



Health and Safety Course

Food Level 2 Food Handling Certificate and Core level training

July and December 2010

The first day of this two day course covers Core Training (½ day)

This session will cover risk assessments, a culture of H&S and the legal framework and regulations pertaining to D&T.

- Risk Assessment and BS4163/2007 – Core Competencies
- Review and certification day.
 - includes participants undertaking a pre-course audit of needs and capabilities;
 - compiling a portfolio for the Core training.
 - includes a review day where certification will be made. (Certification will be in accordance with DATA competencies and BS4163/2007).

Food Handling Level 2 (½ day)

This is a self study unit which is CD based, created by Creative Learning Solutions. The programme has been awarded a certificate of quality and merit from the Royal Institute of Public Health (2007) and has recently been endorsed by The Society of Food Hygiene and Technology. A CD will be supplied with access codes and instruction.

This programme has been developed for staff who need a recognised Food Hygiene certificate. This programme meets the Foundation Certificate in Food Hygiene and the Level 2 in Food Safety in Catering (formally known as the Basic Food Hygiene). It is a user-friendly programme – it displays clear and concise instructions on the screen and leads students through 10 interactive modules containing a mixture of narration, text, pictures and games. The learning is tested throughout to check understanding.

On successful completion a candidate is eligible for a nationally-recognised certificate which demonstrates food safety training to the equivalent of the Level 2 Food Safety in Catering. This will be sent to the candidate once they have submitted the 8 digit code on successful completion of the course and test. On presentation of the certificate and portfolio the candidate will be signed off by a RDTHSC and accredited with the Design and Technology Association.

Day 2

Presentation of portfolio for review and accreditation.

Venue for Core

This course will be held at Goldsmiths' College, New Cross.

This course is intended for secondary teaching and non teaching staff who are involved in the teaching and supporting d&t activities Food.

Dates, Times and Venue

Monday 5 th July 2010	9.00am - 4.00pm	Goldsmiths College
Monday 13 th December 2010	9-00am – 4.00pm	Goldsmiths College

Tutors: Sandie Kendall, Bartlett Kendall Associates
Tony Lawler, Senior Lecturer, Goldsmiths College

The fees for this course will be £260 + VAT which includes the D&T Association's Health and Safety Training Standards publications.



Application Form

Food Health & Safety and Hygiene 1.5 day Course Dates: 5th July and 13th December 2010

Applicant Contact Details

Title:	
First Name:	
Surname:	
Role in School:	
School Name & Address	
	Postcode:
Telephone No.	
Fax No.	
E-mail:	
How did you hear about this course?	
Signature of Head Teacher or other person responsible for authorising expenditure.	I confirm I have read and accept the Terms & Conditions below. (Signed) (Name).....

PLEASE POST TO:

Bartlett Kendall Associates, Lilian House, 44 Davenport Road, London SE6 2AZ

OR FAX TO: 020 8698 5676

Terms and Conditions:

- The submission of the completed application form and subsequent issue of acceptance of the application by BKA constitutes a confirmed reservation. Acceptance of applications will be made by BKA in writing. If confirmation of the application has not been received within 14 days prior to the course start date, please contact BKA on 020 8473 3002. BKA cannot be held responsible for the non-arrival of information.
- On confirmation of the reservation, and if the fee does not accompany the application, the full course fee will be invoiced to the organisation submitting the application form and the fee is payable within 14 days of the date of the invoice. All course fees must be paid before the start of the course and certificates of attendance will be made available only on payment of all outstanding fees.
- All cancellations must be made in writing or by fax to be received by BKA at least 15 school term-time days before the start of the course. All cancellations are subject to an administration charge of £50+VAT per delegate which will be invoiced, or deducted from any due refund, whichever is appropriate. BKA regrets that no refund of fees can be made for cancellations received later than described above, but a substitute delegate may be nominated at no extra cost.
- In the event that insufficient applications are received for a course to proceed, full refunds of fees paid will be made to applicant organisations.
- BKA reserves the right to make changes to the programme, location and/or course leader(s) without prior notice.
- Where it is necessary to cancel a course at late notice, or on the day of the course, due to factors outside BKA's control (e.g. transport strikes, course leader illness/accident etc.) BKA will offer a new course date. BKA will not be liable for any consequential loss to any delegates or schools/applicant organisations suffered as a result of such circumstances. Delegates' cancellation rights are not affected.
- By submitting this form, applicants and their organisations agree to abide by these terms and conditions.