP plan

Ideal for...

- Quality and Food Safety Team members who have had previous HACCP training
- Owners/operators of a food and beverage business that have had previous HACCP training

"All of it is very effective. The instructor is so good at explaining and really knows her stuff. Makes it easy to understand."

~ 2022 Course Participant

Recall and Traceability

3.5 hours

The purpose of this training session is to ensure companies understand the risks associated with an ineffective traceability and recall program. This session focuses on developing an effective traceability and control system which enables businesses to identify, control and recall implicated products. Identifying, controlling, and recalling implicated products is crucial for safeguarding the public, your brand and reputation.

Learning Objectives

- Understand the impacts of a food safety crisis
- Recognize the difference between a traceability exercise and recall exercise
- Learn how to select and train your recall team
- Become familiar with the development and implementation of a successful traceability and recall program
- Understand when and how to test your traceability and recall program

Ideal for...

- Senior management with a commitment to food safety
- Quality Assurance and Food Safety Team members
- Recall Team members
- Owners/operators of a new food and beverage business

Sanitation and Chemical Handling

3.5 hours

Get the tools required to develop, implement, and maintain a robust sanitation program. An ineffective sanitation program can lead to contamination of products, equipment, premises, and packaging materials as well as pest problems.

Learning Objectives

- Identify food safety hazards
 - Understand the need for a sanitation program
 - Appreciate the fundamentals of a successful sanitation program
 - Become familiar with the development and implementation of a robust sanitation program
 - Describe the importance of proper chemical usage, storage and handling
 - Verify the effectiveness of a sanitation program
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Ideal for...

- Senior management with a commitment to food safety
- Quality Assurance and Food Safety Team members
- Sanitation staff members
- Owners/operators of a new food and beverage business



eLearning Courses

Fast and affordable self-directed learning

Our online courses are ideal for people getting started in the industry who want a solid foundation of food safety knowledge upon which they can build their business.

Create a free account at academy.perennia.ca, where you can purchase eLearning courses, download and save dozens of free Quality and Food Safety resources, keep track of invoices and receipts, and save your certifications all in one place.

Foundations for Food Safety Quality Assurance Professionals

New

This course is designed to equip you with the foundational knowledge and skills needed to succeed as a Food Safety Quality Assurance Professional in any food or beverage industry.

Introductory Skills for Creating Your Food Safety Program

Most Popular

An overview of what a food safety system is, what the components are, and how the foundation of our food safety systems - HACCP – came into effect.

Conditions Respecting Establishment & Conveyances and Equipment

Learn the importance of documenting and maintaining preventative maintenance schedules, completing premise and facility inspections and what to look for, and how to calibrate critical equipment. We also review proper sanitary design and installation of equipment, as well as the importance of water quality, contamination sources, treatment and testing in food production.

Hygiene, Competency, Sanitation, Pest Control & Non-Food Agents

This session covers what cleaning and sanitizing your equipment effectively really means, and the importance of effective pest control, pre-operational inspections and controlling chemicals to prevent contamination. We also cover the importance of employee training and documentation to your food safety program.

Unloading, Loading and Storing

All about importance of minimizing contamination through traffic flow management and proper product handling throughout the production process, including the appropriate transport and

storage of your input and output materials, and you will learn what you need to consider when purchasing components, what an approved supplier program is and why such a program is important to the quality and safety of your products.

Creating Your Product Specific HACCP Plan

Your customer or inspector has asked for a Hazard Analysis Critical Control Point or HACCP plan. Where do you start? What is HACCP? This e-learning session will give you a basic overview of what a food safety system consists of, how to identify hazards to your process and products and understand their importance, as well as HACCP principles and steps to follow to implement your HACCP plan.

Product Traceability and Recall

Learn what to do in the event of a recall, the importance of testing your recall program, picking a recall team and traceability best practices as well as discuss why a business continuity plan is good business.

Allergens, Food Additives and Foreign Material

This session focuses on the importance of allergen management plans, why they are important even if you think you do not have allergens at your farm or facility, how to control sources of allergens, and how to control foreign materials in your facility.

Good Manufacturing Practices for Employees / Good Agricultural Practices for Employees

New

These foundational courses are designed specifically for the frontline and teams on the ground. We've stripped away the jargon and focused on clear easy-to-follow training that sticks.