



# BRAIN POWER

Tenants & Leaseholders Learning Opportunities



FORTH EDITION



## Contents

- 03 Welcome
- 04 Training Programme
- 11 Tenants' Orientation Programme

## Welcome...

### ...to the forth edition of Brainpower for tenants and leaseholders.

We aim to meet the learning and development needs of our new and existing partners through the provision of first-class training at competitive prices. The range of courses available encompasses legislative compliance through to topics that enable you to progress your personal development within this industry. Only the best tutors work for us, all highly qualified in their fields of expertise and with a passion for their subject matter: they pride themselves on quality of delivery within a fun and informative environment.

Your Business Development Manager will provide you with advice and guidance on how to make a booking with us, and answer any other questions you may have.

We look forward to welcoming you on to one of our courses very soon.





## National Certificate for Personal License Holders

(BIIAB)

This one-day course covers basic licensing law, consumer legislation and the social responsibilities of the licensee.

Successful completion of the multiple-choice examination will lead to candidates being awarded the National Certificate for Personal License Holders.

### One Day

09.00 - 17.15

### Cost

£100.00 plus VAT

## Certificate for Licensee's Drug Awareness

(BIIAB)

A national qualification designed to raise awareness of the prevailing illegal drug scene. It provides a basic knowledge and understanding of the law pertaining to the misuse and supply of controlled drugs on licensed premises.

Assessment is by a short multiple choice examination with the Certificate being awarded to successful candidates.

### One Day

09.00 - 17.00

### Cost

£100.00 plus VAT

## Award in Beer Quality and Cellar Management

Delivered by a Cask Marque tutor, this one-day course will help you ensure that your beer is consistently served in optimum condition.

Areas covered include customer expectation, brewing processes, temperature control, cellar hygiene, stock ordering and rotation, cellar safety and handling keg and cask products. The course includes practical cellar work and drinks dispensing.

There is a multiple choice test at the end of the day, resulting in a BII certificate and qualification.

### One Day

09.15 - 16.30

### Cost

£95.00 plus VAT

## Award in Conflict Management

Essential for all house managers, this one day course is designed to provide you with the practical skills necessary to manage difficult customer contact situations.

Areas covered include self awareness, working within the law, cultural differences, signs of escalation, communication and social skills.

### One Day

09.15 - 16.30

### Cost

£95.00 plus VAT





## Food Hazard Analysis and Critical Control Points

This two-day workshop will help Tenants identify how controls and formalised work practices will lead to the production of safe food. In addition it will assist in producing documentation that will meet Local Authority requirements.

Those wishing to attend this programme should already hold a Foundation Certificate in Food Safety.

**One Day**  
09.15 - 16.30

**Cost**  
£125.00 plus VAT

## Foundation Certificate in Health and Safety (CIEH LEVEL 1)

First level Health and Safety course incorporating fundamental occupational Health and Safety knowledge for all employees, enabling them to contribute to the Health and Safety management system.

The course covers a defined syllabus and is assessed by a short objective test consisting of 30 multiple choice questions. Successful candidates will receive the Basic Health and Safety Certificate.

**One Day**  
09.15 - 16.30

**Cost**  
£65.00 plus VAT

## Fire Warden/Risk Assessment Workshop

This workshop covers the Roles and Responsibilities of unit Management in Fire Safety and Prevention.

It will provide the manager with an understanding of Fire Risk assessment and the calculation of occupancy figures for their unit.

**One Day**  
09.15 - 17.00

**Cost**  
£100.00 plus VAT



## Principles of Manual Handling (CIEH LEVEL 1)

This one day course introduces candidates to the hazards of manual handling, the risks involved and controls available and what to expect from a manual handling assessment.

Successful completion of the half day course and short objective multiple choice examination will lead to the issue of a manual handling certificate and will prepare candidates to look carefully at their own work activities and contribute to the development of safer methods.

NB Only those who have already achieved a level one Health and Safety qualification may attend this course.

**One Day**  
09.15 - 16.30

**Cost**  
£65.00 plus VAT



## Appointed Persons (Emergency) Aid Course

A one-day course that will provide your 'nominated First Aider' with the skills necessary for dealing with emergency situations that may occur with both members of staff and customers.

Local authority requirements state that each house has at least two trained persons, known as Appointed Persons.

**NB For the certificate to remain valid a three year refresher is required.**

**One Day**  
09.15 - 16.30

**Cost**  
£75.00 plus VAT

## Foundation Certificate In Food Safety (RIPHH LEVEL 1 BASIC)

This one-day course encourages the identification of potential food safety hazards and the means of preventing them through monitoring and best hygiene practice.

Successful completion of the multiple choice examination will lead to candidates being awarded the Royal Institute of Public Health and Hygiene Foundation Certificate in Food Safety in one of three levels Pass, Credit or Honors. Welsh language paper available on advanced request.

**One Day**  
09.15 - 16.30

**Cost**  
£65.00 plus VAT

## Intermediate Certificate in Food Hygiene and Safety (RIPHH LEVEL 2 INTERMEDIATE)

A five-day course (normally one-day a week for five weeks) that is a Company requirement for Tenants and those Managers and Supervisors of premises taking in excess of £1000 food sales per week.

The course provides sound knowledge of the vitally important aspects of food safety, including potential hazards and how to avoid or control them. Examination is via a structured on-course instructor assessment plus a two hour written paper.

Course delegates will have self-study and activities to complete in between course dates.

**One Day**  
09.15 - 16.30

**Cost**  
£200.00 plus VAT

## Employment Law and Good Practice

A one-day course, essential for all those who have staff management responsibilities.

Areas covered include employee rights, discrimination legislation, employee hours, maternity legislation, dealing with long term sickness and disciplinary and dismissal legislation.

**One Day**  
13.00 - 16.30

**Cost**  
£50.00 plus VAT



## Visual Merchandising skills

This one-day course effectively combines theoretical and practical techniques for ease of comprehension and will develop skills and techniques that can be implemented to grow sales of any specifically targeted product.

The course covers merchandising principles, human behavior, use of P.O.S. material, product life cycle and chalkboard skills.

**One Day**  
09.15 - 17.00

**Cost**  
£50.00 plus VAT

## Financial Management Workshop

This one day workshop provides the new Tenant with detailed information covering statutory accounting procedures, record keeping, value added tax, staff wages and profit calculations.

**One Day**  
09.00 - 13.00

**Cost**  
£50.00 plus VAT

## Tenants and Leaseholders Orientation Programme

Since its launch the orientation programme has proved highly successful. Enabling tenants to be more informed on the needs of the business which will help take them from strength to strength.

The programme covers key skills and qualifications, together with introductions to wider business activities. In addition, you will meet key SA Brain corporate staff, who are working in roles that support and enhance your business, as well as familiarise yourself with the Head Office and Brewery environments.

**When does the programme take place?**

Activities run over five days, Monday to Friday.



**What learning activities are included?**

There will be a blend of accredited, legislative and bespoke training, which means that we are offering our own certificates as well as BII and CIEH qualifications.

The week will start with an overview of company activities, followed by brewery and office tours. You will also learn about machine management and get to understand and taste some key wines. The next few days will cover the National Certificate for Licensees, the Award in Beer and Cellar Quality, and the Foundation Certificate in Food Hygiene. The rest of the classroom training will cover key principles of Health and Safety, Employment Law and Financial Management.

**What is the cost?**

The week will cost £850 plus VAT per couple. Accommodation can be arranged if required.

# WALES IS GOING CONTINENTAL



PURE WELSH WATER &  
PALE CONTINENTAL HOPS

DISCOVER YOUR CONTINENTAL SIDE

