



BSI Academy

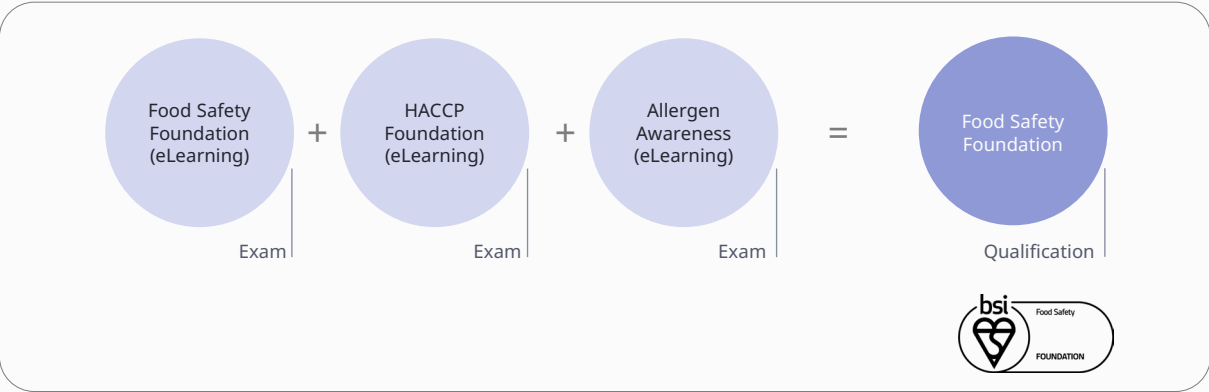
Food training courses and
qualifications 2025

New Zealand



Food & retail – Qualification pathway

The qualification learning pathway includes the following three essential courses, each fully accessible on-demand. This format offers unparalleled flexibility and the chance for individuals to study at their own pace, accommodating hectic schedules and varying shift work arrangements.



Food Safety Foundation On-demand eLearning

This course teaches food handlers and manufacturers essential food hygiene and safety practices. Learn to prioritize safety, identify hazards, and implement effective controls.

Prerequisite: N/A
Price: \$59
Duration: 2 hours



[Find out more](#)

HACCP Foundation On-demand eLearning

This course equips food handlers and manufacturers with the knowledge to implement HACCP principles, identify food hazards, and effectively control and monitor food production using the 12-step process.

Prerequisite: N/A
Price: \$59
Duration: 2 hours



[Find out more](#)

Allergen Awareness On-demand eLearning

Cover the causes of allergic reactions to food, symptoms of allergic reactions and the mechanisms for controlling allergens in food production.

Prerequisite: N/A
Price: \$59
Duration: 2 hours



[Find out more](#)



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FSSC 22000 v6 Understanding

Gain a thorough insight into food safety management systems and the key concepts and structure of FSSC 22000, key terms, definitions and the ISO standardized high level structure.

Prerequisite: N/A

Price: \$895

Duration: 1 day



[Find out more](#)

FSSC 22000 v6 Internal Auditor

This course equips you with skills to assess and report on process conformance under FSSC 22000, covering audit initiation, preparation, conduct, reporting, and follow-up tasks.

Prerequisite: Familiarity with FSSC 22000 and Food Safety Management Systems (FSMS) is recommended.

Price: \$1495

Duration: 2 days



[Find out more](#)

FSSC 22000 v6 Lead Auditor

This course updates you on food safety developments, empowering you to drive continual business improvement through effective audits aligned with FSSC 22000 and ISO standards.

Prerequisites: Solid understanding of FSSC 22000, ISO 22000, and relevant ISO 22002 prerequisite program. FSMS audit experience is recommended.

Price: \$3495

Duration: 5 days



[Find out more](#)

FSSC 22000 v6 Implementing the Changes

This course helps you gain an understanding of the changes of FSSC 22000 v6.

Prerequisite: Familiarity with FSSC 22000 v5.1.

Price: \$695

Duration: 4 hours



[Find out more](#)

Food Defence TACCP

This online Food Defence (TACCP) course teaches you how to identify and manage threats to your food business and protect your products. Learn from anywhere with live tutor interaction.

Prerequisite: N/A

Price: \$595

Duration: 4 hours



[Find out more](#)

Food Fraud VACCP

Gain insights into risk assessment methods like VACCP to ensure the genuineness of your products by evaluating your supply chain and business for potential food fraud risks and control measures.

Prerequisite: Prior knowledge of the global food supply chain and your organization's processes is beneficial.

Price: \$595

Duration: 4 hours



[Find out more](#)



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Combined VACCP and TACCP

This course is a combination of our Food Defence TACCP and Food Fraud VACCP training courses.

Prerequisites: Prior knowledge of the global food supply chain and your organization's processes is beneficial.

Price: \$1095

Duration: 1 day



[Find out more](#)

ISO 22000:2018 Food Safety Management Systems Awareness On-demand eLearning

This awareness course will help you understand what food safety management is, why it's important and how you can contribute to effective food safety in your organization.

Prerequisite: N/A

Price: \$59

Duration: 30 minutes



[Find out more](#)

ISO 22000:2018 Food Safety Management Systems Requirements

This course provides a comprehensive understanding of ISO 22000 and its key concepts, including the standardized high-level structure, enabling you to interpret and apply these principles effectively within your organization's processes.

Prerequisite: N/A

Price: \$1395

Duration: 2 days



[Find out more](#)

ISO 22000:2018 Food Safety Management Systems Lead Auditor

This course covers the key principles and practices of conducting effective FSMS audits aligned with ISO 22000 and ISO 19011, providing the knowledge and skills needed to lead successful audits from initiation through follow-up.

Prerequisites: Knowledge of ISO 22000, FSMS principles, ISO/TS 22002-1, HACCP, and relevant food safety legislation. Internal/lead auditor experience is beneficial.

Price: Request a quote

Duration: 5 days



[Find out more](#)

Implementing SQF Systems

This course helps align food safety programs with the SQF Code, enabling you to build and sustain a successful SQF System.

Prerequisites: HACCP Requirements qualification or HACCP Refresh qualification.

Price: \$1495

Duration: 2 days



[Find out more](#)

BRCGS - Food Safety Issue 9 For Sites

Gain a comprehensive understanding of the standard's general principles, compliance requirements, and the certification process, including necessary actions before, during, and after the audit.

Prerequisite: Download and review the BRCGS Global Standard for Food Safety Issue 9 from the BRCGS Bookshop to prepare for the course.

Price: \$1495

Duration: 2 days



[Find out more](#)



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HACCP Requirements

This course covers the CODEX HACCP's five initial steps and seven core principles for creating HACCP plans, enhancing your practical skills and leadership abilities for HACCP teams through current industry examples.

Prerequisite: Review the provided pre-course reading on CODEX General Principles of Food Hygiene.

Price: \$1495

Duration: 2 days



[Find out more](#)

HACCP Refresh

This course aims to refresh and update your food safety expertise, focusing on Codex HACCP principles to effectively manage a HACCP food safety plan.

Prerequisite: Attendees must have completed HACCP training within the past three years.

Price: \$695

Duration: 6 hours



[Find out more](#)

Food Safety Internal Auditor

Elevate your audits beyond compliance with our specialized food industry course, designed to refine internal audit processes, meet customer standards, and enhance food safety practices.

Prerequisite: Knowledge of the principles of FSSC 22000 and Food Safety Management Systems (FSMS).

Price: \$1495

Duration: 2 days



[Find out more](#)



Allergen Management and VITAL

Understand how you can manage allergies in manufacturing and how you can use the VITAL tool to access the potential impact of allergen cross-contact and present allergen advice consistently.

Prerequisite: N/A

Price: \$795

Duration: 1 day



[Find out more](#)



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Root Cause Analysis in the Food Industry

Apply root cause analysis (RCA) effectively within their organization, incorporating real-world best practices and fostering collaborative learning among attendees for enhanced knowledge exchange.

Prerequisite: N/A

Price: \$695

Duration: 4 hours



[Find out more](#)

Root Cause Analysis in the Food Industry On-Demand eLearning

This course covers the reasons for conducting root cause analysis and three of the methods commonly used for root cause analysis.

Prerequisite: N/A

Price: \$295

Duration: 3 hours



[Find out more](#)

An Introduction to Food Safety Culture On-Demand eLearning

This course explores the importance of food safety culture and its impact on your organization. Discover your role in creating a safe food environment and delivering safe products to customers.

Prerequisite: N/A

Price: \$295

Duration: 1 hour



[Find out more](#)

Developing a Mature Food Safety Culture (PAS 320)

Enable your food safety culture team to implement guidelines by understanding food safety culture and its connection to your FSMS and organizational culture.

Prerequisites: Complete the "Introduction to Food Safety Culture" eLearning and familiarize yourself with PAS 320:2023 beforehand.

Price: \$1395

Duration: 2 days



[Find out more](#)

Leading a Mature Food Safety Culture (PAS 320)

Understand how a mature food safety culture supports successful business performance, explore its dimensions, and identify actions senior leaders can take to establish and enhance it within their organization.

Prerequisite: N/A

Price: \$495

Duration: 2 hours



[Find out more](#)

Food Recall

Gain the skills to review effectiveness of mock recall activities to continually improve food recall protocols.

Prerequisite: Participants should be familiar with food safety management and product traceability systems.

Price: Request a quote

Duration: 3.5 hours



[Find out more](#)



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Food Safety Sanitation Program

This course equips you with the know-how to establish and execute a cleaning and sanitation program, crucial for safe food production.

Prerequisite: Delegates are expected to have general knowledge about food safety.

Price: [Request a quote](#)

Duration: 4 hours



[Find out more](#)

Food Labelling

This course offers you a framework to validate labelling requirements, implement a labelling prerequisite program, and understand key GFSI certification requirements.

Prerequisite: N/A

Price: \$695

Duration: 4 hours



[Find out more](#)

Food Safety Supervisor

Learn safe food handling practices and how to instruct others, including proper storage, preparation, and service. Gain the skills to supervise food safety, ensure compliance, and take corrective action.

Prerequisite: N/A

Price: \$495

Duration: 5 hours



[Find out more](#)



BSI knowledge bundles

Food Safety Introduction

Training bundle	Options for bundles	RRP price	Bundle price	Savings
<ul style="list-style-type: none">• HACCP foundation eLearning• Pest awareness eLearning• Allergen Awareness eLearning• Food Safety Foundation eLearning• Effective Foreign Matter Management• Root Cause Analysis eLearning• Introduction to Food Safety Culture eLearning	Option 1: Selection of 3 courses from the list	\$1000 + GST	\$645 + GST	\$355
	Option 2: Selection of 5 courses from the list	\$1465 + GST	\$945 + GST	\$520
	Option 3: Select all 7 courses from the list	\$1640 + GST	\$945 + GST	\$695

[Find out more](#)



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Risk Management

Training bundle	RRP price	Bundle price	Savings
<ul style="list-style-type: none">• HACCP Foundation eLearning• Pest awareness eLearning• Allergen awareness eLearning• Food safety foundation eLearning	\$2590 + GST	\$2095 + GST	\$495

Auditor Essentials

Training bundle	RRP price	Bundle price	Savings
<ul style="list-style-type: none">• Food Safety Internal Auditor• Root Cause Analysis On-demand• ISO 22000 Lead Auditor• FSSC 22000 v6 Lead Auditor	\$5385 + GST	\$4395 + GST	\$990

[Find out more](#)

Business Continuity

Training bundle	RRP price	Bundle price	Savings
<ul style="list-style-type: none">• Food Labelling• Food Recall• Root Cause Analysis for the Food Industry	\$2085 + GST	\$1485 + GST	\$600

Risk Management

Training bundle	RRP price	Bundle price	Savings
<ul style="list-style-type: none">• HACCP Requirements• Food Defence TACCP• Food Fraud VACCP	\$2590 + GST	\$2095 + GST	\$495

Risk Management Refresh

Training bundle	RRP price	Bundle price	Savings
<ul style="list-style-type: none">• HACCP Refresher• Food Defence TACCP• Food Fraud VACCP	\$1790 + GST	\$1295 + GST	\$600

[Find out more](#)

Training requirements by standard

STD Type	Regulator or Standard or Certification Body	HACCP Requirements		HACCP Refresh		Food Safety Internal Auditor (2 Days)	Other Relevant Training
		HACCP Team Leader	HACCP Team Members	HACCP Team Leader	HACCP Team Members	Internal Auditor	
HACCP	QMS Audits HACCP Certification	● Highly recommended	No specific requirements	Highly recommended every three years	No specific requirements	No specific requirements	No specific requirements
GFSI	FSSC 22000 (v6 2023)	● Required	No specific requirements	No specific requirements	No specific requirements	2.5.15.2 i. For FSSC 22000 internal audit, the lead auditor shall have successfully completed an internal auditor course of 16 hours covering audit principles, practices and techniques. The training may be provided by the qualified internal Lead Auditor or through an external training provider. ● Required	2.5.15.2 iii. FSSC Scheme training covering at least ISO 22000, the relevant prerequisite programs based on the technical specification for the sector (e.g. ISO/TS 22002-x; PAS-xyz) and the FSSC additional requirements – minimum eight hours. ● Required
	BRCGS (Issue 9 2022)	2.1.1: The team leader shall have an in-depth knowledge of Codex HACCP principles (or equivalent) and be able to demonstrate competence, experience and training. Where there is a legal requirement for specific training, this shall be in place. ● Required	2.1.1: The team members shall have specific knowledge of HACCP and relevant knowledge of products, processes and associated hazards. ● Recommended	● Required	Every three years ● Recommended	3.4.2: Internal Audits shall be carried out by appropriately trained, competent auditors. Auditors shall be independent (i.e. not audit their own work). ● Required	4.2.1: Where personnel are engaged in threat assessment and food defence plans, the individual or team responsible shall understand potential food defence risks at the site. This shall include knowledge of both the site and the principles of food defence. • Food Defence and Food Fraud (TACCP / VACCP) • Food Safety Culture • VITAL training – Allergen Management • BRCGS Issue 9 ● Recommended
	Freshcare Edition 4.2 (see also HARPs)	No specific requirements	No specific requirements	No specific requirements	No specific requirements	No specific requirements	• Freshcare Food Safety and Quality Edition 4.2 ● Required • HACCP for Produce and Freshcare Edition 4.2 ● Recommended
	SQF Edition 9	2.1.1.5: The primary and substitute SQF practitioner shall: Have completed a HACCP training course. HACCP Training is defined by SQF as “a minimum two-day duration and assessed”, “Used extensively in a country” and “delivered” by a recognized institution”. ● Required Note: Two HACCP-trained SQF practitioners must be in the business	2.1.1.5: Substitute SQF Practitioner – Same training requirements as SQF Practitioner. ● Required	2.9.2.1: The training program shall include provision for identifying and implementing the refresher training needs of the organization. ● Required	● Required	5.1: Personnel conducting internal audits shall: Have successfully completed internal auditor training. ● Required	2.6.4.1: The crisis management plan shall include at a minimum: The nomination and training of a crisis management team. • Crisis Management Training – Crisis and Incident Management • Implementing SQF Systems Edition 9 • Food Safety Culture • VITAL training – Allergen Management • VACCP / TACCP ● Recommended

Training requirements by standard

STD Type	Regulator or Standard or Certification Body	HACCP - Requirements		HACCP Refresh		Food Safety Internal Auditor (2 Days)	Other Relevant Training
		HACCP Team Leader	HACCP Team Members	HACCP Team Leader	HACCP Team Members	Internal Auditor	
Retailer Standards	Aldi (V100201 2015)	As per chosen GFSI standard	As per chosen GFSI standard	As per chosen GFSI standard	As per chosen GFSI standard	As per chosen GFSI standard	As per chosen GFSI standard <ul style="list-style-type: none"> Food Safety Culture VITAL training – Allergen Management VACCP / TACCP
	Woolworths Supplier Excellence (V2 2019)	Food Manufacturing Std 12.7.8: The Supplier must have at least on representative formally trained in HACCP. This training must be updated at least every three years. The representative must be able to demonstrate competency in the principles and application of HACCP. 2.1.2: The team leader must have an in-depth knowledge of HACCP and be able to demonstrate competence and experience. ● Required ● Recommended	2.1.2: The team members must have specific knowledge of HACCP and relevant knowledge of product, process and associated hazards. ● Recommended	12.7.8: This training must be updated at least every three years. The representative must be able to demonstrate competence in the principles and applications of HACCP. ● Required	● Recommended	3.5.1: The audits must be completed by competent internal auditors who are able to assess and communicate the outcomes of the audit process. Auditors must be able to demonstrate evidence of auditing skill. Responsibilities and frequencies must be defined. ● Recommended	Woolworths continue to support the use of VITAL to determine allergen labelling. Focus needs to be placed on allergen management and ensuring that finished products reflect the labelling in conjunction with the allergen management Code of Practice and allergen risk matrix. ● VITAL Allergen Management (1 day) ● Food Safety Culture ● Recommended
	HARPS Version 2.0	4.1: The HARPS Practitioner shall complete HACCP training by a Registered Training Organization (RTO) or a local or international equivalent. A Statement of Attainment, or equivalent, confirming successful completion shall be maintained and in Australia include the following preferred Units of Competency (UOC) as a minimum: FBPFY2002 Apply Food Safety Procedures; and FBPFY3002 Participate in a HACCP team. Or Combined HACCP + Freshcare 4.2. ● Required	No specific requirements	4.2: The HARPS Practitioner shall undertake Refresher HACCP training once every three years conducted by a Registered Training Organization (RTO). Every three years ● Required	No specific requirements	No specific requirements	GFSI standards such as Freshcare and SQF schemes underpin HARPS. See those standards for guidance on other training.



Terms and conditions:

Prices are available on the BSI website. Note all prices are in NZD and are exclusive of GST. Any prices stated are current at the date of printing. Prevailing GST rate will be applied upon the issue of invoice where appropriate. Prices are subject to change at any time. BSI does not guarantee that this brochure is not free from printing errors.

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