

## EXAMPLES OF PROJECTS - LISTED BY PROJECT TYPE

To protect client confidentiality, all business names have been removed.

### BESPOKE STAFF TRAINING:

- **Game processor**
  - Trained a QA/Technical manager to take full ownership of quality and food safety management and site accreditation.
  - Introduced Pest control training, set up so that client could operate their own Pest management system.
- **Several clients**
  - Provision of “Technical management training programmes” for those about to take on the role in small to medium businesses.
  - Setting up staff development plans and training staff to take on tasks previously carried out by more senior staff.
  - Developed short courses designed around the needs of each business : Plant Food Hygiene and operating standards, Theory and practice of Cleaning, Factory traceability, Product labelling, Internal auditing, water activity testing, sampling procedures.
  - CCP training
- **Salmon smoker**
  - Developed a series of interactive courses and briefings around “Producing good/safe smoked salmon: Controls on Listeria and Clostridia, raw materials, process scheduling, curing smoking, cooling, effective water activity sampling , corrective action and a dedicated HACCP course.
- **Many clients**
  - Provided bespoke and nationally certificated HACCP training to level 1 and 3: (eg: Butchers and Meat/fish/shellfish/cheese/milk processors, Packaging film manufacturer, Vegetable packing, Pie making, Breads, Cakes/confectionary, Breaded products, Smoking and cooking, Aquaculture, Pates, Cereals, Grains, Fruit juice, Water bottling, Distillers, Spirit bottling, Hostels, Hospital central catering, Care homes.
- **Farm development**
  - Developing training and mentoring modules (processing and food safety ) for small scale processed food production on farm.

[Back to Food Technical Services Website](#)

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