

### Introduction

Commonly used chemicals are often composed of powerful ingredients, which can cause harmful effects if used without the appropriate safety measures or controls.

Pollen, sap, juices, fumes from cooking and other substances can affect food workers. Other chemicals, for example, those used to clean with, can cause harmful reactions if they are breathed in or come into contact with the skin.

### Who it is for

This course is for anyone who may come into contact with harmful substances within a food establishment.

### Course aim

The aim of this course is to give the learner the required level of knowledge needed to understand the CoSHH rules, to be able to produce a CoSHH risk assessment for a small business, or follow a prepared assessment.

### Course content

This online course covers the following topics:

#### Module 1 - Cleaning Hazards

- Hazards and exposure
- Hazard types
- Cleaning chemicals
- CoSHH controls
- Hazard and risk

#### Module 2 - Handling Hazards

- The HSE guidelines for a risk assessment- steps 1 to 5
- Emergencies
- Permit to work
- Hazard and risk
- Examine the substances in work areas
- Latex and rubber gloves
- Cooking fumes
- Safety data sheets
- CLP regulations
- Hazard symbols
- Handling chemicals
- PPE (personal protective equipment)
- Welfare
- Training

### Course duration

The average time required to complete the learning is approximately **1 - 1 and a half hours** 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 **30 multiple choice** questions. In order to be successful, candidates must achieve a **75% pass mark (23 or above)** 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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