

Introduction

5s systems were developed in Japan and form part of Lean Management Techniques, or 'just in time manufacturing'. The system centres on the importance of house keeping in any manufacturing or production setting, that is, maintaining organisation efficiency and cost reduction. 5s is now a universally known and accepted basis on which professional production is based. 5s can be implemented in any industry, however is best suited to a production setting.

Who it is for

Introducing 5s systems to your staff, and having your staff complete a 5s training course are extremely important pre-requisite steps when planning to implement lean management techniques in your business. This course will make 5s techniques understandable and allow your staff to digest the principles step-by-step. It is an essential course for all of those companies who have introduced 5s systems or wish to introduce them in the future.

Course aim

The aim of this course 5s systems is to improve a businesses profitability, efficiency and quality. However, to achieve these goals, your staff need to understand the fundamental concepts of 5s so that they can implement them in their own work setting.

Course content

This online course covers the following topics:

- Step one - Seiri (Sorting)
- Step two - Seiton (Straightening)
- Step three - Seiso (Shining)
- Step four - Seiketsu (Standardising)
- Step five - Shitsuke (Sustaining)

Course duration

The average time required to complete the learning is approximately **1 hour**, however the course is designed to go at the pace of the learner and can be completed in more time if needed.

Assessment

The online assessment for the course consists of **20 multiple choice** questions. In order to be successful, candidates must achieve a **75% pass mark** to obtain the certificate.

Certification

On successful completion of the assessment, the candidate will be able to print/save their certificate. In addition to this, an e.mail is sent to the candidate containing a link to the certificate. This is the simplest, most convenient way to achieve compliance. Also, a QR code has been added to the certificate, which can be scanned by a smartphone to establish the certificate's validity.

For further information relating to this or any of our online courses, contact:

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