



Safer Food - Better Business

An interactive training course on food safety and hygiene.

The course highlights to staff the basic knowledge and skills needed to **sell any food product** in a responsible and informed manner.

It also helps staff understand the need to ensure food sold on the forecourt **is safe to eat** and their responsibilities for their own **personal hygiene**.

The interactive learning course encourages a **pro-active approach** towards safe working and can be used to help foster and develop this attitude change amongst the entire forecourt staff.

The learning design adopted ensures **effective engagement** of the Learner by continued interaction utilizing screen prompts to guide the trainee through the course and those with little or no computer experience will find it easy to use.

- A **cost effective** solution to your training and ongoing assessment requirements
- **Recorded evidence** of training covering safe working practice and legal compliance
- Progress and achievement that is **measurable**
- Consistent, reinforced auditable training

Having completed the tutorial, a random assessment test is generated and the course records the Learner's progress providing an auditable trail of results and a certificate of completion can be printed for successful students. This certificate provides evidence of the underpinning knowledge required prior to completing a workplace assessment to prove competence.

The certificate should be signed both by the Learner and the Supervisor to authenticate it. This accreditation of prior learning can contribute towards NVQs.

- Have the course customized to reflect your company's corporate identity, site requirements and company policy
- Delivery of training can be configured to suit individual company IT requirements
- Course accreditation can either be in - house or external (e.g. IOSH or ROSPA) depending on your particular requirements.

**Make your Forecourt a Safety Zone -
Keep it Safe and Legal**

[please click here](#)

A cost effective solution to your training

Interactive Scenarios

Regardless of the subject matter, all of the learning material that we develop is designed to engage, motivate and challenge the learner through the use of interactive screens which help to improve trainees' knowledge retention. We are now enhancing the learning environment within our courses by adding course specific interactive scenarios that encourage the learner into interactive play further improving the knowledge transfer.

The courses and modules that we create can be used for standalone or as part of a blended learning approach and much of the materials have been designed with both purposes in mind.

Well designed learning materials can be used in many different scenarios, maximising your investments.



[please click image to see demo](#)

[please click here](#)

Interactive Training courses for the Petrol Retail Industry:

Safety First on the Forecourt,
Competent Persons - Assisted/Unassisted Deliveries, LPG/
Autogas deliveries, Forecourt Working Safely,
Sale of Alcohol, Fire Training, PC Training,
Food Safety, Age Related Sales.

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...training for success



The course is based on the principles of HACCP and contains the following modules:

Module 1 Cross – contamination

- Understand good housekeeping and that contamination is the most common cause of food poisoning. Identify sources of contamination from other food, surfaces, hands or equipment.
- Understand that leaking packages of meat, broken eggs and pests can cause contamination.
- Understand about physical and chemical contamination of products.

Module 2 Cleaning

- Understand about an effective safe method of cleaning.
- Identify correct personal hygiene cleaning requirements.
- Develop a workplace cleaning schedule.

Module 3 Chilling

- Identify the correct chilling procedures.
- Understand the foods that need to be kept chilled.
- Identify the correct procedure for storing and displaying both chilled and frozen foods.

Module 4 Management

- Identify the correct checks for opening and closing.
- Identify the correct procedure for stock control and dealing with suppliers.
- Understand the need for staff training.

Module 5 Cooking and Preparation

- Identify the correct procedures for cooking and preparation.
- Identify the checks to ensure food is safe to eat.
- Understand serving of ready-to-eat foods such as sandwiches and salads.

Module 6 Diary

- Understand the need to keep a record.
- Identify how to record both daily opening and closing.
- Know how to complete the 4 weekly list. Fill in the suppliers and contact lists.

Further information on
Forecourt Training products available at:

www.forecourtsolutions.co.uk

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