



FOOD INDUSTRY TRAINING

Food Business Assistance can provide a comprehensive range of training and staff development courses for the food and hospitality industry. Local training to protect not only your customers but also your business.

At FBA we understand that taking staff away from their duties for training is potentially disruptive and costly. That is why we offer extensive on site training in the workplace and at times to suit your needs in order to minimise the impact on your business. These could be one to one or a classroom group style, we also offer standard courses at regular intervals around the area.

We offer a range of certified courses as well as Technical Assistance Programmes created to introduce you to some of the technical aspects of food manufacture and handling.

CERTIFIED TRAINING

All these training courses are certified by the Chartered Institute of Environmental Health (CIEH) or the Royal Institute of Public Health (RIPH) and delivered by a qualified instructor who also has extensive practical experience in the food industry.

COURSE	BODY	LEVELS		
Food Hygiene Certificate	RIPH	Foundation		
Food Safety Certificate	RIPH		Intermediate	Advanced
Food Safety Award in Catering	CIEH	Level 1	Level 2	
Food Safety in Catering	RIPH		Level 2	
Supervising Food Safety in Catering	RIPH		Level 3	Level 4
Food Safety Award in Retail	CIEH	Level 1	Level 2	
Food Safety for Retail	RIPH		Level 2	
Food Safety Supervision for Retail	RIPH		Level 3	
Food Safety Award in Manufacturing	CIEH	Level 1	Level 2	
Food Safety Manufacturing	RIPH		Level 2	
Food Safety Supervision for Manufacturing	RIPH		Level 3	Level 4
HACCP Principles Certificate	RIPH	Foundation		
Applied HACCP Principles Certificate	RIPH		Intermediate	Advanced

TECHNICAL ASSISTANCE PROGRAMMES

As a business grows so does the need to develop more sophisticated technical systems these programmes introduce you to the issues you will face and explain the solutions. These are a range of programmes designed, by food industry professionals, in order to introduce various aspects of the technical management and of the systems required in a modern food handling operation.

BRC ACCREDITATION PREPARATION - An introduction into the requirements of BRC audits. The preparation and systems needed to be successful.

TECHNICAL AND QUALITY INFORMATION SYSTEMS - An introduction to the requirements of an effective technical information system.

HACCP PRACTICAL APPLICATION - An introduction into the principles and practical development of a HACCP system.

ALLERGEN CONTROL AND DOCUMENTATION - An introduction into the requirements of an allergen control system and how to manage cross contamination. Important for companies wishing to pursue a status such as 'nut free' or 'organic'.

TAILOR MADE PROGRAMMES

In addition to the Certified Courses and the Technical Assistance Programmes FBA can develop tailor made programmes to suit your business, employees, products, customers and needs. These can be courses delivered in a classroom style or on the shop floor. FBA understand that not all the knowledge that staff require is covered by a certificated course. We can help you deliver what ever you and your business needs.