

## Safety Passport Alliance (SPA) Food and Drink Basic

### 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

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

**£175 (plus £30 Passport Fee) + VAT** (non-residential).  
*Please note Passport fees may be subject to change.*

### Dates and Venues

#### Southam - (CV47 0FS)

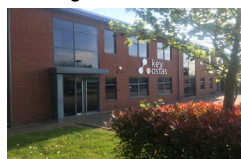
15 - 16 January 2024  
18 - 19 March 2024  
16 - 17 May 2024  
11 - 12 July 2024  
03 - 04 September 2024  
07 - 08 November 2024

#### Bromsgrove - (B61 0JB)

15 - 16 February 2024  
18 - 19 April 2024  
17 - 18 June 2024  
19 - 20 August 2024  
17 - 18 October 2024  
16 - 17 December 2024

### The Venues

Public courses are delivered at our training centres The Court in Southam, Warwickshire and The Bromsgrove Hotel & Spa 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

Unit 2, The Court, Holywell Business Park, Southam, Warwickshire, CV47 0FS t +44 (0)1926 813356

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