



QFT NEWSLETTER



Autumn 2005

A NEW FACE

QFT is pleased to welcome Mel Grice on to the team. Mel started work on 13th June, and is now a full-time receptionist based at the Head Office in Beverley.

Mel comes to us with lots of administration and customer service experience and already she has proved herself to be a valuable member of the team.

To contact Mel directly please e-mail mel@qft.co.uk



THE NEW TRAINING YEAR

QFT welcomes all of our customers and students to the new 2005 / 2006 training year. This is a very busy time for colleges after their summer break and for the food and manufacturing industries on the run up to the large Christmas orders.

QFT works hard with colleges and factories to ensure that quality training continues throughout this period without hindering busy production schedules. Training is an essential element in achieving on-site excellence and efficiency within the workplace, and a dedication to training shows a dedication to achieving excellence.

Good luck to everyone for the next training year.

ABSEIL WAS NO LET-DOWN FOR CHARITY

On Sunday 4th September 2005 our QM Support Assistant, Amanda Blackett abseiled down the Humber Bridge to raise money for Cancer Research - in memory of a family member.



Amanda later said "A big thank you to everybody who sponsored me. I enjoyed every second of it and managed to raise £536.50 in the process."

Well done Amanda

SUMMER STARTERS (NVQs)

QFT has had an exceptionally busy few months within our National Vocational Qualifications section. We have provided services and training materials for students from the following companies:

Cherry Valley Farms Ltd, Campbell's, Carlsberg UK, Mauri Products Ltd, Puredrive Fine Foods Ltd, Premier Foods, Exotic Farm Produce Ltd, Fosters Bakery (Staincross) Ltd, JDM Ingredients Ltd, Freshtime UK Ltd, Deans Foods Ltd, Walkers Game Farm & Yeo Valley Organic Co Ltd.

These services have been purchased by colleges who are now running NVQ programmes for these students in Food & Drink Manufacturing Operations, Meat & Poultry Processing, Distribution Warehousing & Storage, Performing Manufacturing Operations and Business Improvement Techniques. Our college customers for these contracts are:

Hull College, The College of West Anglia, Loughborough College, Cambridge Regional College, Huddersfield Technical College, Derby College, Boston College, Selby College and Somerset College of Arts & Technology.

Good luck to all students and staff for a successful training programme ahead.

RECENT SUCCESS

Well done to students from the following companies who have recently achieved success in their NVQ training:

Exotic Farm Produce - Boston
Fosters Bakery - Barnsley
Cherry Valley Farms - Caistor
Puredrive Fine Foods - Corby



Yeo Valley Organic Co- Blagdon

The above courses were run by The College of West Anglia, Selby College, Hull College, The Tresham Institute and Somerset College of Arts & Technology. The companies were so pleased with the training delivered that most have enrolled extra students giving the opportunity for more of their staff to achieve an NVQ.

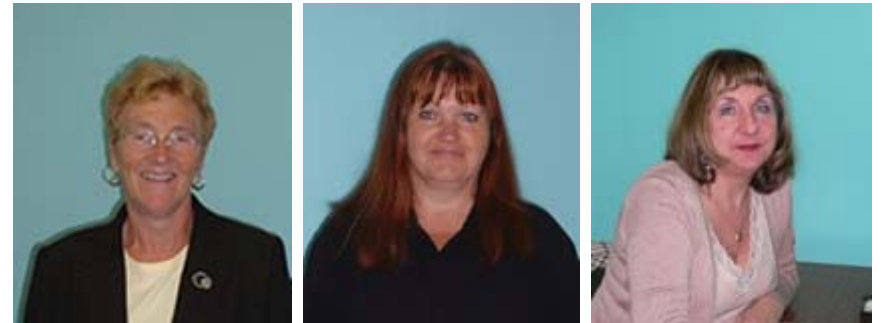
Congratulations to all the staff / students involved with the above successes.

QFT's QUALITY MANAGEMENT TEAM

Many of our customers will be familiar with our Quality Management team which comprises of Christine Farmery, Heather Freeman and Janet Cook. All three are highly qualified in the food manufacturing industry with collectively 95 years of experience ranging across the spectrum of the industry. Their skills and experience are invaluable and between the team they have been involved with the successful delivery of over 12,000 NVQs.

In addition to their vast experience, the Quality Managers are also highly qualified as Internal Verifier and in delivering assessor and verifier training. They each have their Advanced Food Hygiene certificates and various other qualifications in the food & drink, Meat Processing, Warehousing & Distribution, Performing Manufacturing Operations, Bakery, Management Hospitality and catering industries.

To contact any of the above please e-mail
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janetc@qft.co.uk



TRAIN 4 FOOD

The past few months has seen a soar in e-learning sales since the launch of the Train 4 Food website. The site allows customers to purchase the Food Hygiene course on-line using a Credit / Debit card. Some of our new customers include: Chatwin Bakeries, B & F Potatoes, Christchurch Community Centre, Hayden Bakeries, Heathlands Hotel, Jack Buck Growers, Anderson Meats, Rockley Park, Market Weighton School, Padley Poultry, Cereal Partners UK, Paragon Quality Foods, Premiere People and Premier Foods.

Please use the link www.train4food.co.uk/buynow.htm and look for current special offers.

NEW PRODUCTS FOR OCTOBER 2005

Hazard Analysis Critical Control Point - HACCP An Awareness course for Food Businesses

A new food regulation will be enforced from January 1st 2006.

It will require all food handlers to work to a HACCP plan.

Everyone in the food industry needs to understand the basics of HACCP to enable them to carry out their work based routines in accordance with HACCP principles. HACCP is complex, this course makes it understandable and "do-able". Please visit www.train4haccp.co.uk for further information.



And now - a pack for you to create your own HACCP plan.

Forms for you to complete and reproduce ready audit.

For all small companies the small businesses. Do the e-learning course and then buy this pack. It has all the forms you need to produce your own plan. Be prepared for the new HACCP regulations which will be enforced.

5 S's - An awareness course for Employees.

Part of "Lean Manufacturing Techniques" 5 S's is a simple tool aimed at housekeeping methods to improve the working environment, raise awareness of efficient systems, improve moral, reduce waste and ultimately increase profits. A clever little course, essential if you are implementing these Japanese theories into your workplace.

SCHOOLS TAKE UP THE E-LEARNING CHALLENGE

The new academic year sees hundreds of secondary school pupils taking a range of QFT's e-learning products.

Fun and easy to use, the products are equipping students, firstly to go out on work experience by giving them qualifications in Food Hygiene and Health & Safety and also to develop the knowledge and awareness for food preparation and other national curriculum subjects.

QFT is also working with EBLO (Education Business Link Organisation) to produce more school centred programmes. Education was never this much fun when I was at school!

QFT (UK) Ltd

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Websites:

www.qft.co.uk

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www.train4haccp.co.uk

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