

Health and Safety for Workers in the Hospitality Industry

All organizations both in public and private sector want to ensure that employees are properly trained to understand the risks inherent within their activities and the measures required to ensure a safe working environment. An awareness of the employer's obligations is also essential for continued positive reputation of your organization. Our courses are ideal for giving your staff an overview of health and safety issues within the hospitality industry, explaining in more detail specific areas of interest to your business

The course covers:

1. Food Safety overview
2. Guest safety while on property
3. Main Hazards and risks within catering and hospitality and their management
4. Risk assessments and mapping tools
5. Fire Safety
6. Equipment and Electrical Safety
7. Manual Handling techniques
8. Control of Substances Hazardous to Health
9. Stress Management at Work
10. Provision of training and information for staff
11. Food Safety and how to implement food safety management procedures
12. Food Hygiene practice and controls
13. Allergens and safe allergen handling
14. Cross-contamination and its prevention