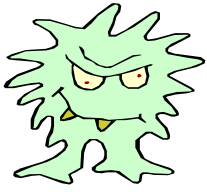


Food Safety Practice



made
Easy



Video Self-Learning Package



Presented by
Adrian Hill



STOP PRESS

**If your staff have not used
this value for money package to
gain basic training skills, then
what are they using?**

“...if the food business provides food to the young, the elderly or the immuno-compromised, such as occurs in hospitals, nursing homes and child care centres, greater precautions need to be taken.”

Safe Food Australia 2nd Edition ANZFA Jan 2001

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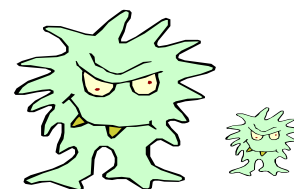


NOW -

A simple and easy to follow video complete with self learning format that will allow all your staff to gain vital knowledge at minimal time and financial cost.

This learning package will:

- Easily be incorporated into orientation programs
- Allow staff to view and complete in a timeframe of their convenience
- Enable training to reach ALL staff including those unable to attend traditional in-house programs
- Form a basis upon which you may measure performance or competence in food safety practice
- Provide you with documentation to demonstrate that staff do know what is required
- Provide truly cost effective outcomes



This exciting program may have implications in the following Expected Outcomes as stated in the *Standards and Guidelines Manual Issue No. 98/1* :

4.1 Continuous Improvement

Expected Outcome The organisation actively pursues continuous improvement.

4.2 Regulatory Compliance

Expected Outcome The organisation's management has systems in place to identify and ensure compliance with all relevant legislation, regulatory requirements, professional standards and guide lines, about physical environment and safety of systems.

4.3 Education and Staff Development

Expected Outcome Management and staff have appropriate knowledge and skills to perform their roles effectively.

4.7 Infection Control

Expected Outcome An effective infection control program.



4.8 Catering, Cleaning and Laundry Services

Expected Outcome Hospitality services are provided in a way that enhances residents' quality of life and the staff's working environment.

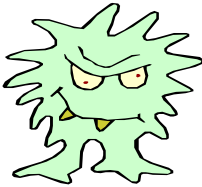
An easy to follow training video on Food Safety that when used with the accompanying self-learning package will result in the ability to demonstrate a basic understanding of this critically important area.

The package covers the following four main areas of Food Safety Practice:

- Personal Hygiene
- Temperature Control
- Cross Contamination
- The Kitchen Environment and Cleanlines

Other topics and advice include :

- Food poisoning - bacterial growth
- Understanding the "Danger Zone"
- Importance of proper documentation
- Working in a clean environment



A little about the Presenter: Adrian Hill

All of his life Adrian has been passionate about food and about caring for the elderly. Combining these two passions he has developed recipes and re-evaluated the catering world in specialised diets. He is a strong believer in continuous improvement and strives for better practical outcomes at every level.

Adrian's qualifications include a Bachelor of Consumer and Applied Science in Food Service, Nutrition and a Post Graduate Diploma in Health Administration. Recently he successfully completed the Aged Care Assessor program.

He has worked in many restaurants and aged care facilities as a catering manager and has recently developed a comprehensive consultancy. More information about Adrian and his activities are available at his website www.somefoodforthought.com

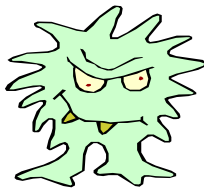
Complete Package including:

- Video/DVD
- Self-Learning Manual
- Electronic copy of Manual

All for only **\$79.95 VHS** or **\$88.95 DVD** including GST, and postage. You will not find a more economical way of providing all of your staff with this vital training.

If you have previously purchased this package in the VHS format and would like to move to DVD you can do so for the special **upgrade** price of **\$31.95**. The upgrade includes a DVD of the video which also contains an electronic copy of the manual.

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