

BASIC HEALTH AND SAFETY



The purpose of this module is to equip employees with skills to actively work with awareness and skill to eliminate occupational hazards. Making him/her more valuable to the work environment and coworkers, as it is less costly to prevent than treating illness and injuries after they occur.

Learning Objectives

- Understand the meaning of Health and Safety at workplace
- Appreciate the importance of safe working conditions
- Gain insight as to what are the right and wrong things to do when doing work.
- Understand the proper management of work to avoid accidents from happening
- Describe the right procedures in working effectively

Who should attend?

This module is specifically designed for Food handlers, Restaurant managers, General staff in hotels, Butchery staff, Food hygiene consultants, Government and Private Sector employees, Mining and General staff.

Modes of delivery

The module shall be delivered by way of:

- Lectures
- Demonstrations
- Group presentations
- Case studies
- Assignments

Each training group will have their training resources tailor made to meet their specific training requirements. The delivery method will be adjusted accordingly.