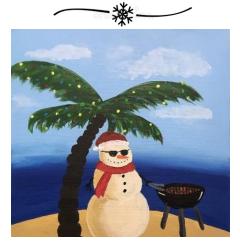
# It Makes Sound Safety Sense

Safety is important to us at Ai Group Apprentice and Trainee Centre.

We have a commitment to caring for our employees, so they return home at the end of the day in the same condition in which they started.

Ai Group Apprentice and Trainee Centre Festive Season Shutdown:

From: December 23, 2021 Returning: January 10, 2022



### THINKSAFE BESAFE LEAVESAFE

- 1 Stop, step back, observe
- Take W Five
- 2 Walk through task
- 3 Identify hazards
- 4. Control & communicate
- 5. Safely complete task

## APPRENTICE & TRAINEE CENTRE

### Christmas Safety Talk Newsletter

December 2021



# Santa's list of **Christmas** safety tips

The Festive Season is approaching, so too does the endless amounts of food, gifts and most of all, time spent with family and friends!

Before the Christmas holidays begin, we would like to leave you with some holiday safety tips!

#### Do not drink and drive!

Whilst celebrating the merry holiday make sure you arrange alternate transport for events. Things such as a designated driver, uber, taxi or even public transport are all great ways to get home safely!

#### **Travelling or Going Away**

If you are heading away for the holidays ensure that everything is prepared, if you are camping or caravanning take a safety kit. Always ensure your car is ready for the long drives.

#### **Stress**

Although the season is merry, it can be a stressful time, preparing for everything, financially, physically and health wise. Keep an eye out for your friends and family this Christmas. Ask for help if you need it or offer some help to a friend or family member.







Easy Love
Sigala
Summer
Calvin Harris

Elton John

The Horses

Daryl Braithwaite

**Bennie And the Jets** 

#### Chocolate Ripple Wreath Cake

#### INGREDIENTS (makes 1 Large wreath)

- 900ml Thickened cream
- 2x250g packets Arnott's choc ripple biscuits (about 38 biscuits)
- Strawberries to serve
- Blueberries to serve
- Raspberries to serve
- Mint leaves to serve
- Pomegranate to serve



#### METHOD

- Use an electric mixer to whisk two-thirds of the cream in a large bowl until firm peaks form.
- Spread 1 side of each biscuit with a thick layer of the whipped cream. Place a round spring form pan with the base removed onto the serving plate, you wish to use, stand 1 biscuit on its edge in the base of the pan and sandwich with another biscuit.
- 3. Repeat with the remaining biscuits, arranging around the side of the pan to form a wreath shape. Spread the top and centre of the wreath with remaining whipped cream. Place in the fridge for 6 hours or overnight to chill. Make sure it is covered well with cling wrap to prevent the air getting in.
- 4. Use an electric mixer to whisk the remaining cream in a bowl until firm peaks form. Remove the outer layer of the spring form pan carefully, spread the top and sides with cream.
- 5. Top with the strawberries, raspberries, blueberries pomegranate and mint. Serve immediately.

