Introduction to Food for Life Served Here Standards Training Sessions

As part of your Food for Life Served Here journey, you will receive training to learn more about the standards by the Food for Life Scotland team. This training can be online or in person.

These sessions are designed to provide an engaging overview of the Food for Life Served Here (FFLSH) certification principles and standards, and the value they bring for you and those who use your catering service. They are ideal for both those who are working towards achieving the FFLSH certification and for existing certification holders.

Session aims:

- Build or refresh your understanding of the FFLSH standards in an enjoyable and interactive way.
- Involve your staff in the FFLSH journey.
- Equip your staff with the knowledge and confidence to talk about FFLSH with stakeholders.

"The Food for Life Scotland online training is fabulous. Very easy to listen to, just the right length of time, with enjoyable interactive sections, too. We'll definitely be using it for new staff."
- Tracey Walker, Project Officer Catering, Stirling Council

ONLINE TRAINING

Duration: approx. 45 minutes
Attendees: up to 150
Location: online, via any device with an internet connection

Free for all FFLSH sites in Scotland

Session outline:

Introduction: what is Food for Life Scotland and FFLSH, the FFLSH standards and their impact and benefits.
Activity: interactive overview of the benefits and impact of the FFLSH standards with a focus on key points, such as scratch cooking, seasonality, and animal welfare.
Summary: opportunity to reflect on learning and give feedback. All participants can download a completion certificate for training log.

IN-PERSON TRAINING

Duration: 2 hours
Attendees: approx. 20-40
Location: in a central meeting room at one of your sites

Funded for Scottish public sector sites (£900+VAT value)

Session outline:

Introduction: what is FFLSH, how FFLSH fits into Good Food Nation, and the history of your FFLSH journey to date.
Activity: A deeper dive into the FFLSH standards at bronze, silver and gold. Standards-based activities tailored to your organisation, focusing on scratch cooking, additives, local ingredients, food waste and animal welfare.
Summary: opportunity to reflect on learning and how the FFLSH certification fits with wider food policies. All partcipants have opportunity to provide feedback and receive completion certificate for training log.

The Food for Life Scotland team can also create bespoke training sessions based on your needs. Get in touch with your Food for Life Scotland contact directly or by emailing us at contact@soilassociation.org

www.soilassociation.org/FFLScotland contact@soilassociation.org