

# PRACTICAL ADVICE FOR CONVERTING TO A TAKEAWAY KITCHEN

COURSE CONTENT OVERVIEW



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 HIGH SPEED™  
TRAINING

This course will give those who own, manage or work in restaurants, cafes and pubs knowledge on how they can convert their business to a takeaway or delivery service. The course explains how to apply the latest official guidance in accordance with existing food safety management systems and HACCP procedures. It gives practical advice for businesses so that they can reopen during the pandemic in a safe manner and in full accordance with government advice.

Upon completion of the course, you will understand how to assess your business for risk of COVID-19 and what steps you can implement to ensure you can keep your food, your staff and your customers safe.

### **Module 1- Introduction**

This module introduces the topic of operating as takeaway and delivery kitchens, explaining the reasons some businesses may wish to convert, and what legal steps they need to take to do so, including conducting a risk assessment to be covid-secure.

- Hospitality business response to COVID-19
- What are the legal requirements for operating as a takeaway premises?
- Food delivery service or takeaway?
- Public perceptions
- Conducting a risk assessment
- Be safe with allergens
- Further guidance

### **Module 2 - Practical Steps**

This module looks at the practical steps you can implement within your takeaway and delivery kitchen. It encourages you to think through the customer journey to minimise the risks from COVID-19 through reduced human contact, how your staff can work safely, and how to protect your delivery staff. It also covers monitoring staff health and how to carry out staff training to ensure understanding and compliance of new procedures.

- Implementing good food safety and hygiene practices
- Create contactless customer interactions
- Protecting delivery drivers and riders
- Enforce social distancing measures for staff
- Monitoring staff health
- Staff training

### **Module 3 - Further Considerations**

This module looks at what further considerations you need to take to ensure a safe operation of your business as you convert to a takeaway or delivery kitchen during these times. It also contains downloadable posters you can use in your settling to communicate to your staff and your customers.

- Allergens and labelling
- Alcohol
- Laundry
- Stock check
- Personal Protective Equipment (PPE)
- Mental support
- Further considerations

## Aims of the Training

Upon completion of this course learners will:

- Understand the latest official guidance around operating as a takeaway or delivery kitchen, and to use it alongside their existing food safety management system and HACCP procedures.
- Learn how to look critically at their premises and carry out a risk assessment to become covid-secure, and areas of the business they should consider when mitigating the risk from COVID-19 as part of this.
- Know what practical steps they can implement in their own setting to achieve the safety of their staff, customers and food.