

### Introduction

Injuries resulting from slips or trips are responsible for around **50%** of all reported major injuries, and almost **33%** of injuries that caused the employee to take **3** or more days off work. This means that nearly **1 million** working days are lost every year due to slips, trips or falls accidents which costs society and industry as whole and estimated **£800 million** per every year.

### Who it is for

Slips, trips and falls training should be undertaken by any employee during their induction training.

### Course aim

The aim of this course is to give a good level of knowledge relating to understanding the importance of effective risk assessment writing and implementing in the workplace. It explain show to produce a quality risk assessment document, which will be practical and meet all the necessary legal requirements.

### Course content

This online course covers the following topics:

#### Module 1

- RIDDOR
- The 'Responsible person'
- Accident Books
- Liability Insurance
- The 'Insurance Iceberg'
- Legislation
- Responsibilities
- Compliance

#### Module 2

- Causes of slips
- Hazards and Risks- Definitions
- 5-Step Risk Assessment
- Conducting Effective Risk Assessments
- Slips and Trips - Causes and Prevention
- Flooring and Stairs
- External and Internal Factors
- Safe Use of Ladders and Step Ladders
- The '5S' Management System
- People and Human Factors
- High-Risk Environments

### Course duration

The average time required to complete the learning is approximately **1 - 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. In order to be successful, candidates must achieve a **75% (23 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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