

Introduction

Each year over 5,000 injuries in food and drink manufacturing industries are reported to HSE, this represents about a quarter of all manufacturing injuries reported. Around 90% of these injuries occur in food manufacture, the remainder in the drinks sector. Food manufacturing, catering and food retail has a high level of injury caused by:

- machinery
- slips on wet and greasy floors
- burns through ovens and hot fat
- cuts through using knives

Course Aim

This course is written specifically to cover those hazards associated with food production and food retail. It will help with due diligence should an accident occur, but it is important in your accident prevention planning. It will help you meet the demands of audit and inspection and is written to National Occupational Standards.

Course Content

This online course is divided into the following **2 modules**:

Module 1

Hazards Within the Food Industry

- Types of Dangers and Hazards
- Food Legislation
- Responsibilities
- RIDDOR
- Statistics
- Risk Assessments
- Company Policies
- Emergency Procedures
- Fire Hazards
- Terrorism Threats

Module 2

Minimising Risks in the Food Industry

- Types of Accidents and Injuries
- Types of Prevention
- Regulations
- Employees Duties
- Safe Use of Chemicals
- Safety Signs
- Types of PPE (Personal Protective Equipment)
- Maintenance and House-keeping

Course Duration

The average time required to complete the learning is approximately **1 and a half - 2 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**. 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 email 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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