



## Food Safety for Managers Training Workshop

**Date:** 20<sup>th</sup> March, 2012  
**Time:** 9.30 am – 4.30 pm  
**Venue:** NFU, Agriculture House, Willie Snaith Road, Newmarket, Suffolk, CB8 7SN  
**Course Tutor:** Carolyn Leggett

### Aims of the Course:

- Learn how to store products to maximize shelf life, specifically concentrating on temperature control and avoiding cross contamination.
- Understand how your own personal hygiene and that of your staff directly impacts on the food safety of their product offer.
- Ensure that the design and construction of your premises enhances food safety and does not exacerbate cross contamination possibilities.
- Be able to name the main food poisoning bacteria associated with the foodstuffs they are retailing, and state the growth conditions required by these bacteria.
- Understand the importance of training your staff in food safety principles.
- Be aware of the legal position with regard to food safety management issues.
- Know what problems customers can cause and how to manage these problems to maximise customer care and minimise food safety issues.
- Certificate of Attendance on completion of course

**About the Tutors:** Carolyn Leggett trained as a microbiologist and has been involved in the food industry all her working life. Working with companies from Cadbury's and Del Monte to running her own small food production business, her experience is extensive. Carolyn understands the practical side of food safety, and will ensure her training is relevant and easily applied to real situations.

**Cost: £98 + VAT (including lunch)**

To Book your place on the course contact: [dawn@tastesofanglia.com](mailto:dawn@tastesofanglia.com) Tel 01473 785883  
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