



Dessert



Further information

### Royal Society for Public Health (RSPH) Level 2 Award in Healthier Food and Special Diets

This qualification is concerned with the basic principles which underpin the production of healthy food and preparation of special diets, and has its focus as the key role of nutrition in health. The 1 day course will be of interest to anyone involved in catering , food and health related occupations.

### RSPH Level 3 Award in Nutrition for Healthier Food and Special Diets

This qualification is suitable for people working in catering and others who are in a position to promote healthy nutrition. The learning outcomes cover the importance of balanced diets, the nutrient composition of food, nutritional needs of individuals and the preparation , presentation and promotion of healthy meals and diets.

The course can be delivered to suit organisational needs and concludes with a multiple choice examination.

For further information contact:

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# Catering Service Training Menu

Available for pupils and school support staff



**BARNSLEY**  
Metropolitan Borough Council



## Appetiser



## Starter



## Main course

### Hand Hygiene for Pupils

A one hour interactive session using the Glo Germ™ handwashing system.

A fun and interactive session raising pupils awareness of the importance of basic health and hygiene routines. Delivery of memorable hand washing training by simulating how germs are transferred by hand.

Activities include teamworking to show how germs are spread by inspecting hands and surfaces, effective handwashing technique, discussion and worksheets.

Each pupil receives a certificate.

### Food Hygiene Awareness for School Support Staff

A two hour session highlighting awareness of food safety in a school setting.

Topics studied:

- Understanding and preventing contamination
- Personal hygiene/handwashing
- Cleaning and disinfection of surfaces

Supported by learning material that reinforces the study areas.

The session can be tailored and extended to meet particular needs of the school by incorporating any of the following related topics

- Food safety in cookery sessions
- Control of infection
- Overview of the School Food Standards - school lunches and all school food other than lunches

### Level 2 Award in Food Safety in Catering from the Chartered Institute of Environmental Health

Ideal course for food handlers that provides fundamental food safety knowledge.

Course delivery - one full working day or adapted to suit your organisational needs.

Topics studied:

- Food safety legislation
- Food safety hazards
- Temperature control, refrigeration and chilling
- Cooking, hot holding and reheating
- Personal hygiene
- Principles of safe food storage
- Cleaning food premises/equipment

Concludes with each participant completing a CIEH multi choice question paper. Successful candidates will receive the CIEH Level 2 certificate.