



# SALSA

Safe and Local Supplier Approval

Approval in achievable  
and affordable steps

The food safety certification scheme  
for the UK's small producers

SALSA is a not-for-profit joint venture between the four main trade associations representing the UK's food industry. The Institute of Food Science & Technology operates SALSA on behalf of the four scheme owners.

Join us today!

# SALSA

Safe and Local Supplier Approval



## HACCP Training Courses & Food Labelling Workshops

A Quick Guide

Open to Non-Members and Members (at discounted rates)

W: [www.salsafood.co.uk](http://www.salsafood.co.uk) E: [info@salsafood.co.uk](mailto:info@salsafood.co.uk) T: 01295 724248



Food and Drink  
Federation



BRITISH RETAIL CONSORTIUM



## An understanding of HACCP is essential to produce safe food and gain SALSA certification

SALSA offers **HACCP Training Courses** through two practical, highly interactive courses aimed entirely at the specific needs of small and micro producers. Delegates will gain a sound knowledge of HACCP and the confidence to apply it within their business.

### Level 1 HACCP Awareness

- A half-day interactive course aimed at staff eg process operatives who need an awareness and an understanding of their role in applying the business's HACCP plan
- Delegates are continuously assessed by the tutors

### Level 2 HACCP Understanding

- A full-day interactive course aimed at supervisors and those responsible for the development or application of HACCP within the business
- To attend the course delegates must hold a Level 2 Food Safety and Hygiene Certificate or hold equivalent knowledge to ensure they have the knowledge to complete their own HACCP plans during and after the training
- Delegates are continuously assessed by the tutors and a multiple choice test is undertaken

## The Tutors and Delivery

Courses are delivered by approved SALSA HACCP trainers, specially selected for their expertise and practical experience in this field. Level 2 courses are delivered on a regional basis (for dates and venues, visit the website); Level 1 courses are delivered on your site.



Successful Level 1 and Level 2 delegates will gain a nationally recognised food industry qualification accredited by the **IFST**.

SALSA offers bespoke Level 1 and 2 courses that can be delivered on site to a group or on a one-to-one basis. Visit our website or call for details.

“ The course was incredibly helpful; I gained a far better understanding of HACCP and how I can implement it within our own small business. The tutor put everything into perspective and didn't use 'jargon' which I know helped everyone. ”

Jacqueline Evans, Mridula Baljekar's Kitchen Ltd



## It is a legal requirement for all food and drink products to comply with the FIR requirements

## Are your products up-to-date?

SALSA runs **Food Labelling Workshops** to train small producers in the preparation of legally compliant product labels to offer clearer, consistent information (ingredients, allergens and nutrition) to the consumer. Delegates will leave with the confidence to prepare their own labels to meet all the requirements, avoiding time-consuming and expensive re-prints.

The one-day workshop offers real value to producers who may not have ready access to the technical knowledge or resources required to respond confidently to the new legislation.

### Workshop topics include:

- Allergen labelling
- Mandatory Food Information - list of ingredients, QUID
- Nutrition Labelling
- Creating a sample pack copy

## The Tutors and Delivery

To minimise travel costs and time away, workshops are held at different venues across the UK and are delivered by tutors with a depth of experience in food safety legislation. There will be opportunities to ask tutors specific questions and address any queries on the labelling of your own products.

Visit our website for dates and venues nearest you.

“ A great workshop. The delivery style and informal approach allowing discussion & ongoing questions was excellent. ”

Sara Snelling, Full of It (Chocolatiers)

“ A very well planned & executed workshop; covered a large amount of information comprehensively. Trainers are very approachable and helpful. ”

Skye Lyselle, Sarnia Foods Ltd