



# New Food Business Seminar

## Background

It is recognised that all businesses now have to deal with a minefield of legislation and paperwork associated with various Agencies. As a result it was felt in order to assist and support new food businesses in Perth and Kinross that a seminar specifically to explain current legal obligations in terms of food safety would be beneficial. The Seminar also aims to provide an early insight into the likely interaction between food businesses and Food Enforcement Officers from The Environment Service.

These Seminars are appropriate for all future food business proprietors/managers who are seriously proposing or due to open a food business and are provided at **no cost**. It must be stressed however that this Seminar is **not a substitute for food hygiene training**. It is intended solely for those who have already attained a food hygiene qualification such as the elementary food hygiene certificate or equivalent.

The Seminar is a one off, lasts for approximately two hours, is delivered in a relatively informal manner and although there is no examination and therefore no qualification at its conclusion, it will provide invaluable assistance for those setting up a new food business. A certificate of attendance will be issued to each individual who attends.

**Please note that this Seminar differs from other courses/seminars also currently offered by this Service which are held at different times. (Information on other courses/seminars are detailed on the back of this application form along with feedback on New Food Business Seminars held previously).**

**Venue:** Pullar House, 35 Kinnoull Street, PERTH, PH1 5GD

**Time:** 10.00 am – 12.00 pm

**Dates for 2009:** 4 March                      10 June                      19 August  
16 September                      11 November

**If you book a place on one of the sessions and later find that you are unable to attend, could you please let us know as it may be possible to offer the place to someone else.**

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**The Environment Service  
New Food Business Seminar**

I wish to attend the New Food Business Seminar on

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Name: \_\_\_\_\_ Telephone No: \_\_\_\_\_

Premises: \_\_\_\_\_ Position within Business \_\_\_\_\_

**Complete and return this tear-off slip and send to The Environment Service, Food Safety Section, at the above address or book by phone on 01738 476426. Please indicate if you have any special requirements regarding access to Pullar House, loop system etc.**

## Customer Feedback regarding New Food Business Seminars January 2008 – December 2008

In order for us to help you we ask questions from you, our customers and potential customers as to how we should deliver the New Food Business Seminars. Customer Feedback from previous Seminars is detailed below. This Feedback has resulted in some modifications in the way that we approach delivery of this free service.

We asked 220 people when they would prefer the seminar to be carried out

- 83% - Said they were happy with the current delivery time
- 3% - Said they would have preferred the Seminar to be in the Afternoon
- 5% - Said they would have preferred the Seminar to be in the Evening
- 9% - Said they would prefer the Seminar to be on varying days

As a result of this feedback we have maintained the delivery of Seminars at the normal time but have made our New Food Business Seminar specialist available for, "one to one" seminars by appointment

We asked 224 people if they would have preferred the Seminar in a different format.

- 85% - Said they were happy with the format
- 7% - Said they would prefer some participation
- 7% - Said they would prefer a workshop
- 1% - Said they would prefer an exam

As a result of this feedback the current format is to be maintained however, 14% of respondents specified that they would like more participation. As a result a workshop was introduced in 2008 to facilitate the seminar.

We asked 222 people if they found the Seminar useful.

- 100% - Said they found the Seminar useful

**"As a result of this continued positive feedback we believe that we have identified a need for the FSMS Seminar and have demonstrated our commitment to food business operators and potential food business operators within Perth and Kinross". Jim Dixon, Food & Health & Safety Manager**

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### **Other Training Courses Available**

The following training courses are available to staff/residents of local voluntary/charity groups, namely:

#### Introduction to Food Hygiene Course

This is a 3 hour course appropriate for those preparing low risk foods e.g. snacks such as teas/coffees, cakes, toast, reheating canned foods, providing uncooked breakfasts etc. There is no exam, but a certificate of attendance is issued. Cost £4 per person.

#### Elementary Food Hygiene Course

This is a 6 hour course followed by a 30 minute multiple choice exam. Appropriate for those preparing high risk foods e.g. preparing and cooking meals. An accredited certificate is issued following a pass in the exam. Cost £10 per person.

#### Elementary Food and Health Course

This is a 6 hour course followed by a 30 minute multiple choice exam. Appropriate for those in a position to influence the nutritional diet of others. An accredited certificate is issued following a pass in the exam. Cost £10 per person.

#### Food Safety Management System Seminars

This is a two hour course designed to assist local food businesses in compiling a documented food safety management system. Generic rules and monitoring forms are given in hard copy and in compact Disc format. There is no exam, but a certificate of attendance is issued.

Alternative venues may be considered in consultation with the course organisers.

Specific applications to attend the aforementioned seminars are available by calling 01738 476476.

Although the majority of these courses are held within the Council Offices in Pullar House, Perth alternative venues can be organised where sufficient numbers of attendees are identified (e.g. 15 or more people).

