

# Course

To provide updated information and areas of responsibility for health, safety and environment, concentrating on risks specifically found in the Food and Drink industry 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.

#### Objectives

On completion of the course delegates will have the knowledge 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 content**

Modules which include

A review of legislation and the risk assessment process Safe place of work, safe behaviours

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

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

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



# Safety Passport Alliance (SPA) Food and Drink Renewal

# Fees

**£130.00 (plus £28 Passport Fee) + VAT (non**residential). *Please note Passport fees may be subject to change.* 

#### Dates and Venues

#### The Court

07 January 2022 09 March 2022 18 May 2022 04 July 2022 02 September 2022 11 November 2022

#### The Mount

11 February 2022 14 April 2022 07 June 2022 10 August 2022 03 October 2022 08 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.

# your partners in health, safety and the environment

Unit 2, The Court, Holywell Business Park, Southam, Warwickshire, CV47 0FS t +44 (0)1926 813356 f +44 (0)1926 817311 The Mount, 277 Birmingham Road, Bromsgrove, Worcestershire, B61 0EP t +44 (0)1527 575182 f +44 (0)1527 576288 e enquiries@keyostas.co.uk w www.keyostas.co.uk