

# Pre-Employment Training & Selection

**Providing you the best Candidates assessed for  
'Attitude and Aptitude'.**

The Sora **Pre-Employment** program allows up to 2 weeks to develop Candidates. Designed to improve 'skills, behaviours and knowledge' so that Candidates can make a positive first impression as an Operator in the following work environments:

- Manufacturing
- Food and Drink Manufacturing

Candidates will undertake a practical course in **BUSINESS IMPROVEMENT TECHNIQUES** designed to underpin the Kaizen philosophies to promote continuous improvement within the workforce.

**Delegates will be able to:**

- Identify areas for continuous improvement
- Apply 5s within a work environment
- Carry out problem solving techniques
- Identify value added and none value added activity
- Be able to work efficiently in a team
- Identify health and safety improvements within the work area
- Explain different visual management techniques

For **FOOD & DRINK MANUFACTURING**, the program also includes **FOOD HYGIENE** training and Level 2 exam.

**Delegates will be able to:**

- Identify contamination and cross contamination hazards relating to food safety
- Explain how contamination of food can cause illness or injury
- Explain the importance of personal hygiene relating to food safety
- Outline the legal responsibilities of food handlers and the food business
- Explain the importance of temperature control in food safety
- Explain the importance of pest control
- Explain how to deal with spoilage and waste

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**[www.sora-group.co.uk](http://www.sora-group.co.uk)**

Phone: 0330 124 2670 | Email: [info@sora-group.co.uk](mailto:info@sora-group.co.uk)