



## Food Hygiene Training

A Food Hygiene training evening was held on the 3<sup>rd</sup> April 2014. This was to ensure food hygiene awareness is responsibly managed by the club to allow members to use the club kitchen for Junior Night Food and Team Suppers.

Attendees;

A mix of Junior Night helpers, Team Captains and Bar Staff attended the event – 23 people in total to get a good spread of awareness.

Karen Flanagan  
Debbie Maurantonio  
Alison Williams  
Emma Rynn  
Karen Chapman  
Michelle Montgomery  
Hilary Linton  
Lynne Revans

Mary Crowshaw  
Sara Westlake  
Gill Merrell  
Jo Head  
Caroline Adams  
Anne Bixley  
Mary Dewhurst  
Liz Chaplain

Denise Kolb  
Sara Pennant-Jones  
Nicky Warren  
Gill Cotterell  
Thomas Smith  
Andrew Smith  
Douglas Smith

Training covered:

Safer Food, Better Business training guide from the Food Standards Agency. Catering for Staff.

This video training covered the following areas with a strong emphasis on cleaning;

- Food Cross Contamination
- Cleaning
- Chilling
- Cooking

This video can be downloaded from [www.Food.gov.uk/sfbb](http://www.Food.gov.uk/sfbb) for more information.

Club Kitchen awareness was then covered by groups going into the kitchen and seeing where everything is stored. The overall rule of the kitchen is to leave it completely clean and to clean prior to usage also. Storage areas in Fridge, Freezer and shelving were shown with additional info on what types of food could be stored. How to use the dishwasher was also covered. Awareness of cleaning products and what to do with used items was covered and some useful feedback obtained.

A startup and close down checklist has also been created for Junior night which is attached with this file.

