

Introduction

Being environmentally aware is more important than ever if we are to look after our planet for future generations. According to the World Meteorological Organisation (WMO), 2016 was the hottest year on record. Many see this as 'global warming' as a direct result of our industrialisation and the burning of fossil fuels.

Who it is for

This module has been designed for everyone who is concerned with the protection of our environment. While environmental awareness training is not a legal requirement, this course has been designed for anyone who is interested in environmental issues, and owners and managers of any size business, who are looking to raise their employee's awareness as part of implementing a company environmental policy.

Course aim

The aim of this course is to raise awareness of the changing state of our planet and to understand how our actions can help preserve our environment. This course covers the kinds of things that everyone, from businesses to individuals, should be aware of and what we can do to reduce our carbon footprint, which in turn will make our environment cleaner and healthier for all.

Course content

This online course covers the following topics:

- Introduction to global warming
- Background to weather change
- Pollution and contamination
- Legislation
- Waste management
- The "waste hierarchy"
- Duty of care
- Renewable (sustainable) and non-renewable sources of energy
- Energy management

Course duration

The average time required to complete the learning is approximately **30 minutes**, 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 **15 multiple choice** questions. In order to be successful, candidates must achieve a **75% (12 or above)** 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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