



HSF Training Ltd Newsletter

Issue 30: August 2017

Welcome

Welcome to HSF Training Ltd's August newsletter. As it's summer, we have information regarding a very topical article on the use of flowers as ingredients, as well as details of a recent free first aid legislation event.

We hope you enjoy the newsletter and see you next month!

From all of the team at HSF Training Ltd.

In this issue:

- Edible flowers in food: a blooming trend
- First Aid Legislation Event: Helping Clients Make Sense of Their Responsibilities
- Upcoming Courses

Edible flowers in food:

a blooming trend



The latest food fad sweeping the nation this summer is the use of edible flowers. These are becoming popular in salads, as cake decorations, desserts and even in cocktails.

Many food safety experts and botanists are concerned that this new craze could cause a spate of poisonings, especially as the cost of purchasing the flowers from retailers may lead some chefs to pick their own ingredients from their gardens.

Some common flowers are poisonous and even edible flowers could cause illness if not properly cleaned prior to use.

Businesses have legal obligations to ensure the food served to customers is safe to eat and those preparing dishes in the home will want to avoid risking making anyone ill. Read our guide to ensuring your flower garnishes are delicious rather than dangerous [here](#).

First Aid Legislation Event:

Helping Clients Make Sense of Their Responsibilities



The feedback from those who attended was very positive and they found the information presented to be beneficial and provided food for thought regarding their own first aid needs assessments.

If you would like to find out how we could assist your business, please contact us.

Course Name	Dates	Price
IOSH Managing Safely	5th-8th September	£485 + VAT
First Aid at Work	12th-14th September	£170 + VAT
First Aid at Work Revalidation	18th-19th September	£115 + VAT
Level 3 Award in Supervising Food Safety	15th-16th September	£295 + VAT
NEBOSH National General Certificate	28th September; 5th, 12th, 19th, 26th October; 2nd, 9th, 16th, 23rd, 30th November; exams 6th December	£1150 + VAT
Level 4 Award in Food Safety (Catering/Manufacturing)	9th-13th October	£499 + VAT

Course prices shown include all course materials, light lunch and refreshments each training day and student exam registration fees, where applicable.

There are no hidden extras on our courses!

If you would like to book on to any of the courses above, please visit our [website](#) to book or [contact us](#) and we will be happy to assist.