

Food Safety and Hygiene

What are germs and bacteria?

What is Food Poisoning? Why should we have good hygiene? What can we do to keep us and our kitchens clean?

Suitable for those working (or hoping to work) in cafes and kitchens. Those who wish to can take the exam to gain their Food Hygiene Certificate

Contact Jane or Jo for more information and to apply for a place



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Registered Charity No: 297648

Company Number: 2160510



Safety at Work

What does Health and Safety mean? How do we check things are safe for us to use? How do we protect ourselves from being hurt or injured?

Useful for all volunteers to understand their rights and responsibilities and how to keep safe at work.

Making Food to Sell

Practical sessions making meals and baked goods suitable for selling in a cafe.

A useful course to follow alongside the Food Safety course.

Working with Customers

Who are customers? How should we treat them? How should we present ourselves when helping a customer?

This course will help all those working with customers in shops and reception roles.

Dressing for Work

What do people mean when they say 'you need to look presentable'? What does it mean to the customer if you are not clean and tidy?

This course will help all those working in roles where they meet the public.

Money and Till Skills

How good are you at giving the right change? What happens when the till doesn't add up? What to do when someone wants to pay by cheque or card?

Running a Shop

Running a shop is not just sitting behind a till! How we price and display things we wish to sell affects how quickly they sell. How do we make sure the items we sell are good enough to sell?

Suitable for those working (or hoping to work) in a shop.