

BELOW IS A COMPREHENSIVE LIST OF ACCREDITED BITE SIZED TRAINING COURSES THAT HAVE BEEN DEVELOPED THROUGH THE FOOD AND DRINK SKILLS PROJECT AND CAN ATTRACT UP TO 70 % FUNDING FOR ELIGIBLE BUSINESS OWNERS AND THEIR STAFF WHO WORK WITHIN FOOD AND DRINK PRODUCTION, HOSPITALITY, TOURISM AND FOOD AND DRINK RETAIL RELATED SECTORS IN WALES:

Working with a network of approved training providers throughout Wales, we can work with you to access the training you require to help your business grow.

The Welsh food and drink industry currently employs 230,000 people which represents 18% of the total Welsh workforce; this makes food and drink the largest combined industry across Wales, generating approximately £6.5 billion of sales revenue year after year.

Accredited training to improve your business . . .

If you're looking to boost your skills and want to progress your training, we can offer accredited training funding support of up to 70%, available through the Welsh Food & Drink Skills Project for eligible businesses. As well as a programme of training courses across Wales we can also offer bespoke training solutions and in-house training programmes.

COURSE TITLES:

ACCREDITED FOOD LABELLING TRAINING COURSES

Are you meeting new legislation requirements?

Food labelling laws are changing! Learn how you need to comply with our training support.

As of 12 December 2014, all food products packed or sold in the UK must be compliant with the new regulations. Even if you operate a restaurant or café, or serve food, your business must provide clear, accurate and complete information about the presence of any allergens listed in the regulations to the consumers.

This intensive one day 'food labelling training course', devised through the Welsh Food & Drink Skills Project will help you understand:

- Allergen information, including on food sold loose and in restaurants cafes etc.
- How to calculate the nutritional information in your recipe
- Clarity and legibility of food information for consumers
- labelling requirements of non pre-packed foods

The new rules will make food labelling clearer, and improve the nutrition and allergen information provided with food. All food products packed or sold in the UK must be compliant with the new regulations; this includes food sold in restaurants, takeaways, cafés, sandwich shops, pubs, and hotel or food shop. Run by leading food safety consultants, Food Business Assistance - The course can help you understand what is required of your business.

www.foodanddrinksproject

01982 552646

LANTRA
Raising skills, backing business
Codi sgiliau, cefnogi busnes

Improve
CYNGOR SGILIAU Bwyd a Diod
FOOD & DRINK SKILLS COUNCIL
CYMRU
WALES

people1st cymru



ACCREDITED FOOD HYGIENE RATING SCORE COURSES

What's your number?

Do you run a food outlet -Restaurant, takeaway, café, sandwich shop, pub, and hotel or food shop? Learn how your business can achieve the highest rating possible, as well as understanding how to retain and improve your score.

Run by leading food safety consultants, Food Business Assistance - the course can help you understand what is required of your operation to ensure you meet the standard.

This intensive one day 'scores on the doors training course', devised through the Welsh Food & Drink Skills Project will help you:

- Understand what is required of your operation to ensure you meet the standard when the Environmental Health Officer (EHO) inspects your business.
- Explain the procedures and criteria's that the EHO looks for during the inspection,
- Understand how the scheme works,
- Recognise what the inspectors evaluate and how many points are awarded for what aspect of your operation.

ACCREDITED DIGITAL MARKETING TRAINING COURSES

Are you making the most of social media for your business?

Learn how to convert more website visitors into buyers, improve your ranking in search engines, develop 'twitter strategies' and maximise the benefit of Facebook to your business.

Led by Eddy Webb, Digital Marketing consultant and Director of In Synch these eight accredited courses are interactive, using hands-on training and interactive discussions throughout; this ensures that the training is as real as possible, so that it meets the needs of each individual delegate.

Courses include:

- Facebook for Beginners
- Advanced Facebook - Using Social Networks to Market Products and Services
- Twitter – Micro blogging for business
- Using Twitter to Market Products and Services - Advanced Use of Twitter
- Google Analytics - Using Website Statistics to Measure Marketing Performance
- Using Google Analytics to make your Website more effective
- Email Marketing
- Rank Higher in Google – Search Engine Optimisation

www.foodanddrinkskillsproject

01982 552646

LANTRA
Raising skills, backing business
Codi sgiliau, cefnogi busnes

Improve
CYNGOR SGILIAU BWYD A DIOD
FOOD & DRINK SKILLS COUNCIL
CYMRU
WALES

people1st cymru



ACCREDITED TRAINING TO HELP YOU MAXIMISE YOUR FOOD BUSINESS OR SET ONE UP
Running a food outlet? Want to give your business the cutting edge?

Take the opportunity to evaluate how you're currently operating; identify your business' strengths and weaknesses, and highlight opportunities and where improvements can be made that will reflect in your profit margins.

This 2 day comprehensive course with guest industry speakers, workshops, hands on exercises and networking has been developed with hospitality providers (cafes, tearoom, restaurants, pubs, hotels, visitor attractions) and food and drink companies in mind. The training will address:

- Compliance, business planning, costing and financial control
- How to use the SWOT analysis, staffing and recruitment
- Working out your market and meeting it -Marketing, promotion and branding
- Menu planning and development, pricing and sourcing
- Quality control
- Staff training and customer service,
- How to deal with customer complaints
- Latest trends within the sector.

Delivered by Nerys Howell of Howel Food Consultancy, experts in providing creative, innovative, quality services to the food and drink industry. They are committed to improving and developing the profile of Wales as a provider of excellent quality produce to the food service throughout Wales. Their team is experienced in developing new concepts and ideas, enabling the industry to be more competitive and successful, developing the food culture in Wales and promoting the industry to the world market.

Courses include:

- How to run a successful food outlet
- Promote the use of Welsh language in Food and Drink settings
- How to Display and Sell Food effectively

LEARN THE SKILLS TO MAKE YOUR BUSINESS BECOME BETTER, GREENER AND SAFER.

Minimizing waste along the food chain.

It's good for the environment, but even better for the bottom line.

Waste costs businesses in the food and drink supply chain £5 billion, annually. The food and drink manufacturing sector alone could save about 720,000 tonnes of food and other material, worth £404 million. This accredited course will enable participants to design, implement and monitor effective waste minimisation strategies in their business.

Delivered by Penarth Management Ltd providers of specialist compliance consultancy and training for quality, environmental, health and safety management. Our Waste Management accredited training aims to provide the necessary underpinning knowledge to manage work related wastes and comply with environmental law, which will help to enable your business to achieve cost efficiencies

www.foodanddrinksproject

01982 552646

LANTRA
Raising skills, backing business
Codi sgiliau, cefnogi busnes

Improve
CYNGOR SGILIAU BWYD A DIOD
FOOD & DRINK SKILLS COUNCIL
CYMRU
WALES

people1st cymru



in your business whilst reducing any adverse environmental impact of your business

By the end of the course delegates will be able to:

- Understand waste and pollution
- Undertake a simple environmental risk assessment
- Understand the legal and regulatory responsibilities of organisations with regard to waste management
- Understand different types of waste

Management Systems Training

Workshop 1: Developing Organisational Policies

Workshop 2a: Environmental Aspects of Organisational Activity

Workshop 2b: Hazard Identification, Risk Assessment and Determining Control

Workshop 3: Organisational Compliance with Legislation and Regulation

Workshop 4: Documenting Organisational Procedures

Workshop 5: Principles of Non Conformity in an Organisation

Workshop 6: Measuring improvement within an Organisation

Waste Awareness Course- 1 day

LEARN HOW TO IMPROVE STOCK HEALTH AND IMPROVE GRASSLAND

Would you like to learn how to treat liver fluke effectively or improve your stock selection skills?

Dunbia are a multinational food company specialising in the production of quality beef pork and lamb products. Dunbia (Llanybydder) has recently undergone a new development with assistance from Welsh Assembly Government and is a world class lamb processing plant in West Wales. Dunbia (Felin Fach) has recently opened a large beef processing plant.

Dunbia in association with the Welsh Food and Drink skills project can now offer a selection of accredited courses including:

- Grassland management
- Rumen Health
- Endo parasite control
- Beef stock selection
- Lamb stock selection
- Liver Fluke

Each of these courses have been designed to be practical for farmers, they are all set on farm or at a meat processing plant, as everybody is more comfortable in these surroundings.

www.foodanddrinkskillsproject

01982 552646

LANTRA
Raising skills, backing business
Codi sgiliau, cefnogi busnes

Improve
CYNGOR SGILIAU BWYD A DIOD
FOOD & DRINK SKILLS COUNCIL
CYMRU
WALES

people1st cymru



Sgiliau'r Dyfodol... gair yn ei bryd
Prosiect Sgiliau Bwyd a Diod Cymru

Future Skills... food for thought
The Welsh Food & Drink Skills Project

www.foodanddrinksproject

01982 552646

LANTRA

Raising skills, backing business
Codi sgiliau, cefnogi busnes

Improve

CYNGOR SGILIAU Bwyd a Diod
FOOD & DRINK SKILLS COUNCIL
CYMRU
WALES

people^{1st} cymru



Sgiliau'r Dyfodol... gair yn ei bryd
Prosiect Sgiliau Bwyd a Diod Cymru

Future Skills... food for thought
The Welsh Food & Drink Skills Project

www.foodanddrinksproject

01982 552646

LANTRA

Raising skills, backing business
Codi sgiliau, cefnogi busnes

Improve

CYNGOR SGILIAU BWYD A DIOD
FOOD & DRINK SKILLS COUNCIL
CYMRU
WALES

people^{1st} cymru

