



# Training Courses 2011

**Nutrition**  
courses



**Health & Safety**  
courses



**Hygiene**  
courses



# New CIEH Accredited Courses For 2011

## CIEH LEVEL 2 AWARD IN PRINCIPLES OF MANUAL HANDLING

This qualification, aimed at those who carry out manual handling at work, provides essential information about manual handling hazards and their control. This course is delivered as a half day programme for learners who wish to gain the CIEH Level 2 Award in Principles of Manual Handling.

### **Who needs this qualification ?**

Under the Manual Handling Operations Regulations 1992, employers are required to take appropriate steps to reduce the risk of injury to employees – this includes suitable training.

### **Course Duration**

Half day, plus 1 hour examination time

## CIEH LEVEL 2 AWARD IN HEALTH AND SAFETY IN THE WORK PLACE

Designed to ensure that all employees are aware of their own safety and the safety of the customers, contractors and the public. This qualification can be tailored to business and individual needs to make the learning experience relevant and fit for purpose.

### **Who needs this qualification ?**

Anyone in a work environment.

### **Course Duration**

1 day, plus 1 hour examination time

## **Other available CIEH courses are;**

## CIEH LEVEL 2 AWARD IN FOOD SAFETY IN CATERING

This course will provide candidates with a good understanding & knowledge of food safety. The qualification provides an introduction to food safety and focuses on eight key areas, including the law, the principles of safe food storage and food handling. Study aids will focus on catering practice and guide candidates in applying knowledge of food safety, to ensure that hazards are controlled and good food hygiene standards are maintained.

### **Who needs this qualification ?**

All those who handle food in a catering environment

### **Course Duration**

1 day, plus 1 hour examination time



## **CIEH LEVEL 2 AWARD IN HEALTHIER FOOD AND SPECIAL DIETS**

The benefits of a varied and healthy diet are disputable. This qualification has been designed to provide a good, basic understanding of nutrition.

### **Who needs this qualification ?**

All employees in catering environments involved in the selection of menus, recipes and ingredients. It is also relevant to those in the health care and education sectors.

### **Course Duration**

1 day, plus 1 hour examination time

## **CIEH LEVEL 3 AWARD IN SUPERVISING FOOD SAFETY IN CATERING**

This course will assist candidates in developing detailed knowledge & skills to equip them to supervise and train others in the field of food safety in catering. The qualification provides an introduction to supervising food safety in catering relevant if you have to develop or monitor HACCP-based food safety management procedures. Study aids will focus on catering practice and guide candidates in applying knowledge of supervising food safety, to ensure that hazards are controlled and good food hygiene standards are maintained and developed.

### **Who needs this qualification ?**

Catering Managers / Supervisors / Assistant Cooks / Managers

### **Course Duration**

3 days, plus 2 hours examination time

## **CUSTOMER CARE AND TEAM BUILDING (In house course)**

This training course can be tailored to suit your individual needs. Everyone knows the importance of great customer service. This course will give you the training and skills needed to provide a high service to exceed customer expectations.

### **Who needs to do this course ?**

All catering and welfare staff that have direct contact with the customer.



*We are a flexible training company and all courses can be delivered in house at a time to suit you.*

**To book a course or for more information contact Linda Gill on 01204 374062  
or email [linda.gill@fsoptions.com](mailto:linda.gill@fsoptions.com)**

