

### Introduction

If you are an owner or manager in any business, it is your legal duty to ensure that everyone involved in the business is SAFE. That will include:

- Yourself
- Your staff
- Any contractors or temporary staff
- Visitors and
- Customers who may come onto your premises

To achieve a safe working environment for all, you must think carefully about your business and what could harm people. You must also decide what to do to minimise any potential harm, bearing in mind that nowhere is free from all danger.

### Who it is for

This course is for those who must write the assessment or those who must implement an existing assessment.

### Course aim

This course aims to give you the required level of knowledge needed for you to identify different types of risk and hazards in workplaces, which will help you to work safely in your working environment. You will see how to produce an effective risk assessment document, which will be practical and meet all the necessary legal requirements. A risk assessment must be in place for all activities involving hazards in the workplace.

### Course content

This course is made up of the following modules:

- Module 1 – Working with Hazards and Risks
- Module 2 – Safety Matters in the Workplace

### Course duration

This course should take you approximately **1.5 hours** to work through. However, this is dependent on you as the learner.

### 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:

### 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

