

FS 007

Basic Health & Safety for Catering Industry - Level II



Objective:

Health and Safety is an essential feature of the Training and Development in the Food & Catering Industry. The objective of the course is to introduce the trainees to Health and Safety. To explore the ways to respond to Health & Safety issues as they arise. Developing practical methods of implementing a safety culture at work. As an employer you have a responsibility for the welfare and safety of your employee's. This training is designed to address all of these issues.

Contents:

- Introduction to Health & Safety in catering.
- Accidents and Ill Health.
- Near Miss reporting in catering.
- Types of Hazards in catering industries related to Health and Safety.
- Personal Protective Equipement in catering industry.
- Manual Handling / Muscoskeletal injuries.
- Safety in Work place.
- Electricity.
- Fire Prevention.
- Occupational Health in Catering Industry.
- Dermatitis in Catering and Food industry.
- Legal & Regulatory requirements.

Who Should Attend:

- Catering Staff & Food Handlers, HSE Co-ordinators, HSE inspectors.

Structure:

Tutorials, Discussions, Workshops, Case Study & Quiz.

Venue:

TÜV Middle East courses are held at hotels and various training centers. However, they can be held at customers' premises, if required.

Certificate:

TÜV Middle East Certificate will be issued to all attendees.

Duration:

1 Day.

Location: Abu Dhabi / Dubai / Kuwait / Qatar / Bahrain / Oman / Yemen

TUV Middle East W.L.L.

Abu Dhabi / Al Ain: abudhabi@tuv-nord.com, Dubai / Northern Emirates: dubai@tuv-nord.com,

Kuwait: kuwait@tuv-nord.com, Qatar: qatar@tuv-nord.com, Bahrain: bahrain@tuv-nord.com,

Oman: oman@tuv-nord.com, Yemen: yemen@tuv-nord.com

Website: www.tuvme.com