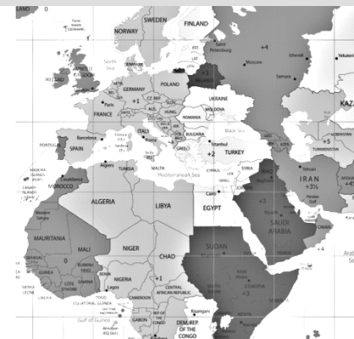


- 



STC Academy



Time UK UTC/GMT/BST		BRCGS Courses	Duration	Dec-25	Jan-26	Feb-26	Mar-26	Apr-26	Info	Training in FRENCH 9am-5pm	
✓	12:00pm - 5:00pm	Food Safety Lead Auditor V9	5 days	1 to 5		16 to 20		20 to 24	Need a later date? Please get in touch with us at academy@1stc.uk	11 to 15 May 2026	
✓	12:00pm - 5:00pm	Food Safety Auditor Training V9	3 days	1 to 3		16 to 18		20 to 22		11 to 13 May 2026	
✓	12:00pm - 5:00pm	Food Safety Sites Training V9	2 days	1 + 2		16 + 17		20 + 21		11 + 12 May 2026	
✓	12:00pm - 5:00pm	Packaging Auditor Training V7	3 days		26 to 28		4 to 6				
✓	12:00pm - 5:00pm	Packaging Auditor Conversion V6 to V7	2 days		26 + 27						
✓	12:00pm - 5:00pm	Packaging Sites Training V7	2 days		26 + 27		4 + 5		We offer all our courses as private 1:1 or 1:2 sessions!		
✓	12:00pm - 5:00pm	Packaging Sites Conversion V6 to V7	1 day		26						
✓	12:00pm - 5:00pm	Agents & Brokers for Sites / Auditors V3	1 day	10		13		9			
✓	12:00pm - 5:00pm	Gluten-Free Auditor Training V4	1 day		8		3			If neither of our open dates works for you, or you would prefer to have a mentoring session with one of our trainers, get in touch! We will be happy to support you.	
✓	12:00pm - 5:00pm	Gluten-Free Sites Training V4	1 day		8		3				
✓	12:00pm - 5:00pm	Storage & Distribution Auditor Training V4	3 days		28 to 30		16 to 18				
✓	12:00pm - 5:00pm	Storage & Distribution Sites Training V4	2 days		28 + 29		16 + 17				
✓	9:00am - 5:00pm	Consumer Products Lead Auditor V4	5 days				23 to 27				
✓	9:00am - 5:00pm	Consumer Products Auditor V4	3 days			3 to 5	3 to 5				
✓	9:00am - 5:00pm	Consumer Products Sites V4	2 days								
✓	9:00am - 5:00pm	Risk Assessment ★	1 day		12		9		Join our Food Safety Forum		
✓	9:00am - 5:00pm	Root Cause Analysis ★	1 day		13		10				
✓	9:00am - 5:00pm	Validation & Verification ★	1 day		14		11				
✓	9:00am - 2:30pm	Vulnerability (Fraud) VACCP ★	1 day		15		12				
✓	9:00am - 5:00pm	Professional 3-Day Fast Track ★choose any 3 above ★	3 days		↑		↑				
✓	9:00am - 5:00pm	Internal Auditor	2 days	17 + 18		16 + 17		1 + 2	A community for sharing knowledge and discussing all aspects of food safety. Connect with experts and enthusiasts to exchange ideas, ask questions, and gain valuable insights on maintaining high safety standards.		
✓	12:00pm - 5:00pm	Effective Hazard & Risk Analysis Course (HARA)	2 days		8 + 9		19 + 20				
✓	12:00pm - 5:00pm	Hazard Analysis and Critical Control Points (HACCP)	2 days		8 + 9		19 + 20				
✓	12:00pm - 5:00pm	Hazard Analysis and Risk-Based Preventive Controls (HARPC)	2 days		8 + 9		19 + 20				
	9:00am - 5:00pm	Environmental Monitoring	1 day								
	9:00am - 5:00pm	An Approach to Product Safety Culture	1 day	On request only. Email us at academy@1stc.uk							