

ENGAGE YOUR PEOPLE

Catermasters case study

Catermasters is an independently managed company specialising in high quality foodservice management. Since 1989 Catermasters have been delivering a superior, specialist catering provision for its clients. Today their professional reputation is second to none. Not only do they cater for many of the UK's top companies; they also operate a unique management structure that ensures a focus on attention to detail.

The challenge

- The need to train their staff with minimal impact on the organisation
- A consistent standard of training right across the organisation which is nation wide
- A cost effective way of training large numbers of people
- Being able to manage the renewal of the certificates
- Being able to track the learning

The solution

Catermasters has been using learnpurple's online food hygiene course since 2005.

The outcomes

The benefits

Employees don't come out of the workplace, which does not affect the running of a contract.

For a company that is spread over the UK, now all staff are trained to the same standard.

It's quick and easy to set up.

It's easier to monitor centrally as and when employees need to renew their certificate.

Cost - people do not need to travel to training venues and there is not cost for trainers or venues.

Some staff are nervous of training especially where there is an exam involved. With the online course employees can take as much time as possible and re-do modules there are unsure about.

The ability to track a learners' progress

Complies with legislation



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