

## Half Term Courses for School Caterers

Date	Course	Fee
Monday 11 <sup>th</sup> Feb 2008	<b>Food Allergy Workshop</b> This interactive course is suitable for all food handlers and is ideal for school caterers who are responsible for serving safe food to children. <b>The course will cover the following subjects:</b> <ul style="list-style-type: none"> <li>• Food Allergies and food intolerance</li> <li>• How to recognise symptoms and treat an allergic reaction</li> <li>• Food Allergies and the law</li> <li>• Labelling of ingredients</li> <li>• Controlling cross-contamination</li> <li>• Key messages for food handlers</li> <li>• Risk Assessments for catering</li> <li>• Case studies</li> </ul>	<b>£75 + VAT</b>
Tuesday 12 <sup>th</sup> Feb 2008	<b>CIEH Level 2 Healthier Food &amp; Special Diets</b> This new qualification will benefit all those who prepare and serve food. It provides candidates with a good, basic understanding of nutrition that will enable them to plan well-balanced meals that have a positive impact on health. <b>The course includes:</b> <ul style="list-style-type: none"> <li>• An introduction to nutrition</li> <li>• The balance of good health</li> <li>• Nutritional requirements of different groups</li> <li>• Catering for different groups</li> <li>• Diet &amp; health</li> <li>• Food processing &amp; fortification</li> <li>• Food labelling</li> </ul>	<b>£75 + VAT</b>
Friday 15 <sup>th</sup> Feb 2008	<b>CIEH Level 3 Award in Implementing Food Safety Management Procedures</b> Since January 2006, it has been a legal requirement for most food businesses to implement a documented food safety management system based on the principles of HACCP.  This management level course will enable catering managers and supervisors to implement their own food safety procedures and record keeping in order to comply with food safety law. If you are responsible for food safety but currently have no formal HACCP training, this is an ideal place to start.	<b>£135 + VAT</b>

### Your course fee includes:

Course folder and notes   -   Lunch and refreshments   -   Examination fee and certificate

Please complete the attached booking form to reserve a place on any of these courses

**PLACES ARE LIMITED SO BOOK EARLY TO AVOID DISAPPOINTMENT**

Book 2 or more courses and **save £25**. Call Helen Moore for further information on 01756 700802

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