

Course Name	Course Brief
<b>FOOD SAFETY:</b> Level 2 Award in Food Safety in Manufacturing	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.
Level 4 HACCP in Manufacturing	This Level 4 qualification covers the importance of Hazard Analysis and Critical Control Point (HACCP) - based food safety management procedures, the management and implementation of HACCP - based procedures, development of the procedures and the evaluation of the procedures.
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.
<b>FIRST AID:</b> Emergency First Aid at Work	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>BESPOKE WORKSHOPS:</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.
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
Internal Auditing	This course is based around Customer & BRC requirements for audit. It provides a good insight into the process and includes practical and theory based exercises

**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**

COURSE NAME	Jul 10	Aug 10	Sept 10	Oct 10	Nov 10	Dec 10	Duration	Cost
<b>FOOD SAFETY:</b> Level 2 Award in Food Safety					15 (S)		1 day	£50.00
Level 3 Award in Supervising Safety			6/7/8 (H)				3 days	£190.00
Level 4 Award in Managing Food Safety				6/7/8/20/21/22 (S)			5 days (plus exam)	£385.00
<b>QUALITY MANAGEMENT STANDARDS:</b> Level 3 Award in HACCP in Manufacturing				18/25 (S)			2 days	£190.00
Level 4 HACCP in Manufacturing							5 days plus exam)	£385.00
Introduction to BRC/SALSA			10 (H)				1 day	£90.00
<b>HEALTH AND SAFETY:</b> Level 2 Award in Health and Safety in the workplace			16 (S)			6 (H)	1 day	£50.00
<b>FIRST AID:</b> Emergency First Aid at Work	9 (S)		13 (H)		8 (H)		1 day	£50.00
<b>BESPOKE WORKSHOPS:</b> Food Labelling Regulations	8 (H)					2 (H)	1 day	£80.00
Allergy Awareness				4 (H)	1 (S)		1 day	£55.00
Risk Assessment <b>NEW *</b>	19(H)						1/2day	£35.00
Food Safety Management <b>NEW *</b>	19(H)						1/2day	£35.00
Labelling products <b>NEW *</b>	20 (H)						1/2day	£35.00
Manual Handling <b>NEW *</b>	20 (H)						1/2day	£35.00

**KEY: TO COURSE VENUES (H = HEXHAM) (S = SUNDERLAND)**

**\* Special Rates apply if more than one of the new courses are booked**

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.**

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