



SPA Food & Drink Passport



Course Aims

- To provide information and training relevant to the food and drink industry sector in respect of Food Hygiene, Environmental concerns and Health and Safety so as to support the continued improvement of such standards throughout the sector.
- To understand the implications for cost, business, job security and risk of injury if concerns for Hygiene, Environment and Health and Safety are not properly considered.



Who Should Attend?

Those who work in food manufacture, work on sites that involve food manufacture or handle food at all in their job will require a food safety passport.



Course Duration

This is a 2-day course.



Certification

Upon successful completion delegates will be awarded an SPA accredited certificate valid for 5 years. You will then be required to undertake a 1 day refresher course to maintain your competence.



Agenda

Day 1- SPA Core

- **Module 1:** Organising for Safety
- **Module 2:** The Workplace
- **Module 3:** Tools Plant & Machinery
- **Module 4:** Health
- **Module 5:** Procedures
- **Module 6:** The Environment

Day 2 – SPA Food

- **Module 1:** Introduction
 - » Scope of Food Industry
 - » Facts & Statistics
- **Module 2:** Food Protection
 - » Contamination
 - » Legislation
- **Module 3:** Environmental Protection]
 - » Air
 - » Water
 - » Land
 - » Noise
 - » Light
 - » Environmental Legislation
 - » Control of Waste on Site
- **Module 4:** Health and Safety
 - » Introduction
 - » Specific Health and Safety Issues (not covered on Day 1)

