

## Catering Training

### Food Safety, Food Allergens, Nutrition & Food Standards



We offer a wide range of fantastic training to keep your skills and knowledge up to date regarding food safety, food allergens, food standards, nutrition and working in the kitchen. Our dedicated training team are experts in their field, adapt courses to be suitable for your school setting and have extensive experience in food safety, food allergen management, food standard compliance, good nutrition and building and developing culinary skills.

#### **Understanding Food Allergens for school staff**

Being confident in managing food allergens and food allergen information can be challenging. Our training will enable you to become confident and meet the requirements of Food Information Regulations 2014; fulfilling the legal responsibility to provide complete and correct allergen information.

#### **Food Safety Awareness for school staff**

Our training aims to provide an understanding of food hygiene including; basic requirements, reducing contamination, keeping work areas clean and identifying food safety issues.

#### **Healthy Eating Awareness and School Lunches**

This course introduces an awareness to healthy eating and basic nutrition and explores the links to poor diet and health and the legal requirements for school meals.


The above courses are three hours in duration and cost £35 per delegate.

**If you require any further information please contact NYES:**

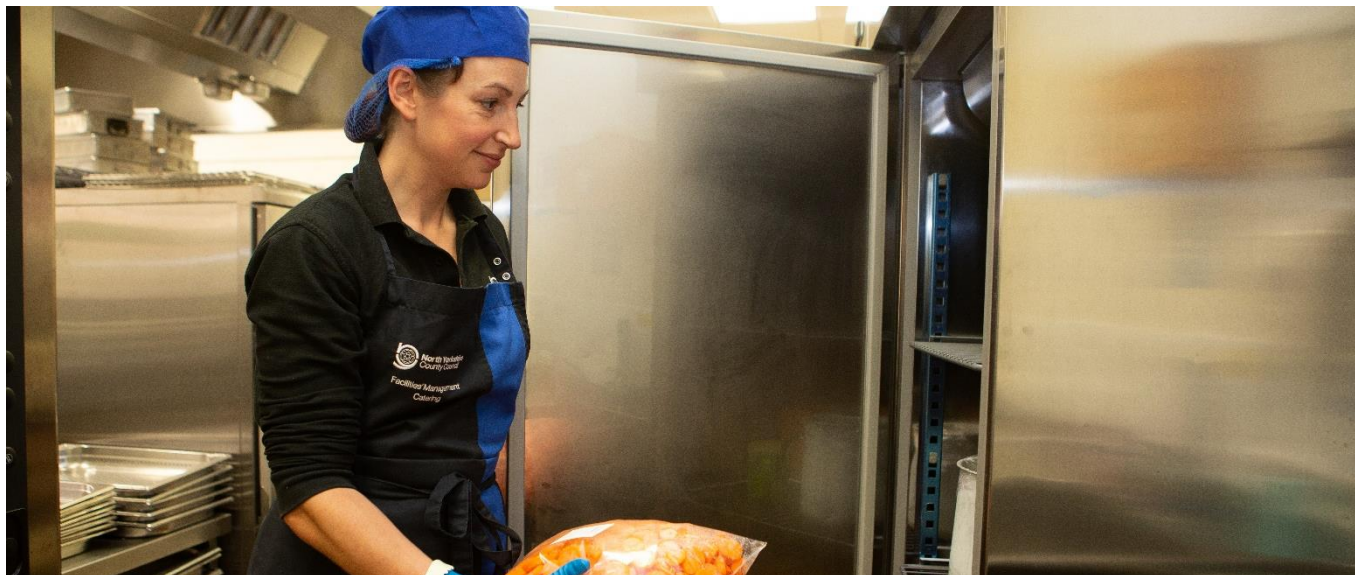
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## HABC Principles of Food Safety in Catering



Highfield is the leading provider of regulated compliance in the UK and provides 70% of all regulated food safety qualifications. We are extremely proud to be a Highfield approved centre.

### Level 1 – Introduction to Food Safety in Catering

This training is ideal for staff members who have a small element of food handling and provides a great introduction to the basics of food safety and a good platform to develop onto the Level 2 Award in Food Safety in Catering. Classroom, blended and e-learning training options are available.

Course duration – 4 hours (plus exam) Cost £55 per delegate classroom E-learning £25 per delegate

### Level 2 – Principles of Food Safety in Catering

This training is suitable for food handlers that prepare, serve or sell food. Everyone who works with food has a responsibility to safeguard the health of consumers and our training makes sure that you are trained in food hygiene matters. Classroom, blended and e-learning training options are available.

Course duration – 7 hours (plus exam) Cost £70 per delegate classroom E-learning £25 per delegate

### Level 3 – Supervising Food Safety in Catering

Suitable for current and future supervisors/managers, this training will ensure your food handlers meet legal requirements and ensures their competency in carrying out high standards of food safety. Classroom and blended learning training options are available

Course duration – 21 – 25 hours Cost. Price on request

**All courses can be booked through the NYES website. We can also come to along to your school and deliver these courses at a convenient time to you and your staff, please contact NYES for prices and to discuss options.**

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