

Refresher training calendar 2026													
				Eligibility and duration (mins)									
Month	Subject	Launch	Deadline	Bar/floor associate	Kitchen associate	Maintenance associate	Cleaner/housekeeper	Receptionist	Bar team leader	Kitchen team leader	Hotel team leader	Shift leader and above	Grade 4 and above
Jan	Equality, diversity and inclusion	5/1/26	26/1/26	6	6	6	6	6	6	6	6	6	6
	Password security							2			2	2	2
	H&S – fire safety essentials			3	3	3	3	16	3	3	16	3	3
	Protecting personal data			3	3	3	3	3	3	3	3	3	3
	In-house free pour training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
Feb	Food hygiene – introduction to food hygiene	2/2/26	23/2/26	2	2	2	2	2	2	2	2	2	2
	Recycling procedures			2	2	2	2	2	2	2	2	2	2
	H&S – introduction to H&S			2	2	3	2	2	3	3	3	3	3
	Trinity system replacement			4	4	4	4	4	4	4	4	4	4
	In-house fire training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
	In-house free pour training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
	Experienced manager refresher												30
Mar	Asbestos awareness	2/3/26	23/3/26	2	2	3	2	2	3	3	3	3	3
	Dogs at Wetherspoon			3	3	3	3	3	3	3	3	3	3
	Preventing scams			3	3	3	3	3	3	3	3	3	3
	Allergen awareness			6	6	6	6	6	6	6	6	6	6
	In-house asbestos training (pubs/hotels with asbestos-containing materials only)			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
	In-house free pour training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
Apr	Protecting vulnerable people	1/4/26	22/4/26	6	6	6	6	6	6	6	6	6	6
	Preventing modern slavery and human-trafficking			1	1	1	1	1	1	1	1	1	1
	Food hygiene – personal hygiene			2	2	2	2	2	2	2	2	2	2
	In-house free pour training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
	Perfect serve draught			5				5	5			5	5

May	Summer menu launch	4/5/26	25/5/26	4	4	4	4	4	4	4	4	4	4
	Customer management			3		3	3	3	3		3	3	3
	H&S – work equipment			2	2	2	2	2	2	2	2	2	2
	Energy management: fire up/down relaunch			2	2	2	2	2	2	2	2	2	2
	In-house fire training (hotels/adjoining pubs only)			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
	In-house perfect serve and free pour training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
Jun	Licensing	1/6/26	22/6/26	5				5	5			5	5
	Allergen awareness			13	13	13	13	13	13	13	13	13	13
	Guinness perfect serve			3					3			3	3
	Antisexual harassment			2	2	2	2	2	2	2	2	2	2
	In-house free pour training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
	Experienced manager refresher												30
Jul	H&S – deliveries, vehicle safety and working from heights	1/7/26	22/7/26	2	2	2	2	2	2	2	2	2	2
	H&S – chemicals			2	2	2	2	2	2	2	2	2	2
	Toilets' cleanliness			3		3	3	3	3			3	3
	Food hygiene – food hazards			2	2	2	2	2	2	2	2	2	2
	In-house free pour training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
Aug	H&S – working environment and resolving problems	3/8/26	24/8/26	2	2	3	2	2	3	3	3	3	3
	H&S – manual handling			2	2	3	2	2	3	3	3	3	3
	Preventing phishing			3	3	3	3	3	3	3	3	3	3
	Energy management: reporting												
	In-house fire training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
	In-house free pour training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
Sep	Pest awareness	1/9/26	22/9/26	4	5	5	5	5	5	5	5	5	5
	Allergen awareness			6	6	6	6	6	6	6	6	6	6
	Noise at work (Lloyds only)			2					2			2	2
	In-house asbestos training (pubs/hotels with asbestos-containing materials only)			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
	In-house free pour training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
Oct	Protecting payment card data	1/10/26	22/10/26	3	3	3	3	3	3	3	3	3	3
	Food hygiene – HACCP: food delivery and storage				2	3			3	3	3	3	3
	Food hygiene – HACCP: food preparation				2	3			3	3	3	3	3
	Food hygiene – HACCP: FOH			3			3	3					
	Food hygiene – food premises				3	3			3	3	3	3	3
	Bed bugs (hotel employees only)							5			5	5	5
	In-house free pour training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
	Experienced manager refresher												30
	Christmas menu		12/11/26	5	5			5	5	5	5	5	5

Nov	Licensing	2/11/26	23/11/26	5				5	5			5	5
	Customer management			3		3	3	3	3		3	3	3
	H&S – first aid								6	6	6	6	6
	Energy management – water			2	2	2	2	2	2	2	2	2	2
	Perfect serve draught			5				5	5			5	5
	In-house fire training (hotels/adjoining pubs only)			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
	In-house perfect serve and free pour training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
Dec	Allergen awareness	1/12/26	15/12/26	12	12	12	12	12	12	12	12	12	12
	Run, hide, tell			3	3	3	3	3	3	3	3	3	3
	In-house free pour training			PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*	PS*
Total (mins)				150	121	131	121	166	167	133	159	174	264
Total (hours)				3	2	2	2	3	3	2	3	3	4
Av per month (mins)				13	10	11	10	14	14	11	13	15	22