

Food Hygiene Train-the-Trainer Course Summary

Course Accreditation:

The Train-the-Trainer element is accredited at level 3 via the UK national awarding body the OCN, and your trainees can be certified at level 2 also via the OCN, or use either our own certificates or yours - your choice!

Course Overview:

The course covers all of the key aspects of food hygiene, as such the course has relevance in general food preparation, serving and storage locations as well as the higher risk establishments such as residential and nursing homes etc. The course covers; legislation, effects of bacteria, symptoms, Causes of food poisoning, hand hygiene, correct storage, food preparation and cooking the basics of HACCP.

This course is ideal for trainers involved in healthcare at residential and nursing homes as well as those in domiciliary agencies as well as those in a more general environment. The course is also very suitable for managers and senior staff where food is handled so that they are well versed in best practice for which they have responsibility.

The course is run on a friendly and informal yet highly interactive and thought provoking manner, and also covers the barriers sometimes faced when training food hygiene.

Each course we run is different - our delegates are different and we aim to give each one what they need.

Course Material:

The trainers manual consists of trainers notes written for trainers by trainers. The colour codes notes clearly indicate what your delegates are reading, extra background information for you, as well guidance on delivery of the training. Also included is a delegate workbook, trainers guide, test papers, case studies, suggested lesson plan, DVD, and exercises. On the CD which accompanies the course are PowerPoint presentation (wide and normal), a delegate workbook (so you can print off a fresh set each time - no poor photo copies), test papers, and handouts.

We are also quite happy for you to make the course material your own by adding you logo and company colours - all we ask is you keep the "copyright of" intact.

Your Trainers:

Your trainers are experienced in various topics of health & safety, working previously at local, regional and UK level.

Additionally, they have held various posts outside of health and safety giving them a wide range of knowledge and experience - all of which can help your business.

Your trainers have also written, developed, presented and obtained accreditation for most of the courses offered by SpringBoard Safety Services which they own and operate themselves.

Course Prerequisites & Advice:

None, other than a normal working level of written and spoken English.

Course Agenda:

The Train-the-Trainer course will start at 9:30 am and finish at approximately 4:30 pm, The trainee course is usually delivered as one 3 ½ - 4 hour course (suggested lesson plan included).

Course Programme: *(times are only given as a guide)*

DAY ONE

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| 0930 | Registration with coffee |
| 0945 | Introductions and outline of course manual. |
| 1000 | Legislation |
| 1030 | Causing of Food Poisoning |
| 1100 | Coffee |
| 1115 | Controlling Bacteria |
| 1140 | Symptoms of Food Bacteria |
| 1230 | Lunch |
| 1330 | Cleaning/ Hand Hygiene |
| 1400 | Storage |
| 1430 | Food Preparation areas/ Cooking |
| 1515 | Coffee |
| 1530 | HACCP |
| 1555 | Review/ Questions |
| 1620 | End of Course |

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