2027



Level 3 – COSHH Assessment - Virtual

Venue Virtual Training via Microsoft Teams

Date Tuesday 5th October 2027

Time 10:00hrs - 12:00hrs

Price £299.00 + VAT per delegate
€350.00 + 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 Food Safety Specialist, 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/

kersia®
INVENTING A FOOD SAFE WORLD

Gateway House, Pilsworth Road, Pilsworth Industrial Estate, Bury, Greater Manchester, BL9 8RD

T: 01706 222288