

Protecting your business, brand and customers



innovative training solutions

short courses - long term benefits

health & safety

food safety

licensing

first aid

nutrition

bespoke management courses



Engaging, informative short courses for any business of any size to improve performance and keep your people and premises safe.

Every organisation has the opportunity to improve employee and business performance through an extensive programme of affordable short courses designed to equip your employees with the **very best training provision**.

Connecting with your business before we start, we ensure our courses are tailored to suit your individual organisation and culture. We don't believe in stuffy trainers or standard courses. Our team is enthusiastic, motivational and engaging to ensure we deliver a *dynamic training experience*. We know that learning in a fun environment is as rewarding as it is enjoyable.



Team Involvement

Ensuring your premises are safe and secure for employees, customers and guests is ultimately part of your responsibility as a business owner or manager and critical to the ongoing smooth running of your operation.

You can share the delivery of that security by ensuring members of your team are informed about potential hazards and how to keep a work place safe as well as arming them on how best to deal with any eventuality should the worst happen. A positive culture delivered by following the 4C's - Control, Co-operation, Communication and Competence.

What to do when the worst happens

Whatever your business, you should have definitely considered the provision of first aid, health and safety as well as general employee occupational health.

Empowering your team through certified training and qualifications in these vital areas will give your workforce and customers confidence, and give you peace of mind.

Safety standards are only as good as the people working in the business, which is why training and awareness are as critical as any other type of training an employee may undertake.

Every member of your team has a responsibility to keep the workplace safe.

Our team will work with yours to ensure all employees understand what is required of them and help them achieve the necessary standards and good practice, everyday in their own working environment. Accredited training can provide due diligence defence in the unfortunate event of any litigation.

Food Safety Training

Whether a full time catering operation, a business involved in the general sale of food items or simply an organisation that has a small catering element, whenever employees are involved with food products it is vital they have ongoing training.

Comprehensive legal compliance is critical to the ongoing operation of a business concerned with food and is only attainable if every member of the team is aware of their responsibility to maintain high standards and the consequences if they don't.

As a Chartered Institute of Environmental Health approved training provider, we have an array of short courses that we run from our training centre at the University of Hull. We can tailor any of our wide range of courses bespoke to your specific business requirements. We count businesses in catering, hospitality, manufacturing and retail sectors, large and small as our clients.

Employee Benefits

A fully trained team is a fully motivated team and one that feels valued, fully capable and competent to do their job. Staff retention is improved and the number of lost working days decreases. Individuals enhance CVs with recognised accreditation and qualifications. An organisation with a positive training culture is always more attractive to employees (both current and prospective) than one with no training provision.

Benefits of Accredited Qualifications

Businesses with employees holding accredited qualifications minimise the risk of litigation should the worst happen and can significantly reduce insurance premiums. Employees see accredited qualifications as an additional benefit to working for the organisation, as they are recognised industry wide.

Location

Courses can be held either at your premises (minimum numbers apply) or off site within the tranquil yet inspirational surroundings of our state of the art training centre at the University of Hull. There is no additional fee for courses held at our facility.

Our Tutors

Our team is made up only of specialists who have had hands on experience in senior management roles from within manufacturing, retail, catering and enforcement. We hand pick our tutors to ensure our clients can be confident that their teams are in safe hands and learning from the best.

Delegates

The numbers of delegates per session is strictly limited to ensure our courses are intimate, personal and delivered with a personal touch. Feedback tells us this style of training is much more effective and enjoyable than traditional sessions with 30-plus candidates or distance e-learning.

Availability

FoodSafe Group runs more courses in our field than any other training provider in the region with courses running most weeks of the year. We have a regular schedule of available courses but please enquire about a bespoke tailored programme we can devise specifically for your business requirements. Due to the restricted number of places on each course, early advanced booking is advisable.

How to find us

Logistics Institute, University of Hull, Cottingham Road, Hull, HU6 7RX. Follow the entry road signs "Newland School for Girls" and "West Entrance" from Cottingham Road. The Logistics Institute is located on the western side of the university and has two prominent 'head' sculptures situated outside the glass reception.

Additional information

Candidates must sign in at least 15 minutes prior to the course start time.

Parking is free in the visitors' car park. Please obtain a parking token from reception before the course start time to enable you to exit.

It is now a CIEH requirement for all delegates to bring photographic proof of identity.

Lunch is not generally included but can be arranged for a small cost. Specific dietary requirements can be catered for with advance notice.

'The enemy of learning is the talking teacher' John Holt



“As part of our continued commitment to H&S training within the business we embarked on an extensive training programme which covered all levels of H&S training within the business.

In order to enable us to achieve this goal we were very specific that we wanted to work with a local, experienced training provider who would supply top quality training to our staff. In particular we needed a training provider who was able to deliver the CIEH Level 3 Intermediate H&S course.

After lengthy investigation we chose FoodSafe as they were able to offer the certified training at intermediate level, tailored to include examples from our workplace that made the training more relevant to our staff. The trainers also had food manufacturing experience so understood the hazards and concerns within our industry.

Over our 10 week programme 100 of our production staff attended the course with an overall pass rate of 89%, 32% of these passed with a merit. These are fantastic results and demonstrate not only the commitment of our workforce to this training but also the hard work and commitment to training given by FoodSafe.

We will obviously be continuing our relationship with FoodSafe.”

Katie Antcliffe, Training Co-ordinator, Aunt Bessies

FoodSafe Group offers:

- Manufacturing Compliance
- Catering/Hospitality Compliance
- Integrated Pest Management
- Innovative Training Solutions
- Deep Clean Hygiene Services



FoodSafe Group Ltd, Logistics Institute,
University of Hull, Hull, HU6 7RX.

Call now to arrange a free consultation or
quotation: **01482 347 596**

www.foodsafegroup.co.uk

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