

Introduction

The most common types of vehicles that are involved in accidents at work are lift trucks and more than a fifth of non-fatal workplace transport injuries involve a lift truck. This course looks at the main risks when using a lift truck and a guide for their safe use and inspection.

Who will it benefit?

This course is designed for anyone who needs to learn more about the safe use of lift trucks.

Course overview

At the end of the course, trainees will be able to:

- Understand why we use lift trucks
- Recognise all the key features of your lift truck
- Conduct a daily vehicle inspection
- Start and move your lift truck safely
- Recognise the risks around your workplace
- Understand the importance of staying visible

Course chapters

1. Introduction to Lift Trucks

This section will cover why we use lift trucks, the common features of a lift truck and the PUWER and LOLER Regulations.

2. The Operator

This section will cover the importance of the operator being fit for work, the three types of lift truck training and monitoring and assessments.

3. Safe Use of Lift Trucks

This section of the course provides guidance on daily vehicle inspections, starting and moving the lift truck, the lifting and transporting of loads and refuelling.

4. Your Workplace Environment

In this final section you'll cover the common risks and hazards associated with lift trucks, the importance of staying visible, pedestrians and safety signs.

How it works?

Lift Truck Safety is delivered online as an interactive course to each trainee on their computers, or portable device at any internet enabled location. The interactive course is engaging, informative and exciting to use. Using up-to-date, modern graphical images, users will be faced with a selection of interactive elements and mini quizzes to test their knowledge. Users will receive informative advice and guidance and will be tested on their understanding of the subject at the end of the course by completing the compulsory self-test. This course also features a risk checklist which asks the user a series of questions relating to their current working environment. The course will take approximately **25 - 30 minutes** to complete.

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

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