

Dates/locations are subject to change.

FSNS reserves the right to cancel/postpone classes if there is not a minimum of 10 participants at least 7 days prior to the class date. Virtual classes are live, instructor led through Zoom.

## BRCGS Food - Sites Training and/or Internal Auditing

*A HACCP or PCQI course is a prerequisite for this course.*

Course Fee: \$825 (BRC Issue 9 only -2 day course)  
 \$1,075 (BRC Issue 9 & Internal Auditing - 3 day course)  
 \$400 (Internal Auditing - 1 day course)

April 23-25                      Virtual  
 October 7-9                      Virtual

## BRCGS Gluten Free \*\*NEW COURSE\*\*

Course Fee: \$595

June 17                              Virtual

## BRCGS Vulnerability Assessment for Food Fraud

Course Fee: \$595

April 11                              Virtual

## Best Practice Series

Virtual series 11am-1pm Central Time

Course Fee: \$50/person/session or \$325/person/all 7 sessions

GMPs	March 5 & September 3
Allergen Management	March 12 & September 10
Pest Management	March 19 & September 17
Foreign Material Prevention	March 26 & September 24
Recalls	April 2 & October 1
Root Cause Analysis	April 9 & October 8
Regulatory Responses	April 16 & October 15

## FSPCA Preventive Controls for Animal Food (PCQI)

Course Fee: \$850

May 14-15                              Virtual

## FSPCA Preventive Controls for Human Food (PCQI)

### Version 2.0 (new for 2025)      Course Fee: \$850

January 13-15	Virtual
May 20-22	Virtual
July 14-16	Virtual
October 22-24	Virtual

## FSSC 22000

*A HACCP or PCQI course is a prerequisite for this course*

TBD                                      Virtual

## HACCP Training Course

Course Fee: \$825

March 20-21 <b>*FULL*</b>	Virtual
June 5-6	Virtual
September 18-19	Omaha, NE
November 6-7	Virtual

## HACCP Training Course in SPANISH

Course Fee: \$825

March 12-13                              Atlanta, GA

## Advanced HACCP/Preventive Controls

*A HACCP or PCQI course is a prerequisite for this course.*

Course Fee: \$925

April 15-16                              Virtual

## Internal Auditing

Course Fee: \$400

January 31 (BRCGS)	Fresno, CA
March 13 (SQF)	Virtual
April 25 (BRCGS)	Virtual
August 22 (SQF)	Virtual
October 9 (BRCGS)	Virtual

## Microbiology and Food Safety 101 Course

Course Fee: \$399

March 4	Atlanta, GA
May 6	Omaha, NE
July 15	Minneapolis, MN

## Microbiology and Food Safety 202 Course

*Basic food micro class or experience is a prerequisite for this course*

Course Fee: \$499

March 5	Atlanta, GA
May 7	Omaha, NE
July 16	Minneapolis, MN

## Preventive Maintenance

Course Fee: \$595

June 4                                      Virtual

## Sanitation : Management of Cleaning & Disinfecting

Course Fee: \$825

April 21-24	Virtual 4 hours/day
July 7-10	Virtual 4 hours/day

## Sanitation Short Course

Course Fee: \$399

August 6-7	8 hour course
	Virtual

## Sanitary Design Course

Course Fee: \$595

May 7	Virtual
November 5	Virtual

## Implementing SQF Systems Ed 9 and/or Internal Auditing Training Course

*A HACCP or PCQI course is a prerequisite for this course*

Course Fee: \$825 (SQF only - 2 day course)  
 \$1,075 (SQF and Internal Auditing - 3 day course)  
 \$400 Internal Auditing - one day course)

March 11-13	Virtual
August 20-22	Virtual

More information is available at [www.FSNS.com/education](http://www.FSNS.com/education)

Questions or information for private (onsite or virtual) classes, contact: 970-371-0323 or [training@FSNS.com](mailto:training@FSNS.com)

# 2025 FOOD SAFETY EDUCATION COURSES

## **BRCGS Food - Issue 9 Sites Training**

This two-day course is part of the BRCGS Professional Recognition Programme and designed to enable participants to gain a full understanding of the general principles of the current BRC Standard and how to comply with the requirements. Attendees will also gain an understanding of what to expect during the process of certification and actions needed prior to, during and after the audit.

## **BRCGS Vulnerability Assessment for Food Fraud**

This one-day course will provide you with a thorough understanding of vulnerability assessment for food fraud and enable you to use techniques to better identify and mitigate risks associated to raw materials in the supply chain.

## **FSPCA Preventive Controls for Animal Food**

Preventive Controls for Animal Food regulation is intended to ensure safe manufacturing/processing, packing and holding of food products for animal consumption in the United States. The regulation requires that certain activities must be completed by a 'preventive controls qualified individual'. This course, developed by FSPCA, is the 'standardized curriculum' recognized by the FDA.

## **FSPCA Preventive Controls for Human Food**

Preventive Controls for Human Food regulation is intended to ensure safe manufacturing/processing, packing, and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a 'preventive controls qualified individual'. This course, developed by FSPCA, is the 'standardized curriculum' recognized by the FDA.

## **FSSC 22000**

FSSC 22000 is a Food Safety Management System (FSMS) Certification program that is recognized by the Global Food Safety Initiative (GFSI). In this course, participants will learn how to meet the requirement of the FSSC 22000 scheme.

## **HACCP Training Course**

The HACCP course is designed to educate individuals in HACCP systems development, implementation, and management. The course is ideal for Plant HACCP Team Members, Plant Management Teams, Corporate Executives, and anyone whose job function will impact the facility HACCP Plan.

## **Advanced HACCP/Preventive Controls Training Course**

To help HACCP/FSPCA-knowledgeable food production management individuals improve their food safety systems. This course covers in depth information regarding hazard analysis, risk assessment decision making, and robust verification and validation to support USDA and FDA food safety systems.

## **Internal Auditing Course**

Internal Auditing is a one-day course that teaches attendees how to conduct internal audits within their facility to meet GFSI audit requirements. A comprehensive audit system is fundamental to a company's food safety and product quality program, provides confirmation that systems and procedures are operating effectively, and identifies areas that require improvement.

## **Microbiology and Food Safety 101 Course**

This course will provide the fundamentals of food microbiology and an understanding of how microorganisms behave, how to control them, and raise awareness of the importance of process control, hygiene, and sanitation in the food processing environment.

## **Microbiology and Food Safety 202 Course**

Advanced food safety microbiology. focus on the key pathogens that affect human health, detection of each within the laboratory, various methods used to test, techniques for confirmation such as cultural and molecular, and overview of the various serologies of each genus.

Discount when you sign up for Micro 101 and 202 at the same time.

## **Preventive Maintenance**

This course covers the requirements of the BRC and SQF, USDA and FDA regulators, and provides essential understanding of the management of microbiological, chemical, and physical hazard risks that can present on a process floor and in the maintenance shop.

## **Sanitation: Management of Cleaning & Disinfecting in Food Environments**

This course outlines the requirements for FDA and USDA regulations regarding cleaning and sanitizing. It addresses the science of cleaning and sanitation, how to prevent biofilm formation, and how to maintain sanitary conditions before and during operations, and things that should be emphasized in the management of sanitation procedures.

## **Sanitation Short Course**

Targets front-line sanitators, janitors and FSQA techs performing pre-op inspections. Focus is on cleaning and sanitizing chemicals, safety, sanitation methods and pre-op technique.

## **Sanitary Design**

This interactive class will present the 10 Principles for Equipment Sanitary Design and the 11 Principles of Facility Sanitary Design. Participants will have a clear understanding of potential microbiological/allergen hazards, regulatory requirements and the benefits of sanitary design.

## **SQF Training Course**

This course can prepare you to become a SQF Practitioner and to implement the requirements of SQF Food Safety Code, v9.

## **Advanced SQF**

This course is for current SQF Practitioners who are wanting more information on how to improve their current SQF system. Currently only offered as a private course.

## **For more detailed information on classes and registration, please visit our website at [www.fsns.com/education](http://www.fsns.com/education)**

Registration fee includes all materials and certificate of completion. EARLY BIRD REGISTRATION DISCOUNT of 5% (four weeks prior to the first day of the course). Register two or more employees from the same company and receive a 10% discount. Discounts may be combined.