

Membership Checklist

Are you missing out?

Use our checklist to make sure you're not missing out on membership benefits – this checklist highlights our key areas of value and support that are essential to every food and drink business in the UK. Read through and tick off what you are using and then get in touch to find out more about anything you're not currently taking advantage of.

Documentation – Have you completed all of your NCASS documentation?

- Food safety risk assessment
- Health and safety risk assessment
- Fire safety risk assessment
- COSHH assessment
- H & S policy
- Send company documents

Rewards – Are you signed up to our partnerships?

- Booker
- BioPak
- Nisbets
- Calor
- Dojo
- McKenzie Consultancy Legal
- Colden HR
- Barclaycard

Umi Sat Nav

UK Fuels

WEX

The Catering Accounting Company

Support - Have a burning question or not sure how to go about something? Speak to your account manager as much as you need to make sure you have the right knowledge you need to succeed. Have you spoken to one of team recently?

Technical specialist – speak to our technical specialist to make sure all of your equipment questions are answered.

Branding/marketing/social media – make sure you are advertising your business in the best possible way. Speak to the membership team for feedback and key hints and tips.

How to find work – make sure you have the right amount of work for you and your business. Ask us about what makes for a good event or how to find work.

Inspections and general food safety – are you up to speed with how to ace your inspection?

Training - training and development is a key part of the ever-evolving hospitality industry. Make sure you and your staff are up to date on regulations to keep you, your business, your staff and customers safe.

Level 1 Food Hygiene Training

Level 2 Food Hygiene Training

Level 3 Food Hygiene Training

Allergen Awareness

Health and Safety in Catering

HACCP

LPG Gas Safety

First Aid Training for Caterers

Sustainability

How to start up in Street Food

Fire Extinguishers Essentials

Online resources – have you checked out our member exclusive online resource area? You can find key resources here to support your business activities and procedures.

Are you using your NCASS Safety Management System (SMS)/Digital Safety Management System? We can't stress enough that you need to be comfortable with your Safety Management System in order to keep on top of safety policies and procedures.

Are you?

Familiar with SMS policies and procedures

Filling out the daily records and checklists

Podcast and Start-up Program - are you staying up to date with what's going on in our industry? We update regularly through our Podcast, Members Magazine as well as key industry trends in our NCASS Start-Up Program.

Are/have you?

Staying up to date with industry topics with the NCASS members Mailer

Tuned in to the NCASS podcast

Read the latest NCASS Members Magazine

Work opportunities – We want to make sure our members are getting as many work opportunities as possible so make sure your dashboard settings reflect the work you are looking for.

Are/have you?

Checking new events coming through the dashboard

Updating settings for postcode areas and food types

Insurance – make sure you tick insurance of your checklist when running or starting your food or drink business

Have you spoken to Giles insurance and get up to 15% your insurance policy through being an NCASS member?

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