

Health and Safety Made Simple with Catherine Fitzgerald

The lunchtime taster session which will be held on Tuesday 25th October in the Newpark Hotel is designed to help you identify the key safety issues you need to address to comply with the law and work safely. Catherine will outline sources of help and support available to small business owners/managers and also assist in identifying the training needs for the business. To get a flavour why not check out our short video clip on our website www.kceb.ie

The following is an outline of the programmes and workshops that will take place in October and November. You can register for any of these programmes by filling out the '**Registration Form**' below or alternatively by **booking online** at www.kceb.ie/online-booking

Module 1

HACCP and Food Safety Awareness Workshop

Wednesday 5th October 2011
Newpark Hotel, Kilkenny, 7pm – 10pm

This three hour workshop is aimed at staff for low risk food activities such as serving food, retail of pre-packaged products, childcare workers, bar staff, etc.

The program will comply with FSAI training requirements and provide practical food hygiene tips for day-to-day HACCP in a small scale food producer.

Module 2

EHOA Primary Course in Food Safety (Practical day-to-day HACCP)

Commencing Monday 7th November 2011
Every Monday for 3 weeks
Aspect Hotel, Kilkenny, 9.30am – 12.30pm

Thinking of setting up a food business or already operating in the food sector? - This course may be of interest to you.

This programme will inform participants of the practical day-to-day HACCP responsibilities and enable them to complete the Environmental Health Officer's Association Primary Food Handler's Certificate. This Certificate is valid for 5 years from the date of issue.

Module 3

Operatives Manual Handling Course

Monday 14th November 2011
Aspect Hotel, Kilkenny, 1.30pm – 4.30pm

This is a practical and interactive short course aimed at all staff involved in general lifting and handling of loads where training helps to prevent unnecessary injury.

On completion, participants will be aware of best practice in terms of manual handling operations, recognise if a load is too heavy or awkward and will be familiar with safe lifting techniques.

Module 4

Fire Safety Awareness & Fire Warden Training

Monday 21st November 2011
Aspect Hotel, Kilkenny, 1.30pm – 4pm

This short course is designed to raise awareness of fire hazards and to provide participants with the knowledge to protect themselves both inside and outside their work environment.

It will cover the practical steps to be taken to prevent a fire and the actions to take in the case of a fire including how to use fire extinguishers and follow evacuation plans.

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Registration Form

If you wish to register for the follow-on modules which are detailed on the previous page, we would appreciate it if you would take the time to fill out the details below. Registering now will ensure that you are booked in for the programme(s) that you wish to attend.

Name: _____

Business: _____

Address: _____

Tel. No: _____ **Email:** _____

Programmes that you wish to register for:

Module 1: HACCP & Food Safety Awareness Workshop

Wednesday 5th October 2011, 7pm – 10pm

Module 2: EHOA Primary Course in Food Safety (Practical day-to-day HACCP)

**Every Monday 3 weeks, commencing Monday 7th November
9.30am – 12.30pm**

Module 3: Operatives Manual Handling Course

Monday 14th November 2011, 1.30pm – 4.30pm

Module 4: Fire Safety Awareness & Fire Warden Training

Monday 21st November 2011, 1.30pm – 4.30pm

Total No. of Programmes: _____

Total: € _____

Are there any other Training & Development Programmes that you would like to see us provide?

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