Perennia

Perennia Quality and Food Safety

TRAINING COURSES 2027

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.

Shelly MacDonald, Co-Manager of Quality and Food Safety
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1-902-210-8115

Title/Course	Date	Days	Time	Trainer	Cost	Registration Deadline
CanadaGAP Full Session	Feb 9 – 10, 2027	2 x ½ days	9:00am – 1:00pm	Kim Best	$40.00 (NS Resident) $80.00 (Non-NS Resident)	Feb 8, 2027
Advanced CanadaGAP	Feb 12, 2027	½ day	9:00am – 1:00pm	Kim Best	$25.00 (NS Resident) $50.00 (Non-NS Resident)	Feb 10, 2027
CanadaGAP Full Session	Feb 18 – 19, 2027	2 x ½ days	9:00am – 1:00pm	Kim Best	$40.00 (NS Resident) $80.00 (Non-NS Resident)	Feb 17, 2027
Root Cause Analysis	April 14, 2027	½ day	9:00am – 12:30pm	Shelly MacDonald	$300.00	April 9, 2027
Developing & Implementing Preventive Controls/ Prerequisite Programs	April 19 – 22, 2027	4 x ½ days	9:00am – 12:30pm	Cheryl Andrews	$525.00	April 14, 2027
Developing a HACCP Plan/ Preventive Control Plan	May 3 – 6, 2027	4 x ½ days	9:00am – 12:30pm	Shelly MacDonald	$575.00	April 28, 2027
Developing Your Internal Auditor Skills	May 11 – 12, 2027	2 x ½ days	9:00am – 12:30pm	Cheryl Andrews	$350.00	May 5, 2027
Seafood Food Safety Awareness & HACCP	Aug 10 – 12, 2027	3 x ½ days	9:00am – 12:30pm	Shelly MacDonald	$400.00	Aug 6, 2027
Developing & Implementing Preventive Controls/ Prerequisite Programs	Oct 4 – 7, 2027	4 x ½ days	9:00am – 12:30pm	Cheryl Andrews	$525.00	Sept 29, 2027
HACCP Refresher	Oct 19, 2027	½ day	9:00am – 12:30pm	Shelly MacDonald	$275.00	Oct 13, 2027
Developing a HACCP Plan/ Preventive Control Plan	Oct 25 – 28, 2027	4 x ½ days	9:00am – 12:30pm	Shelly MacDonald	$575.00	Oct 20, 2027
Food Safety Awareness & HACCP (Annual Refresher Training)	Nov 3, 2027	½ day	9:00am – 12:30pm	Cheryl Andrews	$300.00	Oct 29, 2027