

Increased performance and engagement through interactive training can improve employee retention and their career growth – while strengthening your business.

TAG TRAINING COURSES

TAG provides both *onsite* and *remote* trainings on a range of topics, all tailored to your needs.

STANDARDS & REGULATIONS

U.S.

- FSMA Compliance
- Preventive Controls Qualified Individual (PCQI) (Human & Animal Foods)
- Foreign Supplier Verification Program (FSVP QI)
- Intentional Adulteration Vulnerability Assessment (IA VA)
- Food Defense Qualified Individual (FDQI/IA VA)
- Produce Safety Rule PSR Courses
- Inspection Readiness

CANADA

- Safe Food for Canadians Act (SFCA)
- Safe Food for Canadians Regulations (SFCR)
- Canadian Food Labelling

HACCP

- Basic, Advanced, Managers, Executives
- HACCP Assessment
- Seafood HACCP

GFSI

- GFSI Readiness
- BRCGS Standard Issue 9

OPERATIONAL EXCELLENCE

- Allergen Control
- Animal welfare
- Communication & Social Media
- Controlled Environment Ag
- Environmental Monitoring & Control
- Food Safety Culture
- Hazard Assessment & Control
- Internal Auditing
- Labeling (Product & Menu)
- Microbiology
- Recall & Crisis Management
- Recall Simulation
- Retail Food Safety
- Root Cause Analysis
- Sanitary Design
- The Sanitary Plant
- Supply Chain Risk Management
- Traceability Rule
- Custom Topics



CONTACT TAG TODAY
to discuss and schedule your team's training!