

Safety Passport Alliance (SPA) Food and Drink Renewal

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.*

Fees

£130.00 (plus £30 Passport Fee) + VAT (non-residential). *Please note Passport fees may be subject to change.*

Dates and Venues

Southam - (CV47 0FS)

08 January 2024
08 March 2024
03 May 2024
05 July 2024
12 September 2024
11 November 2024

Bromsgrove - (B61 0JB)

12 February 2024
09 April 2024
10 June 2024
05 August 2024
07 October 2024
06 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.

your partners in health, safety and the environment

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

e enquiries@keyostas.co.uk w www.keyostas.co.uk