

FOG training for field staff

Reduce the number of blockages caused by fats, oils and grease (FOG) through effective engagement with food service establishments (FSEs) with the latest training for field staff from WRC.

- Provide high quality advice to prevent FOG discharges
- Help FSEs make the right decisions and avoid costly ineffective FOG management
- Learn from an experienced and passionate team

WRC FOG training for field staff is a bespoke learning and development solution aimed specifically at water company field staff engaging with FSEs. Combining over a decade of experience in identifying the causes of FOG blockages with research into the effectiveness of grease management and dosing systems, WRC FOG training for field staff enables engagement teams to provide the best possible advice to customers and offer the best protection for the sewer system.

Tailored to meet your requirements, WRC FOG training for field staff provides an understanding of relevant legislation, grease management solutions and commercial kitchen assessment, ensuring engagement teams are confident in providing sound advice and the most appropriate solution.

Course content

- Waste management and food safety legislation
- Kitchen survey methods and how to provide support in a variety of situations
- Practical review of FOG separation devices available, applicable standards, their advantages and limitations
- A step-by-step decision process to guide users to select the most appropriate solution
- The need for both on-going maintenance of FOG management systems and training of FSE staff

