

PulseCare™ Food Safety

PULSECARE™ FOOD SAFETY

Ensuring your staff follows food safety rules can be challenging. When employees are coming and going so quickly, it seems like as soon as you've trained them, they leave. Not to mention that trying to get employees together for training is expensive and hard to coordinate. Nevertheless, if you don't ensure they are following the rules, your business may get a reputation for being dirty or even dangerous.

English is not everyone's first language. How do you know that they've understood the training? If someone gets sick, the story may end in media coverage you would rather avoid. You may be cited with a violation and find yourself paying compensation. Violations can cost you from £1,000 to £100,000 per incident! If the premises are unhygienic or dirty, the authorities can completely shut your care organisation down. What's worse, if someone dies, not only would you have to live with this on your conscience, you may well find yourself in jail. In short, the need for fantastic food safety training for your employees is critical to the success of your care organisation and your personal peace of mind.

PulseLearning creates learning solutions that bring measurable business value to our clients. We achieve this through a high-energy, client-centric approach that combines excellence in people, process, partners, technology and innovation.

The **PulseCare™** solution from **PulseLearning** was custom-created for U.K. care organisations. Our solution provides a complete education and training solution that overcomes the day-to-day barriers to achieving food safety compliance in a regulated environment. These barriers include dispersed workforces, high employee turnover and non-native speakers. Our Food Safety course aims to make your employees fully compliant with the handling, preparation and cooking of food in accordance with the Food Safety Act of 1990 (as amended), the General Food Law Regulation (EC) 178/2002 and the General Food Regulations of 2004 (as amended).

COURSE CONTENT

Our four-hour Food Safety course includes:

- ▶ Personal Accountabilities
- ▶ Hazards and Risk Awareness
- ▶ Hazard Analysis & Critical Control Points (HACCP)
- ▶ Temperature Control
- ▶ Date and Time Control
- ▶ Personal Hygiene
- ▶ Preventing Contamination - Cleaning
- ▶ Preventing Contamination - Waste & Control
- ▶ Allergenic Food
- ▶ How to Respond to Site Inspections

Our **PulseCare™** solution leverages the highly accessible nature of the Web to reduce the time and cost associated with training. The **PulseCare™** solution is available to your employees whether they are currently online or not. In line with your needs, our solution may be supplemented by a variety of tailored components, including quarterly Web seminars with leading industry experts and on-site consultancy.





PulseLearning

Your Learning & Business Performance Partner

PulseCare™ Solution

Comprehensive Suite of Compliance & Business Performance Training

Food Safety Course

MEASURABLE BUSINESS ADVANTAGE

PulseLearning offers much more than a course. We provide a turnkey service to training your employees. Our solution offers the following advantages:

- ▶ Removal of exposure to risk through compliance with food hygiene legislation
- ▶ Help to ensure compliance with:
 - The Food Safety Act of 1990 (as amended)
 - The General Food Law Regulation (EC) 178/2002
 - The General Food Regulations of 2004 (as amended)
- ▶ Enhanced support through updated industry best practices, benchmarking and quarterly seminars with industry experts
- ▶ A creative approach to collaborative and social learning, and talent management
- ▶ Real-time monitoring, tracking and reporting on learning performance linked to compliance

To speak to a member of our sales team, please contact us toll free in the U.K. at 0 800 046 1650. From outside the U.K., contact us at +44 800 046 1650. You are welcome to email us at PulseCare@PulseLearning.com. To see a demo for the PulseCare™ solutions, please visit www.PulseCare.net.

DELIVERY AND REPORTING FEATURES

Our online solution includes the following features:

- ▶ Self-paced, modularised and engaging eLearning with optional role-specific training
- ▶ Extensive out-of-the-box reports for tracking training performance and compliance
- ▶ Rapid installation with minimal demands on client IT resources
- ▶ Access to the course from any Web-enabled computer



Our Food Safety course helps ensure safe handling of food for your service users.