

## TRAINING CONTENT

### DAY 01

- ⦿ Session 01: Nutrition
- ⦿ Session 02: Kids Menu Planning and Development
- ⦿ Session 03: Food Hygiene and Safety Requirements
- ⦿ Session 04: Workplace Protocol

### DAY 02

- ⦿ Session 01: Conflict Management
- ⦿ Session 02: Communication Skills
- ⦿ Session 03: Keys to being Good Employee

### DAY 03

- ⦿ Session 01: Responding to Complaints
- ⦿ Session 02: Respecting Authority
- ⦿ Session 03: Problem Solving

### DAY 04

- ⦿ Session 01: Stress Management
- ⦿ Session 02: Time Management
- ⦿ Session 03: Being a Good Team Player

### DAY 05

- ⦿ Session 01: Occupational Health and Safety Requirements
- ⦿ Session 02: Effective Management
- ⦿ Session 03: Stock Management
- ⦿ Session 04: Financial Management
- ⦿ Session 05: Canteen Equipment

## OUTCOMES OF THE TRAINING

Upon completion of this course participants will be able to maintain, supervise and oversee the day to day operations and food safety in their workplace including preventing and recognizing food safety hazards. All participants will receive a certificate upon completion of training programme.

For more information write at  
[info@chrs.pk](mailto:info@chrs.pk)



**Duration  
(Five Days)**

# TRAINING ON HOSPITALITY SECTOR STAFF

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Being one of the premium consulting companies in Pakistan, Complete Human Resource Solutions (CHRS) specializes in providing highest quality services to its clients. With the cadre of highly qualified and professional associates, CHRS offers a multi-disciplinary approach to its consultancies.

In the school canteen environment of today, professional development for canteen staff should be considered essential if staff is to keep skills and knowledge up to date that will allow them to keep pace with industry changes and legislative requirements.

People who work with food have a special responsibility to safeguard the health of consumers; they must ensure that the food they handle does not cause illness, injury, or any other associated health risks. Studies have shown that preventing unhealthy foods from being served at schools plays a significant role in reducing the incidence of diseases like obesity and diabetes in a society. Healthier eating also contributes to better academic performance.

Complete Human Resource Solutions Pvt. Ltd (CHRS) is pleased to open up our training course to support our local School catering or kitchen staff! We offer Food Safety and Management course for your School catering staff, to help with their overall competency and understanding in their role within Food Safety Management.

### ABOUT THE TRAINING

The course consists of five days training; from 9 am to 3 pm. Following content will be covered during the course:

- ⦿ Keeping the workplace clean
- ⦿ Handling food hygienically
- ⦿ Maintaining personal hygiene
- ⦿ Applying food safety
- ⦿ Monitoring and controlling food safety
- ⦿ Responding to non-conformance of food safety controls
- ⦿ Basic food hygiene principles
- ⦿ Safe food preparation and storage
- ⦿ Temperature control
- ⦿ Cooling and reheating food

- ⦿ Avoiding food contamination

### OBJECTIVES

- ⦿ Rationale for a healthy school canteen.
- ⦿ Community expectations of the canteen in relation to healthy foods and drinks.
- ⦿ Goals to improve access to healthy foods and drinks, which align with the HealthySchool Canteen Strategy.
- ⦿ Canteen management and operational issues.
- ⦿ Promotion and marketing activities.
- ⦿ Sustainability.
- ⦿ A canteen support team, including students, parents and/or other community members.

### PURPOSE OF TRAINING

The school's canteen reflects the value the school puts on healthy eating practices with students, staff and the wider school community. In addition to providing nutritious foods, the canteen has an important health promoting, educational and sociocultural role within the school, while at the same time providing a service for parents wishing to purchase healthy lunches for their children.

For students that use the canteen regularly, the foods purchased make a significant contribution to their total food intake and nutrition. Nutrition is important to health all throughout life and it is particularly important at times of rapid growth and development, which include the school years.

