

Course	Price	Dates
<b>Level 2 Award in Healthier Food &amp; Special Diets</b>	£55	Spring, 2010
<b>Level 2 Award in Food Safety in Catering / Manufacturing (1 day)</b> (formerly known as Basic/Foundation Food Hygiene)	£55	8 Dec, 2009, 9 Feb, 9 March, 6 April, 2010
<b>Level 3 Award in Supervising Food Safety in Catering (3 days)</b> (formerly known as Intermediate Food Hygiene)	£265	11, 12 & 13 January 2010 (Mon, Tue, Wed)
<b>NEW Level 2 Award in CLEANING in Food Premises</b> - This new qualification provides candidates with the essential knowledge about the importance of cleaning in food premises from preparation, methods and impacts.	£55	TBA
<b>Sausage Making</b>		TBA
<b>LAMB Cutting Skills 1-day</b> – Certificated by Meat Training Council & Approved by Meat Promotion Wales.	£180	25 FEB, 2010 (Thurs)
<b>BEEF CUTTING</b> (Approved by Meat Promotion Wales)		Enquire for details.
<b>PIG Cutting Skills 2-days</b> - Certificated by Meat Training Council & Approved by Meat Promotion Wales.	£280	10 & 11 March, 2010 (Wed & Thurs)
<b>Pork (Meat) CURING (1 day)</b>	£140	12 March, 2010 (Fri)
<b>CHEESE MAKING (Basic Cheese Course) - 3 days</b>	£400	14, 15 & 16 April, 2010
<b>CHEESE MAKING (Soft Cheese Course) - 3 days</b>	£400	TBA
<b>Ice Cream Making</b>		Enquire for details.
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<b>HACCP</b> – HACCP courses are designed specifically for client use and can range from basic HACCP Awareness to full 12 point HACCP plan generation. Consequently, the charges for these courses may vary and are based upon discussion with Food Centre Wales and the client.	<b>PAO</b>	Arranged between individual businesses and Food Centre Wales.
<b>Sensory Evaluation (1 day)</b>		Enquire for details.
<b>Level 2 Award in Health &amp; Safety in the Workplace (1 day)</b> (formerly known as Foundation Health & Safety)	£65	Spring, 2010
<b>Level 3 Award in Health &amp; Safety in the Workplace (3 days)</b> (formerly known as Supervisory Health & Safety course)	£265	Spring, 2010
<b>Emergency First Aid At Work (1 day)</b> (HSE Approved)	£90	7 Dec 09
<b>First Aid At Work (3 days)</b> (HSE Approved)	£200	March 2010
<b>Manual Handling – Principles &amp; Practice (1 day)</b>	£65	TBA

**PLEASE NOTE:** anyone wishing to embark on any of the practical skills courses such as Cheese Making, Meat Cutting (Lamb/Pig/Beef/Pork Curing), Ice Cream etc, it is our requirement that every candidate will have gained their Level 2 Food Safety in Catering/Manufacturing CERTIFICATE (formerly known as Basic/Foundation Food Hygiene) no more than **3** years previously. This Certificate would also be a pre-requisite to embarking on the Level 3 Award in Supervising Food Safety in Catering/Manufacturing course (Intermediate).