

Available NOW

- Don't have time to attend a course?
- Finding it difficult to release staff to attend training?
- Do you want to do an online course?
- Do you want to be able to order and pay for it online as well?

NEW Food Hygiene and Health and Safety training courses that you can order, pay for and complete online

Click on the link below to see what is available and to buy your chosen course:

<https://apps2.buckscc.gov.uk/ecommerce/default.aspx?shop=Courses>

How it works:

- Once you have purchased your chosen course, you will receive your log in details by email to access and complete your course within 5 working days.
- As these are online courses, if you wish to purchase multiple packs of the same course, you will need a separate email addresses for each individual pack ordered.
- Once completed, you will be able to download your own certificate for Food Hygiene and your Health and Safety certificate will be sent to you.

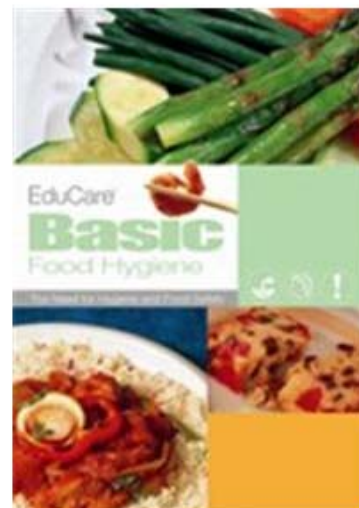
The courses currently available are detailed over the page...

Food Hygiene - £40

This course is suitable for anyone involved with storing, preparing or serving food.

The Early Years Foundation Stage has a specific legal requirement which states that 'Those responsible for the preparation and handling of food must be competent to do so' also 'food hygiene matters should be included in induction'

This online course contains essential information on all aspects of food hygiene and meets both CIEH (Chartered Institute of Environmental Health) and RIPH (Royal Institute of Public Health) standards. You will learn about the risks of contamination, food-borne illnesses and your legal responsibilities. Understand the importance of correct food handling and storage, personal hygiene, preventative measures and effective controls and procedures.



Health and Safety - £25

This course is suitable for anyone – health and safety in the workplace is everyone's responsibility

EduCare®



Health and Safety

The Early Years Foundation Stage has statutory guidance to which providers should have regard stating that 'providers should be aware of the requirements of health and safety legislation (including hygiene requirements). This should include incoming and keeping staff up-to-date.' 'A health and safety policy should be in place which includes procedures for identifying, reporting and dealing with accidents, hazards and faulty equipment'

This programme meets the Institution of Occupational Safety and Health (IOSH) 'Working Safely' standards and will give both the employer and employee, in any field of work, a comprehensive, basic knowledge of

health and safety in the workplace. It covers the essential facts to help you work more safely and contribute to the overall safety of your organisation.