



CMES

Catering News

End of year 2014



After attaining the top Food Hygiene Rating of 5 at the start of the Open Day season the Catering Group of Members ran a very successful operation throughout the year, bringing in many compliments from the public on our Open Days not to mention a large contribution to the Society funds.

Not wishing to rest on their 'laurels' some of the members decided to take a Food Safety course and sit the exam for the Level 2 Award in food safety. So seven of our members spent a whole day on the course, at the Club, with members of St Johns Ambulance and an external trainer/examiner. This culminated in a 1 hour written exam under full exam conditions, definitely no talking allowed!!



HABC Level 2 Award in Food Safety in Catering (QCF)

The aim of this accredited qualification is to provide individuals with knowledge of the basic food safety practices that are essential in the catering industry. This includes the hazards and risks to food safety presented by food operations and personnel, together with cost-effective, practical control measures.

The qualification is designed principally for those who are, or intend to be, food handlers working in catering. It is also appropriate for those providing services to catering premises including pest control operators, maintenance engineers, cleaners, and laundry and delivery personnel.



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2014/2a

Well we are delighted to announce that all the members passed the exam and received their certificates from the Chairman at the club. Congratulations and thank you to them all for the time and effort they put in to receive this qualification which is another example of the Catering Groups commitment to the Society and its members yet alone the public who attend.



Davina Green, Gaynor Bird, Annette Woodington, John Lewis, Martha McCarthy, Christine Williams, Joanne Couch



CMES Newsletter

The certificates are now on show, with the previously gained Food Hygiene ones, in the serving area of the Club.

