



Online Course Directory

Tailored online training for the Hospitality sector
brought to you by William Reed, the food and
drinks industry specialists.

Supported by

**The
Grocer**

FOOD
manufacture

THE inspiration for pub success since 1794
**MORNING
ADVERTISER**

Why come to us?

Appetite Learning offers flexible, cost-effective and engaging e-learning courses focused on business-critical subjects.

Part of the William Reed group, Appetite Learning combines deep food and drink market insight, to ensure that we plan and develop e-learning courses with content that exactly meets the needs of the market.

William Reed publishes multiple market leading brands in the Food Manufacturing, Retail and Hospitality sectors, including The Grocer, Food Manufacture & The Morning Advertiser.



Save time and money

Our e-learning courses can save you time and money, and offer an effective training solution for your business showing measureable results alongside proof of compliance. This route is the easiest and most reliable way to get all your staff trained and certified.



Learn from anywhere, anytime

Learners can also study at their own pace and from any computer with an internet connection to complete their training outside of regular working hours, or when it's appropriate to your business needs.



Learners set their own pace

They can start the course when they want, pause, rewind and finish when it suits them.



Interactive and engaging

Users will be engaged with our combination of interactive activities and quizzes and subsequently benefit from faster learning.

Contact us

Appetite Learning benefits from over 150 years of trusted business partnerships within the food and drink industry.

We use our deep food and drink market insight to ensure our courses fit the exact needs of the market. We have already achieved proven results with firms both large and small from Coca Cola and LR Suntory, through to independent retailers and hotel groups.

Why not talk to us about your organisations learning needs?

CALL US



01293 610473

EMAIL US



appetitelearning@wrbm.com

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AppetiteLearning



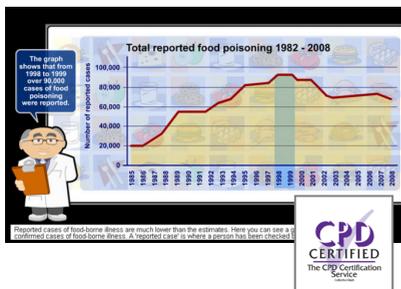
@AppetiteLearn



Appetite Learning®

Level 1 Food Safety and Hygiene

£15.00 + VAT



The aim of this food hygiene training course is to introduce you to the basic principles of food safety and hygiene. It is intended for anyone working in catering and for those wanting to work in hotels, cafes, bars, restaurants, kitchens, fast food outlets and catering in hospitals or schools. It is ideal as induction training and will benefit anyone working in a situation where there is food and drink but who is not involved with food preparation.

Level 2 Food Safety and Hygiene for Catering

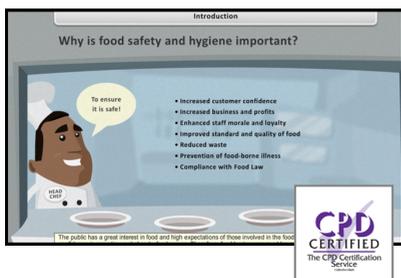
£15.00 + VAT



Anyone handling food and drink in the catering sector must be trained in food safety and hygiene. The aim of this course is to raise understanding and achieve good food hygiene standards. Learners will gain an understanding of a wide range of key food safety issues. They will know the correct temperatures needed for storage and food handling activities from delivery through to sale. They will be aware of common food pests and how to control them, along with the principles of cleaning and disinfection and applying them. This course leads to the Level 2 Certificate in Food Hygiene.

Level 3 Food Safety and Hygiene for Supervisors

£125.00 + VAT



This course is ideal progression for anyone who has completed a Level 2 Food Safety course, but is now taking further responsibilities for food safety within a business – or just wants to know more! Following the RSPH syllabus, it is aimed at those who are supervising other staff within a food business – whether that is catering, manufacturing or food retailing. We would recommend that all food premises should have at least one person trained to Level 3 – particularly if they are in charge of other staff and are responsible for the training of those staff. This course will provide a deeper understanding of Food Safety than Level 2 and will also consider some of the implications of poor food hygiene.

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Discounts available for multiple purchases; please contact us on 01293 610473

Level 2 HACCP Training Course

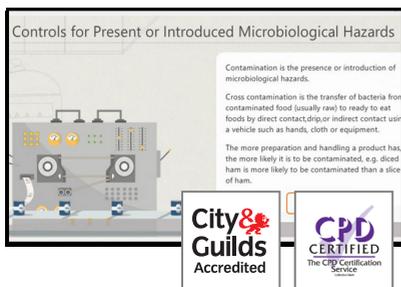
£25.00 + VAT



The EU's Hazard Analysis Critical Control Points (HACCP) system is essential knowledge for those working in the food industry. This course takes you through each stage of the globally recognised safety system to raise awareness of the risks of working with food and ensure you keep your business safe.

Understanding HACCP (Including City & Guilds certificate)

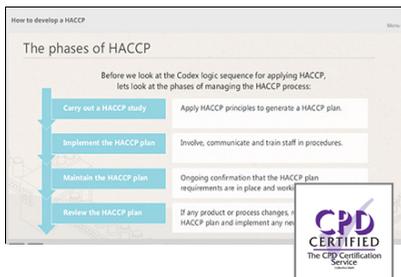
£30.00 + VAT



This course will help all levels of food industry workers comply with the EU's stringent food safety law, HACCP. HACCP systems may be developed by the food industry's company owners and managers but all staff need to make sure working processes comply with its internationally recognised standards. This course provides first-class training for your staff at a fraction of the cost of classroom-based learning – and without the disruption.

Level 3 HACCP Training Course

£99.00 + VAT



This first-class training comes at a fraction of the cost of classroom-based learning – and without the disruption to your business.

After completing this course learners should understand:

- How to manage food safety
 - Prerequisite programmes
 - Different approaches to HACCP
 - How to develop HACCP plans
- Interactive activities will help to consolidate new information.

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HACCP for Supervisors (including City and Guilds Accredited Certificate)

£125.00 + VAT



This first-class training comes at a fraction of the cost of classroom-based learning – and without the disruption to your business.

After completing this course supervisors should understand:

- How to manage food safety
- Prerequisite programmes
- Different approaches to HACCP
- How to develop HACCP plans

Interactive activities will help to consolidate new information.

Food Allergy Awareness Training

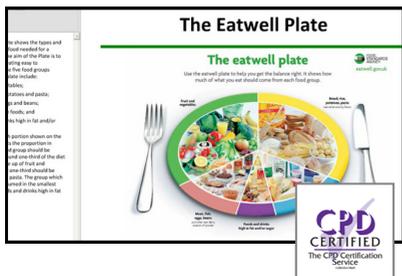
£15.00 + VAT



The aim of this Food Allergy Awareness Training course is to raise understanding of the impact for those consumers who are allergic to a particular food or ingredient and how to ensure consumers are well informed about their food choices. There is no known cure for a food allergy and consumers have to avoid the food or ingredients to prevent reactions to the allergenic food. For some only a trace of the allergenic food may be needed, symptoms can range from mild to serious and for some consumers can be life threatening.

Nutrition, Healthier Foods & Special Diets – Foundation

£45.00 + VAT

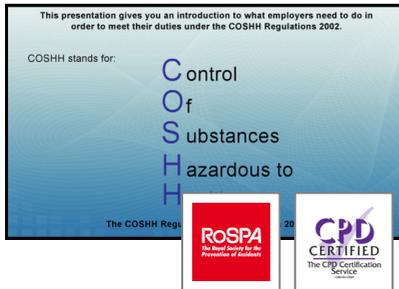


The Government is committed to reducing death and ill-health caused by diet-related disease. More than ever, caterers and those preparing and serving food for others need to understand the link between diet and health. Based on the syllabus of the Level 2 Award in Healthier Food and Special Diets, this course covers the basic principles of nutrition which underpin the production of healthy food, the preparation of special diets, and the effect that nutrition has on our health, and is aimed at those who are employed in catering environments and involved in the selection of menus, recipes and ingredients.

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An Overview of COSHH

£15.00 + VAT



Every year, thousands of workers are made ill by hazardous substances, contracting lung disease such as asthma, cancer and skin disease such as dermatitis. The Control of Substances Hazardous to Health Regulations 2002 (COSHH) were established, and amended in 2005, to help employers protect both employees and others who may be at risk at work due to exposure to chemicals or other hazardous substances.

COSHH in a Food Environment

£20.00 + VAT



Employers have a duty to protect their employees from becoming ill by exposure to chemicals and other hazardous substances in the workplace and the food industry is no exception.

This course helps anyone working in the food industry to understand:

- What The Control of Substances Hazardous to Health (COSHH) regulations stand for
- Good and bad practice
- Why COSHH is important.

Health and Safety in a Food Environment

£30.00 + VAT



This training will teach employees about the risks and responsibilities of working with food. It will raise their awareness of health and safety hazards, background and current legislation.

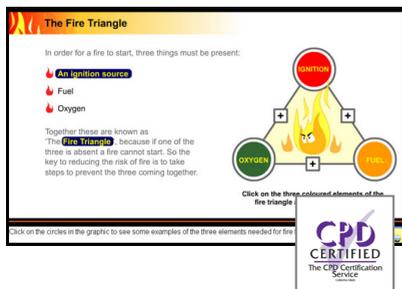
After completing this course employees should be able to:

- Describe the development of health and safety
- Explain why health and safety is important
- Explain how it should be implemented in a food environment.

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Fire Safety Training

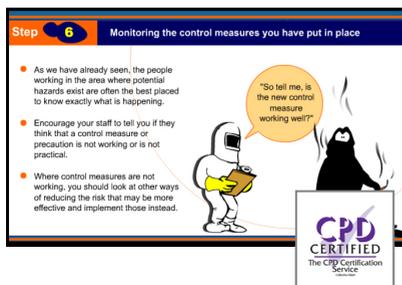
£15.00 + VAT



Fire training is no longer optional. The Regulatory Reform (Fire Safety) Order 2005 which came into force in October 2006 requires staff to receive appropriate fire training; employers are now legally required by Fire Safety Regulations to provide information, instruction and training to employees about the fire precautions in the workplace. This online fire safety training course will help employers and individuals to fulfil this requirement by offering learners an overview of the key issues relating to a safe working environment.

An Introduction to Risk Assessment

£30.00 + VAT



All managers or supervisors are responsible for safety in their offices. A key method of ensuring safety is to undertake risk assessments of work environments and activities; this course outlines the process involved in doing so. On completion of the course, learners will be aware of: hazard identification; risk evaluation; communications; application of control measures; review of risk assessments. They will know risk assessments are important, know the definitions of hazards and risks, and know the seven key steps to risk assessment.

An Introduction to Slips, Trips and Falls

£30.00 + VAT



Slips, trips and falls are the most common cause of injuries in all workplaces in the UK. This module has been developed to provide people at any level, in any sector, with guidance that will help them prevent slips, trips and falls. On successful completion of this module, the learner will understand why it is important to prevent slips, trips and falls, what can cause them, what can be done to prevent them and about risk assessments and the Law.

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