Gloucestershire's Award Winning
Health and Safety Experts
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We hope you find what you are looking for in this brochure. Please give us a call with any questions, we are here to help.
Welcome To Envesca

Envesca are your business partners in all health and safety and food safety matters.

Our award-winning training, consultancy and support services will help you to achieve and maintain high standards of health and safety and food safety in your business.

We will work with you to reduce and prevent workforce injuries and ill health by identifying the causes, eliminating the hazards and controlling the risks. We offer a wide range of compliance services. You can select an individual service or let us formulate a bespoke package tailored specifically for your business. With our support and guidance you will create a positive health and safety culture within your business.

We hope you find what you are looking for in this brochure, but if you don’t please give the Envesca team a call. We are here to help.

Warm wishes,

Simon and Sue Ellis
Directors

With over 20 years of experience, 1000s of satisfied customers and 11 business awards, you know you can trust us.

Watch our video at www.envesca.co.uk
5 Reasons Why You Should Work With Us

1. You Will Know How To Reduce The Risk Of Prosecution
With fines higher than ever for not meeting compliance regulations, it is essential for business owners to know how to protect themselves.

2. Your Staff Will Be More Motivated
Smart business owners upskill their staff. It makes them more useful, more valuable and less likely to move on.

3. You Will Gain Peace Of Mind
Knowing you are doing everything you can to ensure your business is safe, legal and protected.

4. You Will Increase Your Profit
As you implement new polices and procedures and train your team, your business activities will become more efficient.

5. Your Reputation Will Grow
You could achieve business awards and accolades in recognition of your commitment.

Watch our video at www.envesca.co.uk
Improving the health and safety culture within your business is not just about obeying the law and being socially responsible. It also makes good business sense. However, whilst health and safety rules and regulations are essential and must be adhered to, it doesn’t mean that they’re not complicated and often confusing.

As a business owner it is your responsibility to comply with all relevant legislation but keeping up to date with ever changing laws and interpreting them in the right way, is often very difficult.

You may not have the knowledge or expertise to get it right and when you’re caught up with the day-to-day running of your business, and time is tight, things are often forgotten or overlooked. When this happens it can literally be fatal, leading to serious, costly repercussions.

Safeguard Plus provides you with ongoing sensible advice, practical cost-effective solutions and compliance support to ensure you keep up to date with health and safety and food safety legislation.

We believe that today’s business owners need and want all round compliance advice and guidance. Just “ticking boxes” isn’t enough.

Safeguard Plus offers a range of membership levels to suit every size of business. We don’t believe in hidden extras or nasty surprises, which is why our membership fees are simple and transparent.

Are you doing everything to protect yourself from the risk of prosecution or imprisonment?

Envesca have been flexible enough to meet any unforeseen issues efficiently and effectively - a true rapid response team. Not only have they provided advice and support but they have carried out regular audits to help improve our business and helped to develop effective records and policies that support the health and safety needs of our business.

Emma Jenkins | HR Director | The Vineyard Group
The Management of Health and Safety at Work Regulations 1999 require employers to put in place arrangements to control health and safety risks. It is therefore a legal requirement of all businesses with five or more employees to have a documented health and safety management system in place.

Envesca will create a comprehensive, yet easy-to-follow system tailored to suit your individual business to help ensure you maintain due diligence.

The HSE’s “Plan, Do, Check, Act” approach to health and safety management requires that employers monitor performance and identify areas for improvement.

Envesca will provide a comprehensive audit report highlighting areas of non-compliance and provide a step-by-step action plan to ensure you comply with legislation.

Employers have a legal duty to assess all significant risks to their workforce and anyone affected by their work.

Envesca will work with you and your team to write general and specific risk assessments and suggest sensible, practical control measures to reduce risks in your workplace.

The Approved Code of Practice L8 requires all employers, business owners and building operators to have a legionella risk assessment in place but it doesn’t have to be a lengthy or complicated process. Our team of specialists can carry out comprehensive risk assessment in all aspects of legionella control. Following the onsite survey you will receive a comprehensive report outlining any remedial actions or recommendations needed to prevent, minimise and control the risk of legionella.

The Regulatory Reform (Fire Safety) Order 2005 requires all non-domestic premises to undertake a suitable and sufficient fire risk assessment.

Our experienced fire safety consultants will conduct a comprehensive assessment of your premises and provide a full written report, including recommendations on any safety issues that may need addressing in order to ensure compliance with the law.

The Control of Asbestos Regulations 2012 place legal responsibility on duty holders of any non-domestic premises to manage any asbestos present. The first step is to identify the location and condition of any asbestos within your premises.

Our team of specialists are UKAS accredited for management, refurbishment, demolition and re-inspection asbestos surveys. All surveys are carried out in line with HSE guidance HSG264.
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<thead>
<tr>
<th>Service</th>
<th>Description</th>
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<tr>
<td>Food Safety Management Systems</td>
<td>It is a legal requirement of all food businesses to have a documented food safety management system in place, based on the HACCP principles. Envesca will create a comprehensive, yet easy-to-follow system tailored to suit your individual business to help ensure you maintain due diligence.</td>
</tr>
<tr>
<td>Food Safety Audits</td>
<td>Audits are a vital part of the compliance process and provide an independent overview of your current practices and standards. A comprehensive audit report will highlight areas of non-compliance and provide a step-by-step action plan to ensure you demonstrate due diligence, reduce the risk of enforcement and enhance your reputation.</td>
</tr>
<tr>
<td>Food Poisoning Investigations</td>
<td>Envesca can assist you in the management of any food poisoning allegations. We contact the customer, discuss their experience and gather information, including details of your food preparation method and records that have been maintained. Our findings are reported back to both you and your customer. In the case of a confirmed outbreak, we will help you liaise with customers and enforcement authorities.</td>
</tr>
<tr>
<td>HACCP Plans</td>
<td>Envesca will create a personalised HACCP plan tailored to your business that addresses each of the principles required. It will identify potential hazards in your processes and procedures and highlight critical control points essential to the prevention of food poisoning or contamination.</td>
</tr>
<tr>
<td>BRC Assistance</td>
<td>Is your business looking to achieve or maintain the documented systems required for certification to BRC Global Standards for Food, Packaging or Storage &amp; Distribution? Envesca can offer gap analysis and expert support to meet these standards prior to and during the certification process.</td>
</tr>
<tr>
<td>SALSA Assistance</td>
<td>Do you feel that BRC Accreditation is a little too complex for your business? Do you need a documented professional standard to prove due diligence to suppliers? Envesca can provide expert assistance and support to meet these standards prior to and during the certification process. It’s the perfect solution for the smaller business.</td>
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A Huge Range of Workplace Essentials

When it comes to safety in the workplace, quality products are key to a safe and successful business. To help you find the best solutions for your needs, we are delighted to present our online safety catalogue. Your one stop shop for all your safety needs.

The catalogue offers an extensive range of health and safety products to help ensure that you remain compliant in the workplace, keeping your employees and premises safe. The digital catalogue provides a personalised, intuitive online experience. You can choose from over 40,000 product lines, all of which are of the highest quality and competitively priced.

Products are available across a wide range of categories, including:

- Safety Signs
- Posters
- General Information Signs
- Custom-made Signs
- First Aid
- Fire Safety
- Personal Protective Equipment
- Cleaning and Waste Management

- COSHH and Spill Control
- Pedestrian and Traffic
- Site Maintenance
- Lockout/Tagout
- Manual Handling
- Construction and scafftag
- GHS and Identification
- Winter Products

To take a look visit www.envesca.co.uk/safety-shop
Why Our Customers Trust Us

Envesca In Numbers

- Over 20 Years' Experience
- 15,803 Courses Delivered
- 11 Business Awards
- 378,453 Coffees Served

Awarding Bodies

- iosh
- Highfield Qualifications
- QA
- CIEH eLearning

Accolades and Awards

- Chartered Institute of Environmental Health Best Training Centre 2 years running
- Citizen & Gloucestershire Echo Business Awards Small Business of the Year Finalist
- CIEH Best Food Safety and Best Health and Safety Trainers 2 years running
- Voted the Most Loved UK Business by our customers
- Gloucestershire Business Women of the Year 2017

www.envesca.co.uk  .  01452 890438  .  help@envesca.co.uk
Training Courses
In-house training delivers cost effective benefits to businesses of all sizes, across all industry sectors. Whether you are a local, national or international company, we are happy to train your employees at your premises. We can combine courses to meet your needs or tailor our courses to suit your specific business requirements.

**Training Cost Savings**
When training a larger group of people, the cost per candidate is typically less when compared to the same group attending one of our public training courses.

**Tailored and Bespoke**
Non-accredited courses can be created to meet your needs and requirements. This can include combining different subjects, for example manual handling with working at heights or food safety with allergen awareness, providing a training package specific to your employees and your business.

**Convenient and Flexible**
Organising training for a group with their own timetables and responsibilities can be a difficult task. In-house training makes working around people's schedules easier. Training can be arranged out of normal working hours, e.g. a one day course can be run over two evenings or even at a weekend.

**Team Building**
Having a room full of your employees from different departments encourages great team work. This often sees fantastic results as ideas are "bounced off" each other. This also often leads to increased awareness and understanding of each other's job roles.

**More Focused**
In-house training allows courses to be more focused on policies, procedures and skills specific to your business. It also allows candidates to ask questions and raise any particular issues they may have. Using real life examples helps candidates to understand and retain the course content.

**Post-Training Support**
Our advice and guidance does not stop when the training finishes. Your employees will also benefit from online post-training support. As they start to implement what they have learnt, they may have questions they would like to ask.
Choose from a comprehensive range of public training courses, suitable for candidates of all levels and experience. The courses are held at centralised locations throughout Gloucestershire and the surrounding counties. The courses are suitable for candidates from businesses or individuals alike.

**What's Included**

The cost of our public courses is fully inclusive of course materials, examination fees, refreshments, a light lunch on full day courses and a nationally recognised qualification.

**Discounts Available**

Save 20% with our Early Bird Discount when you book and pay 8 weeks in advance.
Save 10% with our Group Discount when you book 3 or more places.
Combine both and save 30%!

**In Your Language**

If English is not your employee's first language, don't worry. A range of popular course materials and examination papers are available in a number of different languages.

**Post-Training Support**

Our advice and guidance does not stop when the training finishes; your employees will also benefit from online post-training support. As they start to implement what they have learnt, they can get answers to any problems they encounter.

**Small Numbers**

You don't need to wait until you have a group of people to train. If you have a new member of staff or an employee who requires training or whose qualification needs refreshing, you can simply book just one place.

**Individual Needs**

We recognise that everyone is different. Whatever an individual's specific needs or requirements are, we can help. Simply let us know when you make a booking and we will take care of everything else.

View Course Dates at: www.envesca.co.uk/public-course-dates
These eLearning courses provide a convenient, high quality, yet cost effective training solution that will help you meet your legal training requirements. They offer the flexibility you often need when running a busy operation. Ideal for induction, compliance or refresher training.

**Time and Money Savings**
eLearning reduces time away from the workplace and eliminates the need for travel. It therefore provides a cost effective alternative to classroom based training.

**Quantity Discounts**
You can save up to 20% when you buy eLearning licences in bulk. The more you train the more you gain!

**Audited and Approved**
Accepted by Environmental Health Officers, Local Authorities and other professional bodies. The syllabus matches classroom courses and leads to a Certificate of Completion.

**Interactive Learning**
High quality video demonstrations bring learning to life. The courses are supported by games, learning activities, revision sessions and question and answer exercises.

**Self-Paced Training**
This style of learning provides maximum flexibility for you and your staff. Learn as your schedule allows, all at once or ten minutes at a time. Training any time, any place, anywhere!

**Quick and Easy**
Online training is ideal if you have an urgent training requirement. Once set up, it is accessible 24 hours a day, 7 days a week, 365 days a year. It provides fast certification when you need it.
Our Promise To You

Our Guarantee
Customer satisfaction is our number one priority at Envesca.

If you, or a member of your team attends a course or enrols onto one of our eLearning courses and we do not deliver everything we promise, then we will refund every penny of your money.

Our Promise
We promise to make every Envesca experience outstanding.

We do this by:

- Placing you at the heart of everything we do, treating you in a professional, friendly and caring manner.
- Maintaining our integrity by delivering everything we promise with honesty, efficiency and reliability.
- Championing a safe and healthy environment for the world in which we live and work.
- Ensuring you remain up to date and competent by sharing our expertise, knowledge and skills with you.
- Creating a positive learning environment that engages, inspires and encourages everyone involved and that delivers outstanding results.
- Providing you with professional, experienced and skilled trainers and consultants, who stay up to date through continuous professional development.
- Providing the highest quality service by meeting your individual needs with accuracy, flexibility and consistency.
- Earning your respect and confidence by constantly exceeding your expectations.

Watch our video at www.envesca.co.uk
Every year the health and safety regulations become more complex. It is essential that you keep up to date and comply with the latest legislation. The costs of accidents and ill health in the workplace can have a significant effect on your business. The effective management of health and safety in your business is the key to eliminating or reducing workplace hazards. Having a well managed health and safety system in place will ensure staff, visitors and contractors are protected at all times.

Unlimited fines and a severe prison sentence – is it worth the risk?

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<td>Legionella Risk Management for the Responsible Person</td>
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<td>Forklift Truck</td>
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Huge Range of Workplace Essentials

Our online safety catalogue offers a huge range of over 40,000 health and safety products to help ensure you remain compliant in the workplace, keeping your employees and premises safe.

To take a look visit www.envesca.co.uk/safety-shop

Watch our video at www.envesca.co.uk
First Aid Training
Meet Legal Obligations. Gain Confidence. Save Lives.

Could you live with the loss of someone’s life on your conscience?

First aid really can be the difference between a life lost and a life saved. Whether it’s a minor situation or something more serious, first aid knowledge will give you and your team the confidence to act. You could be the difference between life and death. The exact level of first aid cover and the first aid training course you need should be determined by a first aid needs analysis.

**Level 2**
Qualsafe Level 2 Award in Basic Life Support and Safe Use of an Automated External Defibrillator

**Level 3**
Qualsafe Level 3 Award in Emergency First Aid at Work

Qualsafe Level 3 Award in First Aid at Work

Qualsafe Level 3 Award in First Aid at Work Re-qualification

Qualsafe Level 3 Award in Paediatric First Aid

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**First Aid Needs Calculator**

Use our handy First Aid Needs Analysis Calculator to help assess your first aid training requirements. In a few easy steps you'll have a downloadable report that breaks down your first aid requirements and will recommend the training needed for your specific business.

Visit: [www.envesca.co.uk/firstaidneeds](http://www.envesca.co.uk/firstaidneeds)

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www.envesca.co.uk  .  01452 890438  .  help@envesca.co.uk
Food Safety Training
Comply With Legislation. Improve Standards. Ensure Safe Food.

Food poisoning outbreaks have a devastating effect on people, businesses and society.

Every year millions of people suffer from the effects of food poisoning bacteria, with symptoms such as diarrhoea, nausea, vomiting and stomach cramps. Some of these people may even die. Many will have eaten food which was contaminated by poor food hygiene practices during preparation, storage or cooking. If you operate a food business, the importance of good food hygiene practices and procedures should not be underestimated.

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<td>Highfield Level 1 Award in Food Safety in Catering</td>
<td>Highfield Level 2 Award in Food Safety in Catering</td>
<td>Highfield Level 3 Award in Food Safety in Catering</td>
<td>Highfield Level 4 Award in Food Safety in Catering</td>
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<td>Highfield Level 1 Award in Food Safety in Manufacturing</td>
<td>Highfield Level 2 Award in Food Safety in Manufacturing</td>
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<td>Highfield Level 4 Award in Food Safety Management for Manufacturing</td>
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<tr>
<td>Highfield Level 1 Award in Food Safety in Retail</td>
<td>Highfield Level 2 Award in Food Safety in Retail</td>
<td>Highfield Level 3 Award in Food Safety in Retail</td>
<td>Advanced Food Hygiene Refresher</td>
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<tr>
<td>Highfield Level 2 Award in Food Safety in Catering Refresher</td>
<td>Highfield Level 2 Award in Food Safety in Manufacturing Refresher</td>
<td>Highfield Level 3 Award in Food Safety in Catering Refresher</td>
<td>Highfield Level 2 Award in HACCP in Catering</td>
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<td>Highfield Level 2 Award in HACCP in Catering</td>
<td>Highfield Level 3 Award in HACCP for Catering</td>
<td>Highfield Level 2 Award in HACCP for Food Manufacturing</td>
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<td>Highfield Level 2 Award in HACCP for Food Manufacturing</td>
<td>Highfield Level 2 Award in HACCP for Food Manufacturing</td>
<td>Highfield Level 3 Award in HACCP for Food Manufacturing</td>
<td>Highfield Level 2 Award in Food Allergen Awareness and Control in Catering</td>
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<td>Highfield Level 2 Award in Food Allergen Awareness and Control in Catering</td>
<td>Highfield Level 2 Award in Food Allergen Awareness and Control in Catering</td>
<td>Highfield Level 3 Award in Allergen Management</td>
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Download Free Resources at www.envesca.co.uk/free-resources
Fire doesn’t just kill, it can destroy your business!

Every year, people die or are seriously injured as a result of a fire in the workplace. Fire costs businesses vast sums of money, sometimes causing them to close permanently.

It’s vital that your premises meet fire safety regulations and that you ensure all your employees and visitors know what action to take in the event of a fire or emergency.

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<tr>
<td>Highfield Level 1 Award in Fire Safety Awareness</td>
<td>Highfield Level 2 Award in Fire Safety (Fire Marshal)</td>
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A Wealth of FREE Resources to Download

Here at Envesca we believe that we are good at giving proactive, sensible and useful advice. Visit the Free Resources page of our website to find a wealth of free resources that you can download to help you and your business.

www.envesca.co.uk/free-resources
Social care is a large and complex sector that covers primary, community and secondary health care settings such as hospitals, nursing and residential care homes, dentists and domiciliary care. Whatever setting you are in, it is vitally important that risks to those being cared for, and to their care workers, are sensibly and proportionately managed in ways that respect their rights, freedoms and dignity.

### Helping you to improve your policies, procedures, practice and performance.

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<td>Highfield Level 1 Award in Food Safety in Catering</td>
<td>Highfield Level 2 Award in Food Safety in Catering</td>
<td>Highfield Level 3 Award in Food Safety in Catering</td>
<td>Highfield Level 4 Award in Health and Safety within the Workplace</td>
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<tr>
<td>Highfield Level 1 Award in Fire Safety</td>
<td>Highfield Level 2 Award in Fire Safety</td>
<td>Highfield Level 3 Award in Risk Assessment</td>
<td>Highfield Level 4 Award in Food Safety in Catering</td>
</tr>
<tr>
<td>Highfield Level 1 Award in Health and Safety within the Workplace</td>
<td>Qualsafe Level 2 Award in Health and Safety in Health and Social Care</td>
<td>Qualsafe Level 3 Award in Emergency First Aid at Work</td>
<td>Highfield Level 4 Award in Food Safety in Catering</td>
</tr>
<tr>
<td>Infection Control</td>
<td>Qualsafe Level 2 Award in the Principles of Manual Handling</td>
<td>Qualsafe Level 3 Award in First Aid at Work</td>
<td>Highfield Level 4 Award in Health and Safety within the Workplace</td>
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<td>Equality and Diversity</td>
<td>Highfield Level 2 Award in the Control of Substances Hazardous to Health</td>
<td>Highfield Level 3 Award in Health and Safety within the Workplace</td>
<td>Highfield Level 4 Award in Health and Safety within the Workplace</td>
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<td>Asbestos Awareness</td>
<td>Highfield Level 2 Award in Legionella Awareness</td>
<td>Legionella Risk Management for the Responsible Person</td>
<td>Highfield Level 4 Award in Food Safety in Catering</td>
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<td>Highfield Level 4 Award in Health and Safety within the Workplace</td>
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Your team only get one chance to make a first impression

Whether they’re meeting or talking to customers and visitors or they’re providing training, instruction and supervision to their colleagues, people will form views and opinions of your staff within the first few seconds.

It’s vitally important, therefore, that you ensure that the skills, behaviour and performance of your team not only matches your company values but exceeds them at every level.

When people are treated as individuals and your staff consistently exceed their expectations, they feel valued and understood. This creates a positive experience from beginning to end.

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<th>Other</th>
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<tr>
<td>Equality and Diversity</td>
<td>Highfield Level 2 Award in Customer Service</td>
<td>Highfield Level 3 Award in Delivering Training</td>
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<td>Training Skills and Practice</td>
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<td>Highfield Level 3 Award in Education and Training</td>
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Free Legal Updates

We’d love to share health and safety help, advice, guidance and tips with you to help you stay up to date with legislation and remain legally compliant.

To take advantage of this free advice visit: www.envesca.co.uk/preferences
Customer Stories
Nestling quietly in the famous Cotswold hills, surrounded by some of Gloucestershire’s most delightful countryside is The Painswick, a member of the luxury Calcot Hotel collection.

The landmark Palladian property has been renovated to create 16 luxurious bedrooms and suites, treatment rooms and a restaurant. As other members of Calcot Hotels, including Calcot Manor Hotel & Spa, Barnsley House Hotel, the Lord Crewe Arms and the Village Inn were already Safeguard Members, it was a logical step for The Painswick to follow.

This meant that the team were able to focus on renovating the hotel without having to worry about the health and safety and food safety areas of the business.

Prior to opening, Envesca worked with the team to create a Food Safety and Health and Safety Management System. Vital risk assessments were also carried out including fire, legionella and COSHH. Obviously, a new hotel brings with it a new team, one that requires training. Envesca have provided food safety and health and safety induction training to all staff members together with fire safety training.

Luke Millikin, General Manager says, “Before we opened, we wanted to ensure that everyone had a clear understanding of their legal duties and responsibilities under Health and Safety, Food Safety and Fire Safety regulations.”

“Our guests are our number one priority and it was important that the whole team were confident and fluent with health and safety matters right from the beginning.”

Our standard operating procedures are more thorough and robust as a result of the guidance and training we received and continue to receive from Envesca.”
The Cheltenham Ladies' College is a well-respected independent boarding and day school for girls aged 11 to 18 years based in Cheltenham, Gloucestershire.

Support services within the college include the catering department with a large team of staff all needing formal training, especially in food hygiene.

When considering a training company, it was decided that the Executive Chef should attend the Level 2 Award in Healthier Food and Special Diets course run by Envesca to get a feel for the company’s training style and to ensure that the college would be happy with the level of training provided by Envesca.

The Executive Chef returned from his course highly impressed with the training he experienced and a meeting was arranged with Sue Ellis, Managing Director, of Envesca. The training requirements of the in house catering team were discussed and subsequently Envesca were selected as the college’s preferred supplier.

Envesca has since provided Level 2 and 3 Awards in Food Safety in Catering and the Level 2 Award in the Principles of Manual Handling as well as Basic First Aid training, tailored specifically to the needs of the department.

Sarah Parker, Catering Service Manager, shares, "As a result of working with Envesca, the Cheltenham Ladies’ Catering Department has a motivated team that is right up to date with all their training needs."

"By utilising Envesca on an on-going basis, the nature of our business and the catering team itself is better understood and because the training is flexible it can be fitted in around timescales and working patterns."

"We also have the reassurance that Envesca, with its professional and efficient approach, is there to support the management team with our yearly training plan and is able to help us further develop our Food Safety Management Systems based on HACCP principles."
The White Horse Care Trust (WHCT) is a Wiltshire based care trust charity dedicated to providing residential, respite, outreach and nursing care to adults with learning and other physical disabilities.

They provide a range of residential and nursing care services in 16 separate locations across Swindon and Wiltshire and their professional, highly trained and well-motivated staff really make a difference to the quality of life of the people in their care.

Whilst some training can be covered in house by their registered home managers the main issue for the trust is time. All the residential home staff need to have training in health and safety, first aid, fire marshal, manual handling, food safety and COSHH amongst others. Where the trust lacks experience, they need the services of a quality training provider who can offer accredited health and safety courses and Envesca has been their chosen training provider many years.

As well as offering flexible, and often bespoke, training Envesca also answer any on-going health and safety queries the trust has and regularly provide further sources of information.

Helen Doel, Learning and Development Manager, shares, "As a charity, cost is a huge factor in all decision making so when sourcing training providers they need to offer us the best in terms of training delivery. We chose Envesca because their trainers are fully qualified to deliver accredited courses and the training given covers everything we need to know to ensure our staff are trained to the highest standard."

"I know I can always pick up the phone if I have any queries. Emails and messages are always returned promptly and in a professional, friendly manner."

"The WHCT has continued to use Envesca for many years as we are more than happy with the professionalism and quality of courses they offer."

"Feedback from all courses is always excellent. We are confident our team retain the knowledge gained on the courses and apply the health and safety principles learnt to ensure high standards."
CASE STUDY

The Müller UK & Ireland Group are the UK’s leading dairy foods company. They are one of the most dynamic, involving and exciting employers in the UK food industry.

The Müller UK & Ireland Group are a perfect example of how to run a successful business. They recognise the value of investing in their employees and the benefits of providing training and support to them throughout their career. They are committed to making sure their staff are properly trained, encouraging everyone who works for them to be the best they can be.

Envesca has been working alongside the team for over 10 years, first as a part of Dairy Crest and subsequently under the Muller ownership. In this time Envesca has trained well over 1000 employees in health and safety, food safety, HACCP, manual handling, first aid, fire safety and noise awareness.

During this time as well as supporting the team at Stonehouse, Envesca has worked with the teams in Nuneaton and subsidiaries Fayrefield Foodtec in Crewe, Cheshire and MH Foods in Erith, Kent.

"I was first introduced to Envesca as an external training provider when we approached them to deliver Basic Food Hygiene training at the Severnside site in Gloucestershire," says Anne Hamilton-Nelson, formerly Group Technical Support Manager. Anne continued, "I initially chose Envesca because they were local to the area, had a good reputation and of course were cost effective."

"The training that was delivered was interactive, upbeat and most importantly tailored to suit our business and site requirements."

"Envesca continue to deliver high quality training and they remain firmly on our list of preferred technical training providers and their trainers are happy to travel anywhere!"
With more than 50 years' experience, MP Filtri manufactures and suppliers industrial equipment across the globe and here in the UK.

Their speciality is the design and manufacture of high quality fluid condition monitoring products. Italian owned and part of an organisation spanning multiple countries, MP Filtri is one of the leading providers in the development and supply of a wide range of contamination control products and services.

Safety is truly at the heart of all that MP Filtri does, supported by the fact that the company is one of Envesca’s Safeguard Plus members. Beginning its relationship with Envesca back in July 2014, the primary reasons MP Filtri had for choosing Envesca included location, price and the ability to conduct onsite visits and audits.

Since then, the company has gone on to host numerous in-house training courses and given staff the opportunity to attend public courses. Training has been in a range of areas including emergency first aid, manual handling, defibrillator training and first aid at work.

Jan Chelminski, Quality Controller, said, "Envesca have helped us to improve our standards of health and safety in the workplace. We now have complete peace of mind knowing that they are always there when we need them."

"They have also visited us on numerous occasions to carry out audits which identify any potential risks and hazards and update us on areas we need to improve on."
Find out how we can help you ensure your business is safe, legal and compliant:

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