

The Hub Courses

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The Hub Courses

Horticulture

HTA Basic Principles of Ornamental Nursery Management (BPONM) Programme:	40-60 mins per module
HTA Growing Media and Potting	
HTA Nutrition and Feeding	
HTA Pests and Diseases	
HTA Plant Physiology	
HTA Propagation	
HTA Pruning	
HTA Watering	
HTA Weeding	



The Hub Courses Horticulture

HTA Growing Media and Responsible Resourcing Programme:	40-60 mins per module
HTA – The Importance of Peatlands	
HTA – Responsible Sourcing Scheme	
HTA – Right Product Right Purpose	
HTA – Converting Peat Users	
HTA – Peat Alternatives	
HTA – Growing Media and Responsible Resourcing Assessment	



The Hub Courses Horticulture

Introduction to Plant Health Programme:	40-60 mins per module
Introduction to Plant Health: Organisations, Regulations and Responsibilities	
Harmful Organisms and Pest Risk Analysis	
Pathways of Introduction and Spread	
Good Biosecurity and the Plant Health Management Standard	
Plant Health Responsibility, Training and Recognition	



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
Understanding UK Waste Legislation	30 mins
Working at Heights Awareness	20 mins
Working Safely with DSE – Team Members	30 mins



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



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



The Hub Courses **Catering**

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



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



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