



# eLearning Hub

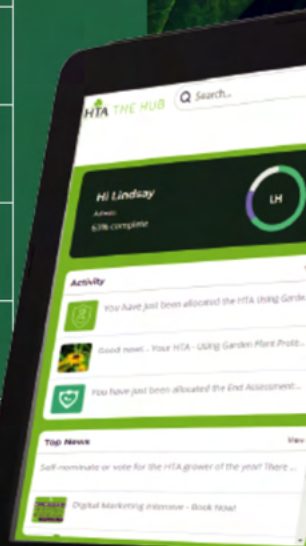
## The Hub Courses

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Catering.....	9
Soft skills and wellbeing.....	12
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## The Hub Courses Horticulture

HTA Basic Principles of Ornamental Nursery Management (BPONM) Programme:	40-60 mins per module
<ul style="list-style-type: none"> <li>HTA Growing Media and Potting</li> </ul>	
<ul style="list-style-type: none"> <li>HTA Nutrition and Feeding</li> </ul>	
<ul style="list-style-type: none"> <li>HTA Pests and Diseases</li> </ul>	
<ul style="list-style-type: none"> <li>HTA Plant Physiology</li> </ul>	
<ul style="list-style-type: none"> <li>HTA Propagation</li> </ul>	
<ul style="list-style-type: none"> <li>HTA Pruning</li> </ul>	
<ul style="list-style-type: none"> <li>HTA Watering</li> </ul>	
<ul style="list-style-type: none"> <li>HTA Weeding</li> </ul>	

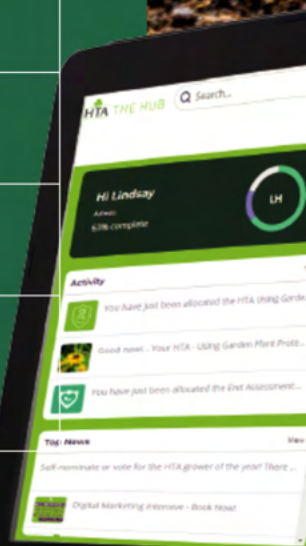




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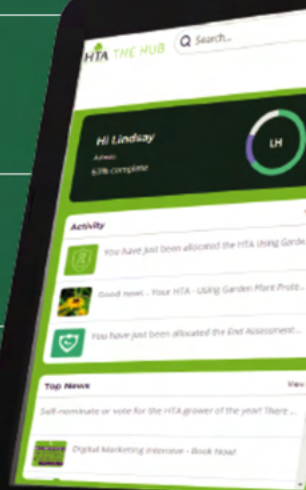
## The Hub Courses **Horticulture**

HTA Growing Media and Responsible Resourcing Programme:	40-60 mins per module
<ul style="list-style-type: none"><li>• HTA – The Importance of Peatlands</li></ul>	
<ul style="list-style-type: none"><li>• HTA – Responsible Sourcing Scheme</li></ul>	
<ul style="list-style-type: none"><li>• HTA – Right Product Right Purpose</li></ul>	
<ul style="list-style-type: none"><li>• HTA – Converting Peat Users</li></ul>	
<ul style="list-style-type: none"><li>• HTA – Peat Alternatives</li></ul>	
<ul style="list-style-type: none"><li>• HTA – Growing Media and Responsible Resourcing Assessment</li></ul>	



## The Hub Courses Horticulture

Introduction to Plant Health Programme:	40-60 mins per module
<ul style="list-style-type: none"> <li>• Introduction to Plant Health: Organisations, Regulations and Responsibilities</li> </ul>	
<ul style="list-style-type: none"> <li>• Harmful Organisms and Pest Risk Analysis</li> </ul>	
<ul style="list-style-type: none"> <li>• Pathways of Introduction and Spread</li> </ul>	
<ul style="list-style-type: none"> <li>• Good Biosecurity and the Plant Health Management Standard</li> </ul>	
<ul style="list-style-type: none"> <li>• Plant Health Responsibility, Training and Recognition</li> </ul>	

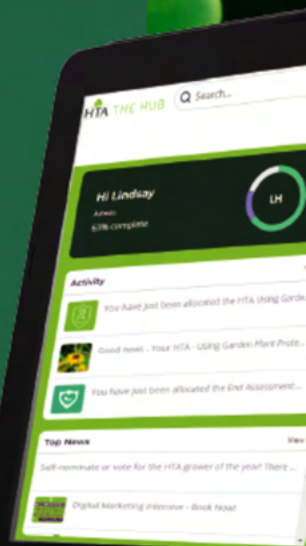




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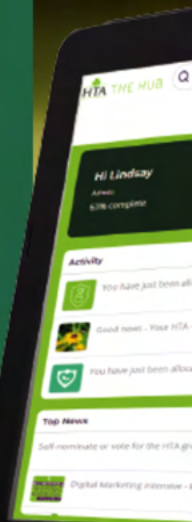
## The Hub Courses **Horticulture**

• HTA Plant Area Care	30 mins
• HTA Using Garden Plant Protection Products Safely	45 mins
• HTA Using Garden Plant Protection Products Safely (ROI)	45 mins
• HTA Water Conservation	75 mins
• Plant Passporting	45 mins



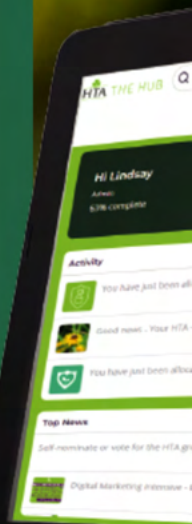
## The Hub Courses General & Compliance

• Age Verification	30 mins
• Asbestos Awareness	30 mins
• Bribery Act Awareness	45 mins
• Coronavirus – Taking Positive Action	30 mins
• COSHH	60 mins
• Dealing with Sexual Harassment in Hospitality	30 mins
• Disability Awareness	40 mins
• Disability Confidence for Team Members	30 mins
• Disability Confidence for Managers	30 mins
• Drugs Awareness	60 mins
• Emergency First Aid Awareness	60 mins
• Equality and Diversity	60 mins
• Equality, Diversity and Inclusion	60 mins
• Fire Safety Awareness	40 mins



## The Hub Courses General & Compliance

• GDPR (General Awareness)	40 mins
• Health and Safety Awareness	60 mins
• LGBTQ Awareness	30 mins
• Manual Handling Operations	60 mins
• Modern Slavery	60 mins
• Money Laundering Awareness	60 mins
• Moving Beyond COVID 19	30 mins
• PCI Data Security Standards	20 mins
• Slips, Trips and Falls	20 mins
• Unconscious Bias	20 mins
• Working at Heights Awareness	20 mins
• Working Safely with DSE – Team Members	30 mins

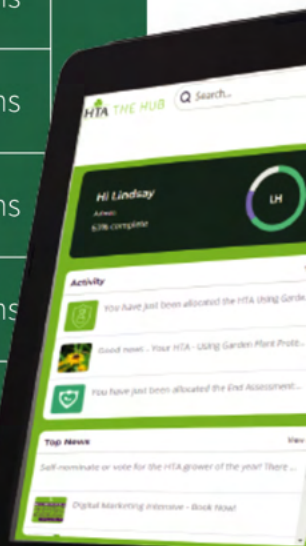




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## The Hub Courses **Retail**

• Age Verification for Retail	30 mins
• Award for Underage Sales Prevention - Retail	30 mins
• Coronavirus – Taking Positive Action for Retail	30 mins
• COSHH - Retail	60 mins
• Fire Safety Awareness – Retail	50 mins
• Manual Handling for Retail	45 mins
• Scottish Award for Licensed Premises Staff - Retail	60 mins
• Slips, Trips and Falls for Retail	20 mins
• Working at Heights Awareness – Retail	20 mins



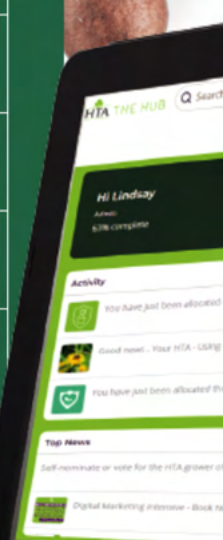




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## The Hub Courses **Catering**

• Allergen Awareness	30 mins
• Allergen Awareness (Back of House)	30 mins
• Award for Licensed Premises Staff (ALPS)	60 mins
• Award for Underage Sales Prevention	30 mins
• British Sign Language – Phrases for Hospitality	10 mins
• Casque Bar Excellence	30 mins
• Coffee Skills	30 mins
• Food Safety Awareness	60 mins
• Guest Excellence	30 mins
• Guest Recovery	20 mins
• HACCP (Hazard Analysis and Critical Control Point)	40 mins
• HACCP (Hazard Analysis and Critical Control Point) Level 3	90 mins

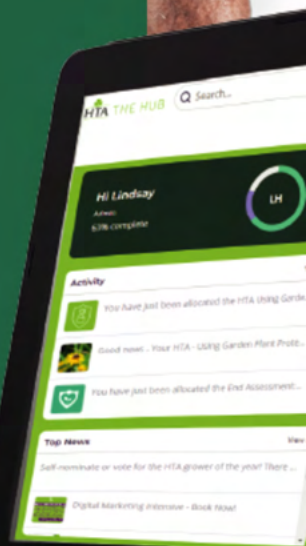




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## The Hub Courses **Catering**

• Planning Delivery and Takeaway	10 mins
• Scottish Award for Licensed Premises Staff (SALPS)	60 mins
• Tea Top Tips	30 mins

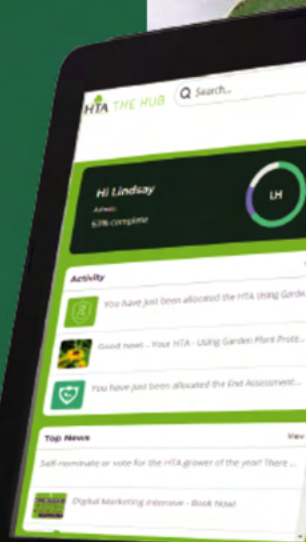




# eLearning Hub

## The Hub Courses **Soft Skills and Wellbeing**

• Conflict Management	60 mins
• Effective Time Management	25 mins
• Mental Health Support Champion	30 mins
• Personal Resilience	30 mins
• Self Awareness	20 mins





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## The Hub Courses Management Skills

• Interview Skills	60 mins
• Leading Great Shifts	60 mins
• Open Minded Recruitment	30 mins
• Recruiting Winners	30 mins
• Right to Work in the UK	30 mins
• Staff Appraisal Skills	40 mins
• Staying Legal (When Recruiting)	30 mins

