

Norovirus is probably the most frequent cause of gastro- enteritis worldwide - affecting millions of people every year!

Frequently linked to hotels and other accommodation providers, these have included tourism and leisure facilities, hospitals, care-centres and schools. Outbreaks can lead to adverse publicity, loss of business and reputation - especially when linked to high profile sporting events. Sometimes justifiably, the hotel or organisation was at fault. In other cases hotels have been wrongly accused of causing an outbreak and the ability to **protect brand value and reputation** as well as demonstrate due diligence is essential.

This **unique one day course** is essential for any company with a brand to protect. It reviews the background and unique properties of Norovirus, provides details of preventative strategies and crisis control measures.

After attending this seminar, delegates will be able to:

- describe the unique properties of Norovirus & why it causes major problems
- explain the spread & transmission of Norovirus
- design a Norovirus prevention strategy with appropriate documentation
- describe personal hygiene, cleaning & other practices to be implemented in the event of an outbreak

Particularly relevant to:

Managers & Supervisors in Food & Beverage, Hotel Operations, Health & Safety Departments!

**Attend this seminar
to avoid becoming
a "Fat Duck" like
Heston Blumenthal!**

PRESENTED BY:

Prof Chris Griffith, currently Head of the Food Research and Consultancy Unit (FRCU) for the Cardiff School of Health Sciences at the University of Wales Institute, Cardiff (UWIC).

Only R990

Per person excl. VAT