

Course

To provide basic information and areas of responsibility for health, safety and environment.

To understand the implications of hazard recognition/risk assessment and the effects on individuals and the employer. To demonstrate how individual behaviour can help reduce accidents.

To build on the basic health and safety information of Core Day programme by concentrating on risks specifically found in the Food and Drink industry.

To allow delegates to understand the implications of cost to the business, job security and risk of injury/damage or loss in the areas of hygiene, health, safety and environment are not properly considered.

Objectives

At the end of the course each delegate should be able to:

Demonstrate their understanding of the subjects by successfully completing each module assessment paper Appreciate how they personally can influence good standards within health safety & environment.

Understand the value of risk assessment and have the knowledge to recognise when change to a generic assessment is required

Understand the common hazards associated with working in this sector

Programme summary

Core Day

6 Modules which include

Health & Safety law and responsibilities

Risk assessments

Safe place of work, safe behaviours

Common hazards including fire, asbestos, confined spaces and display screen equipment

Power and hand tools, electricity

Health issues including manual handling, noise, hazardous substances and stress

First aid, road safety, reporting of accidents and incidents Environmental considerations

Food and Drink Day

3 Modules which include

Type of contamination sources, chemical, physical and microbial

Food contamination, personal hygiene, protective clothing Reporting of illnesses, personal and company responsibilities Environmental considerations, air, water and land pollution and anti-pollution controls

Housekeeping, slips and trips, vehicles, confined spaces Health hazards, substances, temperature extremes hygienic designs and modifications

Fire and explosion risks and control measures

Programme may be subject to change without prior notification



Safety Passport Alliance (SPA) Food and Drink Basic

Safety Passport

Successfully completing all assessment papers will result in a safety passport being issued. The passport is valid for 3 years and can be refreshed anytime during the 6 months before.

Fees

£155 (plus £28 Passport Fee) + VAT (non-residential). Please note Passport fees may be subject to change.

Dates and Venues

The Court

- 20 21 January 2022
- 10 11 March 2022
- 16 17 May 2022
- 14 15 July 2022
- 15 16 September 2022 17 - 18 November 2022

The Mount

- 14 15 February 2022
- 11 12 April 2022
- 13 14 June 2022
- 11 12 August 2022
- 10 11 October 2022 19 - 20 December 2022
- 19 20 December 2022

The Venues

Public courses are delivered at our training centres The Court in Southam, Warwickshire and The Mount in Bromsgrove, Worcestershire.



Alternatively, if you have a group of people we can deliver this course at your premises. Talk to us about your requirements and our competitive in-company training rates.

To reserve a place

Call us on **01926 813356** to check availability and reserve places on this course.

Why choose keyostas?

.....because we care about the products we deliver; we care about our delegates; and we care about our profession and its impact upon our clients' effectiveness.

Includes Lunch & Refreshments. Car Parking available at both sites.

your partners in health, safety and the environment

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3.28 V2 Sep 20