

### **OTHM Introductory Certificate in Hygiene, Health and Safety**

#### **Background**

This course introduces the student to the importance of good practice for hygiene, health and safety in the workplace. The legal aspects of hygiene, health and safety and the impact of poor practice including the cost to businesses are explored in this module. Students wishing to further their career in the hospitality industry need both knowledge and understanding of these areas in order not to breach the law. The course is suitable for those with no knowledge of the industry and for those with some experience but currently have no qualifications in this area. This course leads to certification by THE ROYAL INSTITUTE OF PUBLIC HYGIENE, which is recognised worldwide.

#### **Aims and Objectives**

The course aims to provide participants with:

- An understanding of the importance of maintaining health and safety in the workplace
- An understanding of bacterial contamination
- Knowledge of personal hygiene requisites
- Knowledge of the importance of 'Hazard Analysis'
- Knowledge of how to identify common health and safety hazards by carrying out a risk Assessment
- The ability to identify realistic measures that would improve health and safety within a chosen organisation and an understanding of relevant legislation
- An understanding of workplace health, safety and welfare

#### **Learning Outcomes**

At the end of the course, students will be able to:

##### ***HYGIENE***

- Identify bacterial multiplication and the implication of poor control
- Describe conditions that allow bacteria to multiply and the symptoms of food poisoning
- Identify contamination vehicles and routes and describe cross contamination
- Describe the various temperature controls that will promote and inhibit bacterial growth
- Identify the value of personal hygiene in the food industry
- Understand the value of cleaning and disinfection, good stock storage and rotation

## Aims, Objectives and Learning Outcomes

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- Identify the work of the E.H.O. and understand the law that relates to hygiene. HACCP.

### **HEALTH AND SAFETY**

- Identify common causes of accidents in the workplace, some of the main causes and the importance of reporting all occurrences
- Explain how risk assessment is carried out and its relevance
- Explain the importance of safety related to fire, electricity, noise and dangerous substances
- Discuss the importance of ergonomics, how manual handling should be carried out
- How to identify and carry out hazard analysis for both health and safety in the work place