

Introduction

This course will provide your staff with the information they need to prevent a spill and where this is not possible minimise the impact on themselves, others, your business and the environment.

Who will it benefit?

This course is designed for those who want to learn more about spill prevention and control.

Course overview

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

- Recognise different types of spills
- Recognise the common types of storage
- Identify the best ways to move and transfer liquids
- Understand how inspection and training can reduce the likeliness of spills
- Respond quickly and correctly to spills in your workplace

Course chapters

1. Spill Prevention

This section will cover the different types of spills, common types of storage and secondary containment. The moving and transferring of liquids, spills and leaks, inspections and training.

2. When a Spill Occurs

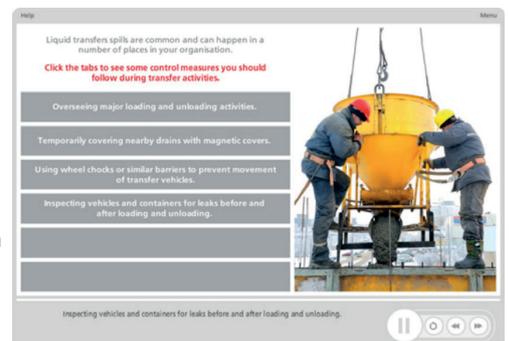
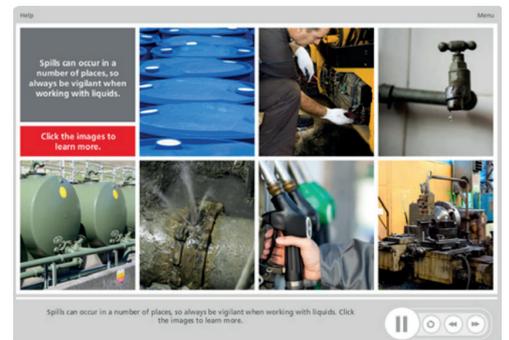
This section will cover identifying a spill and the key steps of a spill response. Common types of spills kits, waste disposal and reporting spills.

Course duration

The average time required to complete the learning is approximately **20 - 25 minutes**, however the course is designed to go at the pace of the learner and can be completed in more time if needed.

How it works?

Spill Prevention and Control 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.



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

Christeyns Food Hygiene UK

2 Cameron Court
 Winwick Quay
 Warrington
 Cheshire
 WA2 8RE
 Tel: 01925 234696
 Email: uk-foodinfo@christeyns.com
 Website: www.christeynsfoodhygiene.co.uk