

2026



Level 3 – COSHH Assessment - Virtual

Venue Date

Virtual Training via Microsoft Teams
Wednesday 28th October 2026

Time

10:00hrs - 12:00hrs

Price

£265.00 + VAT per delegate
€305.00 + VAT per delegate

Who Should Attend?

The course gives detailed and practical training aimed at Hygiene Team Leaders, Supervisors and Managers working within a food processing facility who have responsibility for carrying out COSHH assessments. The course provides an insight into why COSHH is important and guidance on how a robust COSHH assessment can be achieved on site by planning, implementation and recording of information.

The key objectives of the course are:

- To understand the importance of carrying out COSHH assessments.
- To understand how to document and record a complete and comprehensive COSHH assessment.

Contact

For any queries, specific dietary or physical access requirements please contact Kersia's Technical Service & Training Manager, David Childs:
david.childs@kersia-group.com

Programme

The 2 hour training course includes five learning modules.

Modules covered within the course are:

- What is COSHH
- Risk Assessments (with worked example)
- Control Measures
- Personal Protective Equipment (PPE)
- Staying in Control.

Assessment

Competence is assessed by the completion of a COSHH assessment activity.

Bookings

<https://www.kersia.uk/shop/training-courses/>