

- ◆ **Food Safety**
- ◆ **Accredited HACCP**
- ◆ **Introduction to BRC & Salsa**
- ◆ **Health and Safety**
- ◆ **COSHH**
- ◆ **Environmental Awareness**
- ◆ **Food Labelling**
- ◆ **Food Styling**
- ◆ **First Aid**
- ◆ **Allergy Awareness**
- ◆ **Developing Health & Safety Policies**
- ◆ **Health and Safety Auditing**
- ◆ **Risk Assessment**

## **NEEFDG**

**Training Schedule  
for  
Food & Drink  
Manufacturers  
January to June  
2009**

<i>Course Name</i>	<i>Course Brief</i>
<b>FOOD SAFETY:</b> Level 2 Award in Food Safety	Ideal for front line food operators, they will gain a firm grasp of the importance of food safety and knowledge of the systems, techniques and procedures involved in maintaining food safety.
Level 3 Award in Supervising Food Safety	This course will allow supervisors/team leaders and managers to comply with legislation, ensure the production of safe food and identify and correct food safety hazards. It will also assist businesses in meeting 3rd party audit requirements.
Level 4 Award in Managing Food Safety	From food business owners to trainers, from production, to technical, to hygiene managers, this qualification meets industry needs for a high level practical qualification with external accreditation.
<b>QUALITY MANAGEMENT STANDARDS:</b> Level 3 Award in HACCP in Manufacturing	This course conforms to the HACCP Training Standard and is widely accepted by external auditors and inspectors as proof of subject area knowledge. The aim of this qualification is to ensure that candidates have a knowledge and understanding of HACCP principles and how these may be applied to ensure food safety and management systems.
Introduction to BRC/SALSA	A course providing an overview and comparison of BRC and SALSA standards, with practical guidance on developing and implementing procedures to meet the standards.
<b>HEALTH AND SAFETY:</b> Level 2 Award Health and Safety in the workplace	As well as providing a useful introduction to workplace health and safety, the course addresses relevant issues in the workplace. It also provides wider benefits in terms of a preventative approach to hazards, promoting a 'safe practice' culture.
Principles in COSHH	This course introduces candidates to substances, the risks and controls available, and outlines what to expect from a Control of Substances Hazardous to Health (COSHH) assessment. The qualification will prepare employees to contribute to the safer use of hazardous substances in their workplaces.
<b>ENVIRONMENTAL:</b> Environmental Awareness Certificate	The need for businesses to address environmental issues has never been greater: aimed at managers and supervisors, it enables them to take corrective action and deal with environmental issues and customer queries.
<b>FIRST AID:</b> Emergency First Aid	This course meets the needs of employers to comply with the Health and Safety (First Aid) Regulations 1981, require that all employers and the self employed have suitable first aid cover.
<b>FOOD LABELLING:</b> Food Labelling Regulations	Creating a food label is not a simple task, consequently this course has been developed to provide delegates with the knowledge and skills to prepare legally correct labels for today's food industry.
<b>BESPOKE WORKSHOPS:</b> Food Styling	Creating fantastic shots for advertising, editorials or packaging involves a number of key skills combining culinary skills with art and science. This one day hands-on course will give you some invaluable hints and tips on how to style food and drink for a beautiful end result.
Allergy Awareness	The course informs food handlers about food sensitivities, allergens, how to identify them, relevant legislation and managing risk within the workplace.
Risk Assessment	Employers and the self employed have a legal duty to assess health and safety risks. This course ensures those carrying out risk assessments have the necessary knowledge and skills and also provides useful example documentation which can be used in the workplace.
Developing a Health and Safety Policy	Most businesses are aware of their duties to have a policy, but developing it can be a daunting task! This workshop will give advice and provide useful documentation to make the task a little easier!
Health and Safety Auditing	The course covers the skills and practices of effective safety auditing, including the relationship between auditing and improvement.
Level 3/4 Revision course for delegates requiring further assistance	We know that for some its not the knowledge its getting it down that's a bit tricky! This workshop looks at exam techniques and allows you to complete lots of exam type questions to help you on the way to that certificate!

**All the above course and workshops are being run by**  
**HSF Training Ltd**  
**Winner of the SOFHT Best Training Company 2008 (under 100 employees)**  
**Winner of the SOFHT Trainer of the Year 2007**  
**Tel 01914920550**  
**[www.hsfraining.co.uk](http://www.hsfraining.co.uk)**

COURSE NAME	Jan 09	Feb 09	Mar 09	Apr 09	May 09	June 09	Duration	Cost
<b>FOOD SAFETY:</b>								
Level 2 Award in Food Safety		2 (H)*	26 (H)*			2 (H)*	1 day	£45.00
Level 3 Award in Supervising Safety	13/14 /15 (B)*		10/11 /12 (H)*				3 days	£175.00
Level 4 Award in Managing Food Safety					13/14/ 20/21 27 (H)*	4th exam (H)	5 days plus exam	£350.00
<b>QUALITY MANAGEMENT STANDARDS:</b>								
Level 3 award in HACCP in Manufacturing		18/ 19 (B)*	24/25 (H)*		28/29 (H)*		2 days	£175.00
Introduction to BRC/SALSA	20 (H)*	20 (H)*		15 (H)*			1 day	£75.00
<b>HEALTH AND SAFETY:</b>								
Level 2 Award in Health and Safety in the workplace	22 (H)*		18 (H)*			11 (H)*	1 day	£45.00
Principles of COSHH	27 (H)*	23 (H)*		22 (H)*			1 day	£45.00
<b>ENVIRONMENTAL:</b>								
Environmental Awareness Certificate	21 (H)*		20 (H)*			10 (H)*	1 day	£50.00
<b>FIRST AID:</b>								
Basic First Aid/Emergency First Aid	28 (H)*	25 (H)*			15 (B)*	29 (H)*	1 day	£45.00
<b>FOOD LABELLING:</b>								
Food Labelling Regulations		3 (H)*	23 (H)*		19 (H)*	15 (H)*	1 day	£75.00
<b>BESPOKE WORKSHOPS:</b>								
Food Styling		16 (B)*				23 (H)*	1 day	£70.00
Allergy Awareness							1 day	£50.00
Risk Assessment							1 day	£50.00
Developing a Health and Safety Policy				20 (H)*			1 day	£50.00
Health and Safety Auditing				23 (H)*			1 day	£50.00
Level 3/4 Revision course for delegates requiring further assistance							2 days	£50.00

**\* KEY: TO COURSE VENUES (H = HEXHAM) (B = BIRTLEY)**

**To book the above training courses/workshops, please fill in course booking form  
Please make payment to Northumbria Larder, and send to the below address**

**Costs are correct at time of issue, but may be subject to change.**

**North East England Food and Drink Group  
Ground Floor, Beaufront Park, Anick Road, Hexham NE46 4TU  
Tel: 0845 456 2340 Fax: 0845 456 2341  
Email: [enquiries@tasteneast.co.uk](mailto:enquiries@tasteneast.co.uk)  
Web: [www.tasteneast.co.uk](http://www.tasteneast.co.uk)**

## About North East England Food & Drink Group (NEEFDG)

The primary vision of NEEFDG is to ensure that the food and drink sector makes a significant and measurable contribution to the economy of North East England. One NorthEast and NEEFDG identified that a core task in achieving that will be improving skills, partly through the provision of excellent training opportunities to people across the region.

One of the major barriers to growing the food and drink sector in this region is the relatively low level of skilled workers available. In turn, people have been put off considering a career in the sector because of the limited training available. This programme aims to address this problem.

## About HSF Training Ltd.

HSF Training are based in the North East of England, the company was set up in 1997, and specialises in delivery high quality food safety and health and safety training. In 2008 HSF won the Society of Food Hygiene and Technology (SOFHT) Best Company 2008 (under a 100 employees) in 2007 HSF won the Society of Food Hygiene and Technology (SOFHT) trainer of the year award, which was judged on the quality of training, results and diversity of training methods.

We firmly believe that training is the key to your success and with this in mind we aim to offer first class professional courses in a wide range of subjects at a realistic cost. All our courses include relevant course materials and are delivered by professional, qualified trainers, with a wealth of knowledge and experience, and a sense of humour!

Whilst we can't stress the importance of training enough, we still think it should be an enjoyable experience and our course tutors incorporate games, exercises and other interesting activities into the courses. We work on the principles that if training is enjoyable people remember and therefore the training is more effective.

## About Successful & Focused Training

**It can help businesses to:**

- Increase morale and motivation
- Improve quality & productivity
- Assist in legal compliance
- Reduce waste and costs
- Increase staff retention
- Keep you competitive
- Reduce Accidents & absenteeism
- Promote your business

**Improve your business: book your training now!**

**To find out more about our training courses and workshops please contact us at:**

**North East England Food and Drink Group**

Ground Floor, Beaufront Park, Anick Road, Hexham NE46 4TU

Tel: 0845 456 2340 Fax: 0845 456 2341

Email: [enquiries@tasteneast.co.uk](mailto:enquiries@tasteneast.co.uk)

Web: [www.tasteneast.co.uk](http://www.tasteneast.co.uk)