



Food Businesses..... Are your staff Fully Trained???



Food Hygiene Training

We offer..... **Unit Standard 167 & 168 accredited courses:**

- Essential training for all staff handling or preparing food in the hospitality sector
- Will meet regulatory requirements for food handler training
- Will improve your food safety grading as part of a proactive approach to food safety management

Course Contents:

- Sources of food poisoning bacteria
- Food contamination & its prevention
- Personal hygiene
- Temperatures control
- Pest control
- Introduction to HACCP

Quality training with local & experienced facilitator....

Tessa Clarke is an associate at Implement and Associates- an established New Plymouth business. Tessa is a registered assessor with HSI and has over ten years experience in food safety.

References:

"I enjoyed the course, it was very informative. It covered all the things we need to know, was well paced and Tessa was easy to listen to. As a result of the course I am very much more aware of hand-washing and how to take food temperatures"

Helen: NP Rest Home

"I was very well informed on most subjects today. I have learnt ALOT! Very pleasurable experience!"

Frazer: NP Restaurant

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