



European Federation of Food, Agriculture and Tourism Trade Unions
European Federation of Contract Catering Organisations

EFFAT-FERCO Press Release

Launch of the Online Training Tool “Food Hygiene Training for All”

EFFAT and FERCO launch a basic online training tool for first level workers handling food in the contract catering sector across Europe

Brussels, 5 October 2011: The EU social partners in the contract catering sector, EFFAT (European Federation of Food, Agriculture and Tourism Trade Unions) and FERCO (European Federation of Contract Catering Organisations) today launch a basic online training tool for first level workers handling food in the contract catering sector across Europe, after joint initiatives for a more socially responsible awarding of contracts in the contract catering sector.

Aware that food safety is an important issue for EU consumers and that food hygiene is a key skill in the contract catering sector, EFFAT and FERCO have decided to jointly carry out the project “Food Hygiene Training for All” to create an online training tool for the industry.

This EU wide training tool is accessible online **free of charge** www.contract-catering-guide.org/food-hygiene-training-for-all. It seeks to provide a qualification for workers in the contract catering sector, aiming to offer an innovative **food hygiene training opportunity to first level food handlers**.

The objective of this online tool is also to address the lack of resources available to local SMEs that are often unable to invest in in-house food hygiene training and this tool thereby contributes to the **professional development of workers in SMEs in the hospitality sector across Europe**.

The online tool is therefore designed as a simple and user friendly pedagogical instrument to be used both by SMEs and by individual workers or job applicants.

The content of the instrument has been designed to reflect food hygiene requirements established under EU legislation and focuses on the tasks performed by first level food handlers and on the main critical points they go through while preparing/serving food. It covers a wide range of topics, including an introduction to HACCP (hazard analysis and critical control points), personal hygiene, safe food handling, and health and safety at work.

Whilst the tool has been designed for the contract catering sector, **its potential scope goes beyond this sector and could also be applied to other food service sectors such as hotels, restaurants and the food manufacturing sector**.

In order to ensure easy accessibility and a wide application across EU Member States, the online training tool is available in **seven languages** (English, French, German, Hungarian, Italian, Portuguese and Spanish).

“We are convinced that this jointly developed training tool is a positive contribution towards meeting the objectives of the EU’s current policy on food safety & training” stated Harald Wiedenhofer, EFFAT General Secretary. *“This will be a valuable tool to help operators in the catering sector and beyond meet stringent food hygiene standards. It will be particularly beneficial for SMEs, helping them better realise their potential”*, added Norbert Hummel, Ferco President.

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Notes for editors

The European Federation of Food, Agriculture and Tourism Trade Unions (EFFAT) is a European Federation representing 120 national trade unions from 35 European countries. EFFAT defends the interests of more than 2.6 million members towards the European Institutions, European industrial federations and enterprise management.

The European Federation of Contract Catering Organisations (FERCO) brings together the national contract catering associations from different EU Member States and speaks on behalf of four fifths of the market.