



TRAINING MANUAL

2018

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BWCA CONSULTANT TRAINERS

	<p>Dr Terrie Child - Food Hygiene Technologies, Tel: 01276 503 057, Mobile: 07801 024 011 Email: tchild@ntlworld.com</p> <p>Terrie has over 40 years' experience in cleaning, disinfection and surface treatment chemistries in several international companies and was R&D Director of Food and Beverage Operations at Diversey Corporation for a period of 10 years. In 2002, he set up the companies Food Hygiene Technologies Ltd and Food Hygiene (Consulting), the former providing cleaning chemicals, disinfectants, diagnostic kits, plant and equipment for the bottled water industry. The consulting company aids clients with water extraction, water treatment, bottle washing, plant hygiene, plant design, equipment procurement and environmental issues. He was previously an NSF contracted auditor undertaking NSF certification audits of bottling plants throughout Europe, Middle East and Asia/Pacific.</p>
	<p>Ken Driver - Food-Technologists.co.uk Tel: 0191 386 6401, Mobile: 07957 837 941 Email: bwca@kendriver.me.uk</p> <p>Ken is a qualified Food Technologist with 35 years' experience in the food industry across a range of food industry sectors working in many countries around the world. He specialises in food safety and the development of quality systems and is also an approved food safety & haccp trainer for the Royal Society for Public Health. Ken has worked with the BWCA since 1998 auditing against the BWCA Distributor Operator Audit Requirements for Bottled Water & Plumbed-in Water Coolers and has completed over 500 audits for the BWCA. He has helped to develop and revise BWCA standards and has also developed the new BWCA course Distribution Management to BWCA Standards (replacing Food Safety & Haccp for Depot Managers).</p>
	<p>Victor Goodridge – Food Care Solutions Tel: 01933 276400, Mobile: 07811 192545, Email: victor@foodcareconsultants.co.uk</p> <p>Victor has over 40 years' experience of microbiology and food safety management, in many areas of the food and health care industries. Following service in the RAF, he joined a food company as laboratory manager and progressed to technical then production manager, after which he set up Food Care Solutions to provide consultancy, training and auditing services to the food and related industries. He has worked with the BWCA since 2006, auditing against the BWCA Distributor Operator Audit Requirements.</p>
	<p>Kathy Griffiths - EHS Consulting, MCIEH, FRSH Tel: 01229 464 121, Mobile: 0776800 3711 Email: ehsconsult@aol.com</p> <p>Kathy is a Chartered Environmental Health Practitioner, having originally trained and worked as an Environmental Health Officer in local government in Suffolk and Bedfordshire. In the late 1980's she left local government to work as a consultant, auditor and trainer for food and beverage companies. Since the early 1990's she has been involved in food safety auditing of water bottling plants, firstly in the UK then in many other European countries.</p> <p>As well as her Environmental health and health and safety qualifications Kathy holds a Further Education Training Certificate from City and Guilds and an ISO1 9001 lead assessor qualification.</p>
	<p>Michael Hurst - Watermark Consultancy, BSc(Hons) FRSH, Tel: 01491 871 022 Mobile: 07802 540442, Email: mhurst@w-mark.myzen.co.uk</p> <p>Michael began advising the young BWCA when Regional Microbiologist for ADAS/MAFF, forming Watermark in 1994 as a specialist cooler consultancy. Working as Technical Consultant to EBWA and BWCA and other trade associations he has helped set the high hygiene and installation standards that characterise the European plumbed-in and bottled water cooler industries today. He also acts as Technical Consultant and appointed trainer to the Belgian, Dutch and Baltic Watercooler Associations. Michael is a qualified, skilled and highly effective trainer. He runs the EBWA, BWCA and AWCN Hygiene Awareness, AWCN, and EBWA POU Installation/Sanitisation and EBWA Plant Operator Courses amongst others.</p>
	<p>Ken Rennie - Power to Enable, Associate Member of CIPD Tel: 01442 828 688 Mobile: 07852991021 Email: info@powertoenable.com</p> <p>Ken, with over 18 years' experience in front line sales, customer service and management roles, has achieved great success across a wide range of industry sectors such as Call Centre, Retail, IT, Hotel & Leisure, Transport, Logistics and Warehousing. With an enthusiastic and energetic personality, he ensures an effective skills transfer during his training. Specialist areas: selling, sales through service, customer service, team building, performance management, high performance coaching.</p>



HYGIENE AWARENESS

3.5 hours

The course combines a series of formal presentations with practical exercises and discussions. The courses involved working in groups of 2 – 3 people with a maximum group size of 15 people per course. The BWCA audit requirements and guidelines will be referred to throughout the course.

Course Objectives

At the successful completion of the course the delegate will be able to understand:

- BWCA best practice
- The hygiene requirements of bottled and plumbed-in water coolers
- The range of food safety legislation, which applies to the water cooler industry and how it affects delegates and their employers
- The difference between mineral, spring and purified bottled water and water sources for bottled and plumbed-in coolers
- The principles of food safety as applied to water and water coolers
- The food safety hazards involved from bottling and storage to delivery of bottled water and coolers and the appropriate measures necessary to control these
- The main ways in which water coolers can be kept in a hygienic condition
- The role of the BWCA audits

Exam format: 30 minute multiple choice 15 question exam. A minimum of 9/15 must be achieved for a pass.

Certification: Issued by the BWCA

Validity: 3 years

Who should attend: Personnel undertaking delivery/sanitisation/sanitary maintenance/plumbed-in installation either at a depot or at the customer's premises, must have attended the BWCA Hygiene Awareness Course, or equivalent, within 6 months of joining the Member company. Similar hygiene training must be applied to sub-contractors who are contracted to sanitise coolers on behalf of POU or BW members.

Passmark: 9/15

Duration : 3 hours

Price : £454 in-house for up to 15 delegates, trainer travel costs plus £5/delegate certificate, £97/delegate at regional.



DISTRIBUTION MANAGEMENT TO BWCA STANDARDS 1 DAY

Course Objectives:

This new interactive course with a maximum group size of 12 people replaces the Depot Managers course. It is based on accelerated learning techniques and combines a series of workshops, group discussions and feedback sessions with formal presentations to enable delegates to:

- Develop an understanding of the BWCA distributor audit requirements in the context of a typical watercooler business
- Understand, implement and maintain all the requirements documented in the Distributor Audit Requirements & Guidance Notes for Bottled Water & Plumbed in Water Coolers
- Understand recent and proposed changes to BWCA standards
- Gain an understanding of current 'best practice'

Prior Knowledge

- Delegates must have taken and passed the BWCA Hygiene Awareness Course or an acceptable equivalent prior to taking this course.
- Delegates must understand how a cooler company functions and their own role within their company

Course Outline:

- The course will cover the typical processes in a watercooler business (Planning - Purchasing - Sales - Storage - POU Site Survey - Cooler Preparation - Distribution - Cooler Installation - Cooler Sanitisation & Servicing - After Sales) and where these link in to the BWCA standard

Validity: 5 years

Who should attend: Mandatory for staff with a responsibility for the day to day running and control of a water cooler business or an individual distribution depot and regional managers who are responsible for a group of depots or a group of POU engineers.

This course may also be useful for any other person in a member's business who needs to understand BWCA distributor audit requirements.

Pass mark: 70% Multi-choice question paper and pass the continuous assessment.

Duration: 1 Day

Price: £184 / delegate at a regional course or £638 in-house for up to 12 delegates plus, trainer travel costs and £5/delegate certificate



PLANT OPERATORS COURSE 1 DAY

Course Objectives

The British Water Cooler Association requires the highest standards of quality, safety and hygiene by its members. The objective of this course is to define the standards expected of members in the performance of their production and bottling operations. The course is wide ranging and encompasses all the essential operations and practices required both by the regulations and best manufacturing practices.

Course Outline

Module 1

1. Personal hygiene and good hygiene practice
2. The bottling plant and high risk areas
3. Bottle washing
4. Bottle disinfection
5. Bottle filling
6. Equipment and plant cleaning
7. Storage of product and packaging components
8. Safe use and storage of chemicals
9. Pest control and building exterior
10. Transport of water

Module 2

1. Source water and process water
2. Production equipment, operation and maintenance
3. Requirements for staff facilities
4. Illness reporting and the Law
5. Staff training: operations and hygiene
6. Controlling the process, HACCP plans
7. Monitoring and record keeping
8. Understanding the ozonation process and unwanted side effects
9. Quality assurance of product and process
10. Measurements and analyses
11. Traceability
12. Recall procedures
13. Dealing with complaints
14. Labelling requirements
 - a. Exam
 - b. Certificate issued by the BWCA

Validity:	5 years
Who should attend:	Bottling plant staff. Bottling equipment, production and staff must be under the supervision of a designated named person who has passed at Merit level.
Pass mark :	Merit : 85% Ordinary : 70%
Duration:	1 day
Price:	£184/delegate at regional course or £638 in-house for up to 10 delegates plus trainer travel costs and £5/delegate certificate



BWCA WRAS COURSE 1 DAY plus 15 hours self-study

Course objectives

To familiarise delegates with the contents of the Water Supply (Water Fittings) Regulations 1999 and recognise the role regulations have in preventing waste, misuse and contamination. They will learn how to comply with the regulations in practice and become aware of the primary legislation underpinning the regulations. Delegates will be shown how to install a mains fed cooler into a live feed using own equipment and learn the correct tools required to make a safe installation.

Course outline

All delegates will receive a study folder prior to the course involving approximately 15 hours self study. It is essential that this study is completed.

- Legislation & regulations
- Materials and substances in contact with water
- Requirements for water fittings
- Water system design and installation
- Commissioning
- Prevention of cross connecton to unwholesome water & backflow prevention
- Cold and hot water services
- WC flushing devices & urinals
- Sanitary appliances and water for outside use
- Practical session consisting of the connection of water cooler equipment into existing water supplies, using a variety of methods and materials.

Multi-choice question paper – certification through WRAS by Wolverhampton College

Validity:	No refresher required.
Who should attend:	Delegates who have a good understanding of how to install mains fed coolers and are currently installing them as part of their role.
Passmark :	On first attempt 70%, on second attempt the same day 80%.
Duration :	1 day plus 15 hours self-study
Venue :	Wolverhampton College
Delegates to take :	Own tools Own install equipment i.e. water blocker etc. Pen Two passport size photos National Insurance Number
NB :	Delegates not arriving with NI number and photo will not be able to take the course.
Price:	£315/delegate



CRISIS MANAGEMENT 4 - 5 hours

Course objectives

A crisis is an unexpected event that will substantially affect the day-to-day running of your business. A crisis will have significant financial repercussions – either directly or indirectly.

Potential crisis scenarios include chemical and microbiological water quality problems; media attacks; supplier recalls and faults with materials; a major halt in production such as an accident or fire; injury or fatalities to the public or your staff; extortion, malicious tamper; computer failure; strikes, disruptions and breakdowns; and even a loss of staff when their syndicate has a major lottery win!

This course will outline the ways in which a crisis within your business can be prevented and handled and using a case scenario, delegates will act as part of a team to tackle a simulated crisis.

Crises, although rare, have the capacity to severely damage shareholder value such as affected Perrier and other crises that have hit the bottled water sector over the years.

Crisis protection is like insurance; it protects the investment, but unlike insurance can prevent damage as well. This course will prepare delegates should the worst happen.

Course Outline

- Introduction and definition of a crisis
- Preparation for a crisis
- How to respond to and manage a crisis
- Incident analysis
- Channels of controlled and effective communication
- Dealing with the media
- Post crisis activities
- Participation in a scenario – putting delegates knowledge to the test through role play
- Multiple choice question paper
- Certificate issued by the BWCA

Validity: 3 years

Who should attend: The person designated in their company's Crisis Management Plan as the 'Co-ordinator' . This applies to all audits.

Duration : 5 hours

Price : £215/delegate



SANITISATION COURSE

3 hours

This course is designed to demonstrate to staff members how to sanitise both bottled and point-of-use coolers of all types, and familiarise them with the relevant BWCA standards, incorporating a hands-on practical exercise with coolers used by the individual BWCA member.

Members will be asked to submit their sanitisation procedure to the trainer, Victor Goodridge, prior to the course to ensure that procedures are harmonised.

Course Objectives

At the successful completion of the course the delegate will be able to understand and demonstrate practically BWCA best practice on how to sanitise, covering various (generic) types of coolers.

Course Content

- Standards
- Hygiene
- BWCA guidelines
- Sanitisation and frequency
- Cooler types
- **Practice sanitisation exercise**
- Record keeping
- Filters
- Supervision

Certification: Issued by the BWCA

Validity: n/a

Who should attend: It is for all involved in cooler sanitisation and although especially useful for new members of staff, it can also give more experienced personnel useful tips and information.

Passmark: n/a

Duration : 3 hours

Price : £454 in-house for up to 15 delegates, trainer travel costs plus £5/delegate certificate. When held on the same day as Hygiene Awareness Course there is a £50 reduction.



BWCA QUALIFIED ADVISORS COURSE 1 DAY

Course objectives

To provide delegates with the skills, knowledge & confidence to be able to offer accurate advice on both POU/mains-fed and bottled water cooler installations.

To enable delegates to confidently demonstrate the advantages of dealing with a BWCA member for this dual flexible offering.

Course includes:

- Aims & objectives
- The changing market
- Importance of quality Service
- Importance of quality Products
- Sales through service skills
- Multiple choice question paper
- Keeping Skills Alive
- Certificate issued by the BWCA

Validity: No refresher required.

Who should attend: Sales & customer care personnel

Pass mark: 80%

Duration : 1 day

Price : £780 in-house for up to 10 delegates plus
trainer travel costs.

Venue : In-house