



Food and Retail courses and qualifications

Australia

Add value to your organization,
whilst progressing your career

August 2025



Food and Retail courses and qualifications

Food and retail sector training covers a wide range of topics; focussed on ensuring safe, sustainable and socially responsible products are manufactured, delivered and served to customers.

Our courses and qualifications can help you gain the knowledge and skills needed to ensure safe, sustainable and socially responsible products are manufactured, delivered and served to customers, whilst also developing your career.

Browse our portfolio:



ISO 22000



HACCP & GMP



GFSI Schemes



Food Safety Culture



Food safety management skills

Food Safety Management ISO 22000

ISO 22000 is designed for food organizations of any size.

Ensure that your organization's food products and services are consistently safe and meet customer and applicable statutory and regulatory requirements.

Browse our range of courses and qualifications

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.

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.

Available as an instructor lead course or an **on-demand eLearning course**

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.



HACCP and GMP



HACCP stands for Hazard Analysis Critical Control Point. This method of identifying and controlling hazards in food is used as the basis for food safety management standards all around the world.

Browse our courses and qualifications

HACCP Foundation eLearning

This course has been developed for food handlers and other staff in food manufacturing who need to understand the principles of HACCP.

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.

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.

GFSI Schemes

We audit several GFSI benchmarked schemes, and BSI Training Academy train tutors and provide courses on three – BRCGS, FSSC 22000 and SQF.

[Browse our range of courses and qualifications](#)



[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.

[FSSC 22000 V6 Implementation](#)

In this course you will gain the required skills to conduct a baseline review of your organization's current position and implement the key principles of FSSC 22000.

[FSSC 22000 V6 Implementing the Changes](#)

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

[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.

[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.

[BRCGS Global Standard for Food Issue 9: Sites Training](#)

This two-day training course has been designed to enable you to gain a full understanding of the general principles of the Standard, and how to comply with the requirements.

[Implementing the SQF Quality Code – Edition 10](#)

Designed for those responsible for developing, aligning, verifying, maintaining, and otherwise supporting the site's SQF food safety system and its culture of food safety.

Food Safety Culture

One factor is common to every food safety incident or recall – people and the way they behave in relation to food safety.

Browse our courses and learn how you can encourage best practice and stay in line with regulatory requirements



An Introduction to Food Safety Culture 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.

PAS 320 Leading A Mature Food Safety Culture

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.

PAS 320 Developing A Mature Food Safety Culture

Enable your food safety culture team to implement guidelines by understanding food safety culture and its connection to your Food Safety Management System (FSMS) and organizational culture.

Food Safety Management Skills

Food staff need a wide range of skills to support them in implementing the many varied requirements of food safety standards and schemes, developing their understanding and ensuring they remain up to date with the challenges of producing safe food.

Browse our growing range of courses



Earn a BSI Food Safety qualification, validating your expertise

Food Safety Supervisor

This course will equip you with the knowledge and skills to become a Food Safety Supervisor in a retail environment.

Food Safety Internal Auditor

Move from compliance to value added audits with our food industry specific auditing course. Implement effective internal audit processes that enable you to meet customer requirements and identify opportunities for continual improvement.

Food Safety Foundation eLearning

Achieving a BSI Foundation Qualification in Food Safety is a key first step in demonstrating food safety knowledge: principles; best practice; and impact awareness of safety within food production.

Food Safety Sanitation Program

All food manufacturers must implement effective cleaning and sanitation programs to ensure food safety; this course equips you to support on-site teams in putting these practices into action.



Food Safety Management Skills



Browse our growing range of courses



Earn a [BSI Food Safety qualification](#),
[validating your expertise](#)



Combined Food Fraud VACCP and Food Defence TACCP

This course teaches you how to identify and control threats to your business and supply chain by working within TACCP and VACCP framework.

Food Fraud Prevention (VACCP)

This course enables you to assure the authenticity of your food ingredients and packaging by minimizing vulnerabilities through a risk assessment of your supply chain.

Food Defence TACCP

This course is ideal for those who are new to the food industry or to food safety, in food production roles, or other roles where a good basic knowledge of food safety and hygiene is important.

Food Recall

This course develops the necessary skills to document a food recall plan based on industry best practice food recall systems based on the requirements of Global Food Safety Initiative, (GFSI) standards.

Food Labelling

This course provides a framework for validating labelling requirements and implementing a prerequisite programme, while explaining key GFSI certification standards and their importance.

Allergen Awareness

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

Pest Awareness

This course will enable you to recognise the different types of pests commonly found in food production, and how to prevent infestation.

Effective Foreign Matter Management

This course will provide delegates with a framework to identify the sources of foreign matter and determine appropriate controls to effectively prevent recurrence.

Root Cause Analysis in the Food Industry

This course will provide you with a framework to implement root cause analysis and provides two commonly used methodologies to identify root cause.

Available as an instructor lead course or an **on-demand eLearning course**

BSI Qualifications: Progress towards your ideal future

We've developed our qualifications so you can accelerate positive change, support your organization's goals and become a key leader in creating a more resilient and sustainable future.

As the creator of the world's leading standards, we offer a comprehensive suite of carefully-assessed qualifications to help forward-thinking individuals like you develop skills and competencies at the highest level. We offer qualifications across many disciplines, including auditing, digital trust, artificial intelligence, GHGs, sustainability, health, safety and well-being and quality.

94% of BSI clients would recommend a BSI qualification to their peers



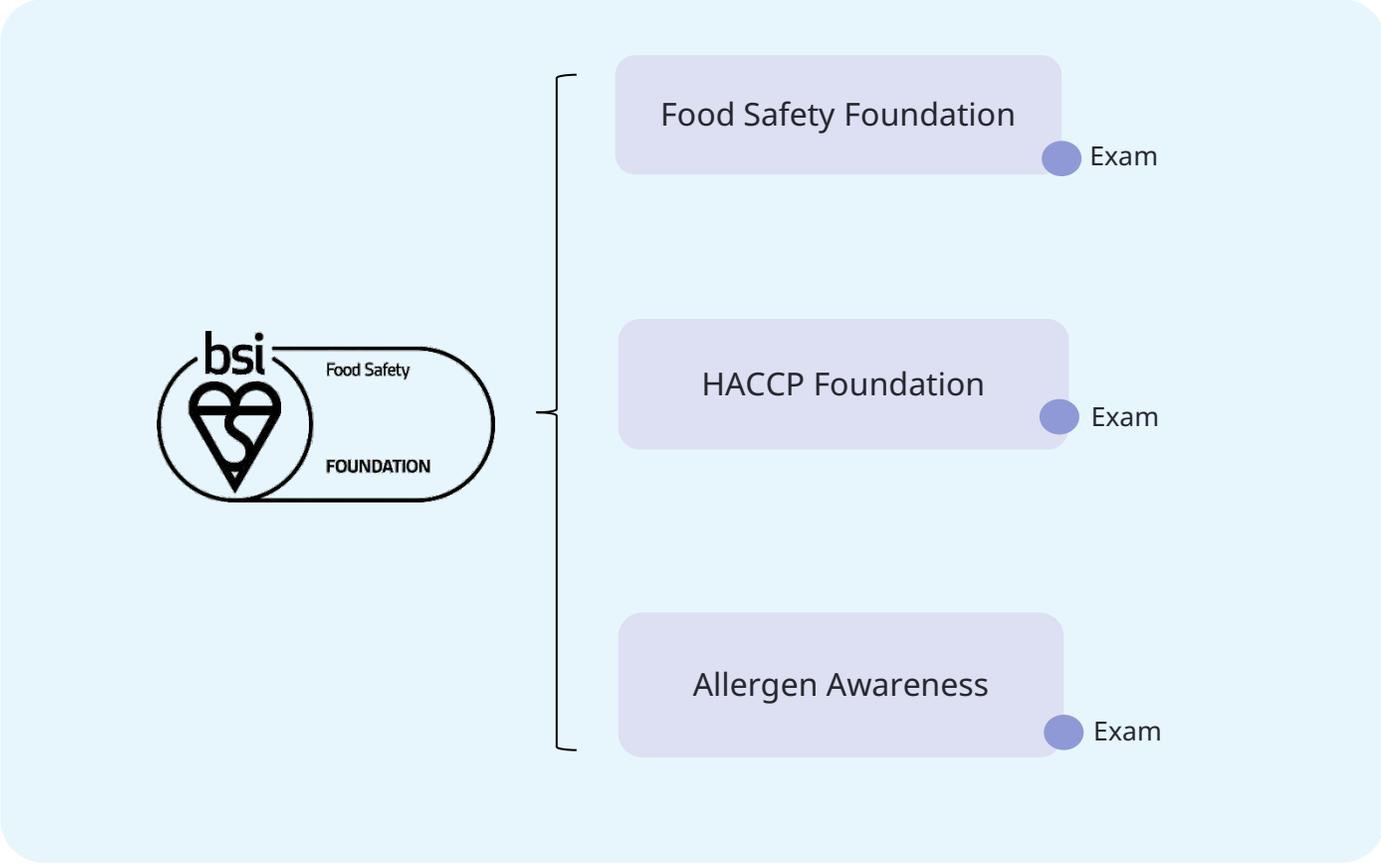
“

“A qualification from a highly reputable and well-established organization such as BSI convincingly conveys information about my professional skills and dedication.”

Péter B K,
QA Analyst, Saudi Petroleum Services Polytechnic, KSA

Food Safety Foundation Qualification

This qualification has been developed for food handlers and other staff in food manufacturing who need to understand the principles of food hygiene and safety.



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](#)

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

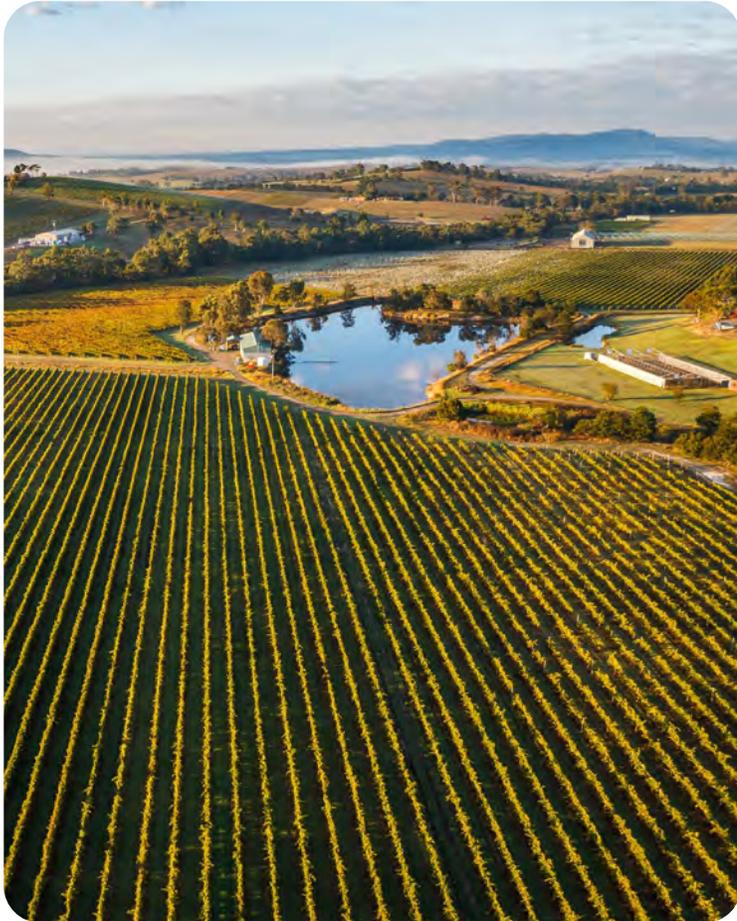
Risk Management Refresh

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](#)



BSI knowledge bundles for wine industry



Training bundle	Options for bundles	RRP price	Bundle price	Savings
<ul style="list-style-type: none"> • Understanding FSSC 22000 v6 • ISO 22000 requirements • Effective foreign matter management • Root cause analysis for the food industry • Developing a mature food safety culture • Food fraud VACCP • Food defence TACCP 	Option 1: Selection of 3 courses from the list	\$2685 + GST	\$2330 + GST	\$355
	Option 2: Selection of 5 courses from the list	\$3385 + GST	\$2865 + GST	\$520
	Option 3: Select all 7 courses from the list	\$5775 + GST	\$4995 + GST	\$780

[Find out more](#)

Terms and Conditions:

Prices are available on the BSI website. Note all prices are in AUD 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.

[Read the complete terms and conditions here.](#)

Get in touch to discuss your individual or organizational needs:

P: 1300 730 134

E: training.aus@bsigroup.com

RTO: 40532.

ABN: 72 078 659 211.

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
	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
GFSI	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. ● 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 10	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. ● 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 ● HACCP Requirements ● 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: FBPFYSY2002 Apply Food Safety Procedures; and FBPFYSY3002 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.

Learn in a way that works for you

Access flexible learning in a format that works for you.

We understand that people learn in different ways, so we've devised a range of delivery formats to suit all needs.

Whether you prefer learning at your own pace through distance learning or enjoy the challenge and interaction in classroom-based learning – we can provide a format you will be comfortable with.

Live online training

Learn from the comfort of your home, for convenience.

On-demand eLearning

Self-paced, online, available 24/7 – for complete flexibility.



Classroom-based training

Convenient location and dates, in-person with like-minded learners.

In-house training

In-person or online, adapted to your organization's needs.

“The tutor was knowledgeable, made everything easy to learn and used his experience of real-life situations to introduce the validity of each lesson”

BSI course delegate





Your partner
in progress

Want to learn more?

Explore courses and
qualifications from BSI

bsigroup.com/training-au

1300 730 134

training.aus@bsigroup.com

