

LIVING WITH THE STARS!

IMPROVE YOUR “SCORES-ON-THE-DOORS” STAR RATING



An essential course for everyone who works in the catering industry.

- ✓ How the “Scores-on-the-Doors” system operates
- ✓ What effect it can have on your business
- ✓ How to prepare for a rating visit
- ✓ Setting and maintaining high standards
- ✓ Improving an existing score
- ✓ Effective training programmes

The effects of a low “Scores-on-the-Doors” star rating on your business can be disastrous!! Under the current legislation, your star rating is available for anyone to see and even copies of recent local authority reports about your business can be easily accessed.

So, it’s not just your customers who can find out about your food hygiene standards, the press and media can also use this information!!

In many cases, food business owners and operators receive low scores as a result of simple errors. They may have HACCP systems in place and they may have trained their staff. But, if the team is not prepared and especially if they are not working in close harmony, the business will fail to achieve the results they need. The design and implementation of effective food safety management systems [HACCP] is essential and it is, of course, a legal requirement. However, if the controls are not fully understood and properly managed, the system will be ineffective and a low score rating will be the inevitable outcome

TO RESERVE YOUR PLACES ON THE
“LIVING WITH THE STARS”
COURSE, CONTACT US TODAY

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LIVING WITH THE STARS is aimed at owners/managers, chefs, front-of-house managers/supervisors and anyone who works in a professional capacity in the food and catering industries.

Course information

Venue – The Hythe Centre, Thorpe Road, Egham TW18 3HD

Date - Call 01784 477002 for dates

Time – Coffee & registration 9:15am

Start 9:30am prompt

Concludes 1:30pm

Course fee £95+VAT per person

Includes course materials and free Food Safety refresher training CD

Visit our website for details of other training courses offered by SAFAS

- ✔ Food Safety**
- ✔ HACCP**
- ✔ Health & Safety**
- ✔ Manual Handling**
- ✔ Conflict Resolution and Personal Safety**
- ✔ Protecting Lone Workers**
- ✔ Stress Awareness**
- ✔ Risk Assessment**

The “Living With The Stars” course was designed by Margaret Goodwin BSc MBA MCIEH. Margaret is a Chartered Environmental Health Practitioner with over 25 years’ experience in food hygiene enforcement. As Managing Director and Senior Consultant of SAFAS, she works in partnership with some of the country’s most prestigious caterers, major corporates and public institutions.

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