



Basic Health & Safety and Food Hygiene

COMBINED DURATION: 1 day

Health & Safety In The Workplace

This course is designed to provide a relative level of knowledge and understanding of the principles of Health and Safety for employees working within any sector.

OBJECTIVES:

Upon completion of this 1/2 day course, learners will be able to:

- Define health and safety and its significance
- Explain the costs and benefits to businesses of good/poor health and safety
- Explain the roles of government, local authorities, employers and employees
- Outline the main features of current health and safety legislation
- List and describe the most common types of workplace injuries and accidents
- Identify and describe common hazards in the workplace
- Identify measures to prevent injuries and accidents
- Outline control measures for the most common workplace hazards
- Explain the significance of health and safety policies and good working practices
- Describe the main characteristics of a healthy, safe workplace.

CERTIFICATION: Based on assessment

Basic Food Hygiene

Will teach delegates how to: handle and store food, maintain a professional appearance, clean and store crockery and cutlery, clean equipment and dispose of waste correctly.

OBJECTIVES:

Upon completion of this 1/2 day course, learners will be able to:

- Firm grasp of the importance of food safety and knowledge of the systems, techniques and procedures involved;
- Understanding of how to control food safety risks (personal hygiene, food storage, cooking and handling);
- Confidence and expertise to safely deliver quality food to customers.

CERTIFICATION: Based on assessment

Cost: £145.00 + vat per delegate