



HOVER OVER THE COLOURS TO SEE WHAT NEW TRAINING IS ON AT THE BID [APRIL-MAY]

FIRST AID

NEW TRAINING DATES IN MARCH-APRIL

[AED] DEFIBRILLATOR

NEW TRAINING DATES IN APRIL

FOOD HYGIENE

NEW TRAINING DATES

CONFLICT MANAGEMENT &
PHYSICAL INTERVENTION

NEW TRAINING AVAILIABLE

HEALTH AND SAFETY WITH
RISK ASSESSMENT

NEW TRAINING AVAILIABLE

L2 FIRE MARSHAL/ WARD-
DEN TRAINING

NEW TRAINING AVAILIABLE

FIRST AID TRAINING

FIRST AID TRAINING DATES

LOCATION Worcester BID, Rear Offices, Guildhall South Wing,
Copenhagen St, Worcester, WR1 2EY

DATES

30/3/22 **3 SPACES LEFT**

19/4/22 **2 SPACES LEFT**

24/5/22 **NEW!**

TIMES

9.30am-3.00pm

GOALS

Learn and feel confident in the use of first aid.

WHAT IS INVOLVED

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You will be trained in the areas of:

1. Priorities in First Aid
2. Control of Bleeding
3. Epilepsy
4. Poisoning



1 DAY COURSE

SAFER CITY

SAFER STAFF

[AED] DEFIBRILLATOR TRAINING

[AED] DEFIBRILLATOR TRAINING TOOLS

LOCATION Worcester BID, Rear Offices, Guildhall South Wing,
Copenhagen St, Worcester, WR1 2EY

DATE

26/4/22

TIME

9:15am-12:15pm **FULLY BOOKED**

GOAL

Learn how to use defibrillators to aid survival in cardiac arrest

WHAT IS INVOLVED

“Learning AED skills is becoming more important with the increase in the numbers of units in the community and workplace. They are easy to use with little training and make a real difference in the chance of survival to someone in cardiac arrest. If you have already completed any other first aid course, you will understand the importance of the prompt use of an AED, making this an ideal course to develop your skills.”



1 DAY COURSE

SAFER CITY

SAFER STAFF

FOOD HYGIENE TRAINING

FOOD HYGIENE TRAINING

LOCATION Worcester BID, Rear Offices, Guildhall South Wing, Copenhagen St, Worcester, WR1 2EY

DATES

09/ 05/ 22

TIMES

9am - 4 pm

GOALS

Learn safe food preparation, handling, and cooking skills.

WHAT IS INVOLVED

A Level 2 food hygiene training course is appropriate for most food handling staff within a catering business. You will learn how to safely prepare, handle and cook in a professional setting.



KEEP CUSTOMERS
SAFE

ESSENTIAL FOR
FOOD HANDLING
STAFF

UPSKILL STAFF

CONFLICT MANAGEMENT TRAINING & PHYSICAL INTERVENTION

CONFLICT MANAGEMENT TRAINING & PHYSICAL INTERVENTION

DATES

5-6 April (5.4.22 - 6.4.22) - 2 day course

TIMES

All day (9am-5pm)

3 SPACES LEFT

GOALS

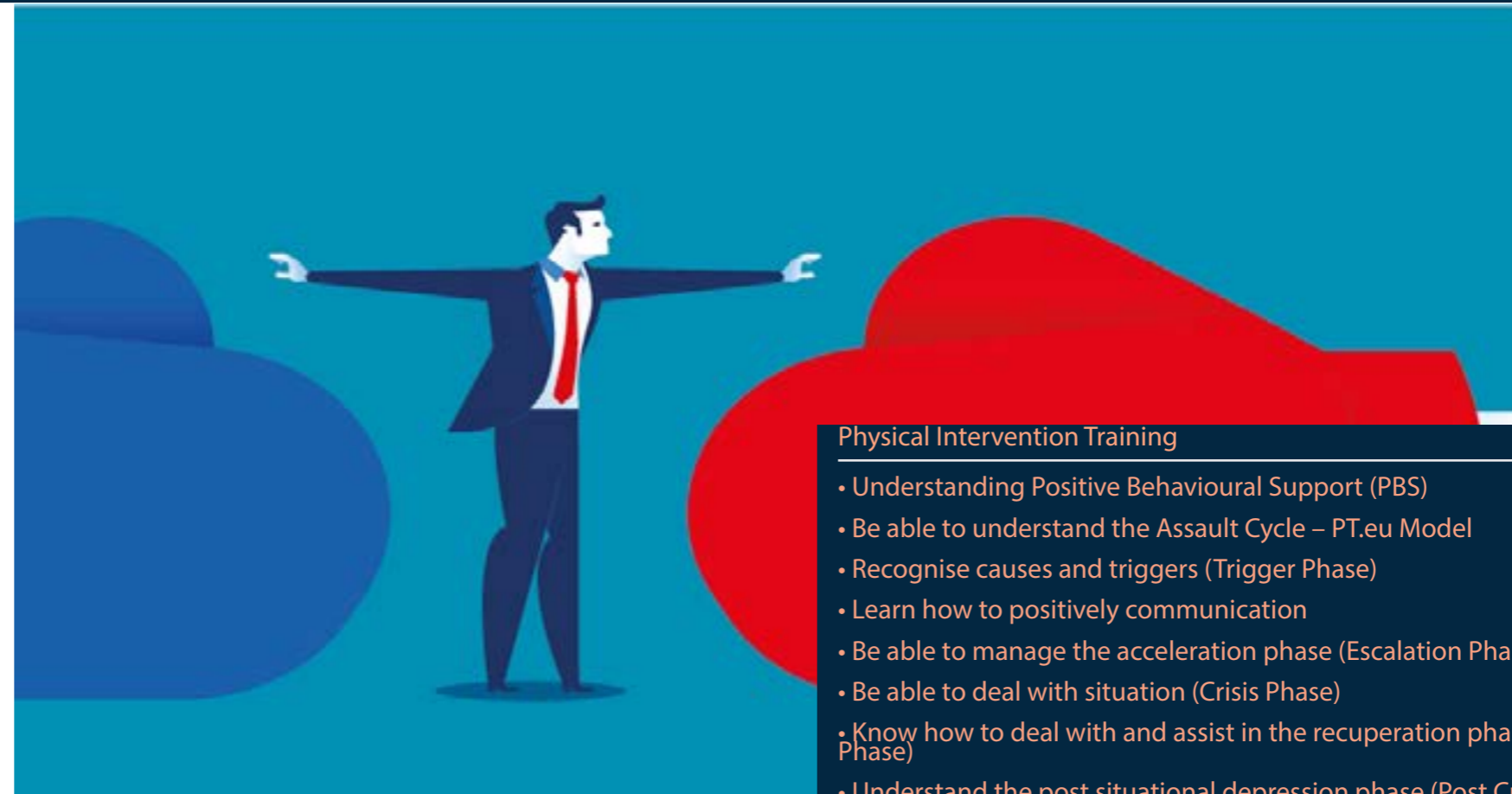
Day 1 - Learn affective conflict management

Day 2 - Learn how to use safe and affective physical intervention

WHAT IS INVOLVED

Conflict Management Course Summary

- Know how communication can be used to solve problems and reduce the likelihood of conflict
- Know the factors that influence human responses in conflict situations
- Know how to assess and reduce risks in conflict situations
- Know how to communicate effectively and de-escalate conflict in emotive situations
- Know good practice to follow after conflict situations



Physical Intervention Training

- Understanding Positive Behavioural Support (PBS)
- Be able to understand the Assault Cycle – PT.eu Model
- Recognise causes and triggers (Trigger Phase)
- Learn how to positively communication
- Be able to manage the acceleration phase (Escalation Phase)
- Be able to deal with situation (Crisis Phase)
- Know how to deal with and assist in the recuperation phase (Recovery Phase)
- Understand the post situational depression phase (Post Crisis Depression Phase)
- Understand law and risks of physical intervention when working with young people and vulnerable adults (Adults at Risk)
- Understand the key principles of disengagement and physical intervention as part of an overall strategy for managing challenging behaviour

UPSKILL STAFF

REDUCE RISK

LEARN GOOD PRACTICE

HEALTH & SAFETY WITH RISK ASSESSMENT

HEALTH & SAFETY WITH RISK ASSESSMENT

LOCATION Worcester BID, Rear Offices, Guildhall South Wing, Copenhagen St, Worcester, WR1 2EY

DATES

12/4/22

FULLY BOOKED

TIMES

9am-5pm - Day Course

GOALS

Learn safe food preparation, handling, and cooking skills.

WHAT IS INVOLVED

The Health and Safety in the Workplace Level 2 (VTQ) course has been carefully designed to include coverage on regulation, accident prevention and more and is intended for anyone who requires a course in health and safety awareness.

This course will cover regulations, precautions, planning, risk assessing, PPE, individual sectors, what causes accidents, employer/employee responsibilities, RIDDOR, COSHH, first aid, workstation/VDU safety, working at heights, gas safety, occupational health, infection control, electricity, enforcement and the dangers and links in the regulations in fire and manual handling. This course is available online or nationally through our network of approved instructors as a one-day course.



KEEP CUSTOMERS
SAFE

LEARN RISK
ASSESSMENT

UPSKILL STAFF

FIRE MARSHAL/ WARDEN TRAINING

FIRE MARSHAL/ WARDEN TRAINING [L2]

LOCATION Worcester BID, Rear Offices, Guildhall South Wing, Copenhagen St, Worcester, WR1 2EY

DATES

28/4/22

10/5/22

TIMES

9.30am - 4.30 pm

GOALS

Learn what is required to be competent in L2 Fire Safety and regulations.

WHAT IS INVOLVED

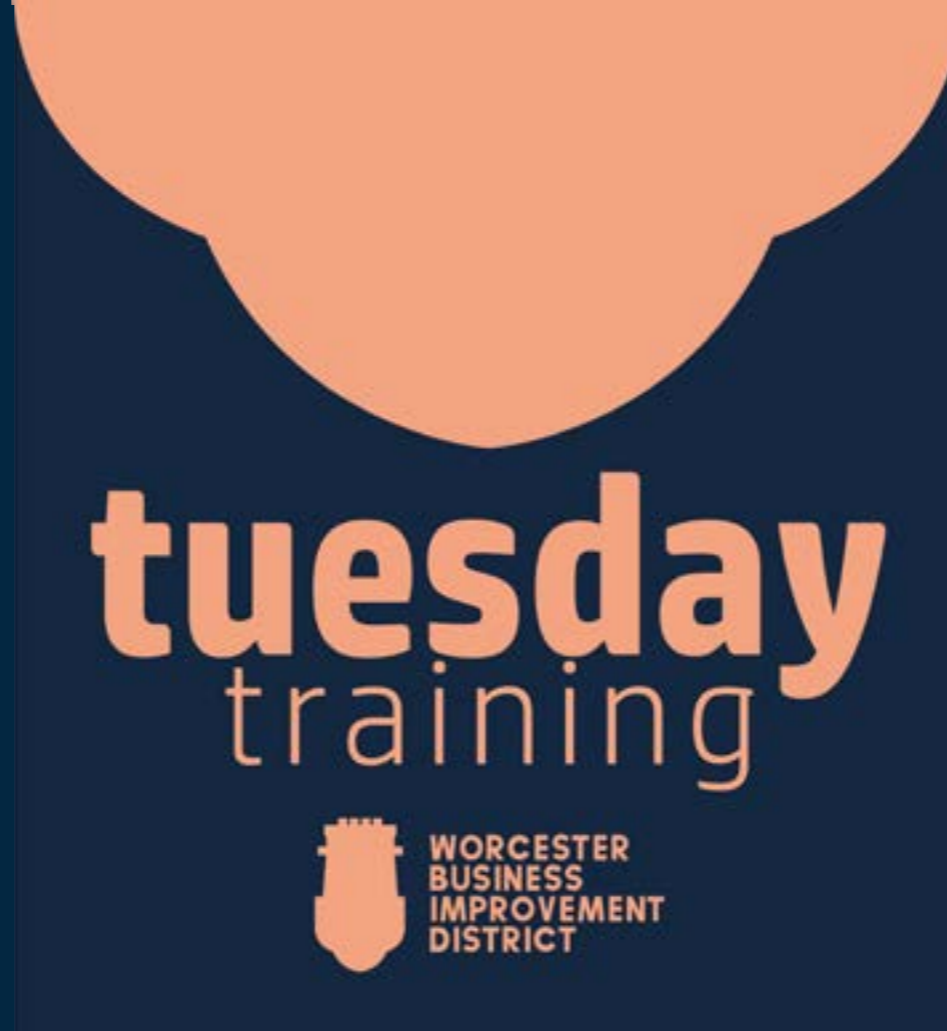
This level 2 course is aimed at anyone who requires a course as a Fire Warden or a Fire Marshal. The course covers the latest fire safety regulations and the roles and duties of employees and their responsibilities on Fire Safety. The course is designed to meet and comply with the Regulatory Reform (Fire Safety) Order 2005. It covers how fires are started, methods of controlling fire spread, evacuating the building, fire briefings and risk assessing.



KEEP CUSTOMERS
SAFE

GAIN A L2
CERTIFICATION

UPSKILL STAFF



LET'S MAKE WORCESTER SAFER...
JOIN US AT WORCESTER BID FOR TRAINING IN 2022