

INTRODUCTION TO ENVIRONMENTAL AWARENESS

Prerequisites: N/A

Level: N/A

Duration: 1/2 Day

Course Aims

Provide an overview of the key environmental concerns around food manufacture and give employees the information required to make a difference to their sites

Course Outcomes

- ◆ Understand environmental laws and directives.
- ◆ Understand why minimising energy usage is important and the benefits of doing so
- ◆ How businesses affect the environment and learn ways businesses can improve to have a more positive impact
- ◆ Learn how to save energy and water
- ◆ Understand correct, safe waste management procedures
- ◆ Understand the impact of product waste to drain
- ◆ Understand the reporting procedures of product and chemical spills



Course Content

- ◆ The local, regional and global environmental impact of the site
- ◆ Environmental law, enforcement and penalties
- ◆ Consent limits and measurement
- ◆ Energy usage – the different types and their advantages and disadvantages
- ◆ Usage of other utilities such as water
- ◆ The polluting effect of food waste, the cost of treatment both on and off site
- ◆ Waste management systems and standards such as ISO 14000
- ◆ Emergency procedures for spillage of product, chemicals and waste
- ◆ Requirements for induction and ongoing training of staff
- ◆ Process of implementing procedures for cleaning, disinfection, waste disposal and pest control
- ◆ Importance of, and methods for temperature control within food manufacturing
- ◆ Responsibilities of those working in a manufacturing environment when identifying hazards posed by, and procedures to control, microbiological, chemical, physical and allergenic contamination

Accreditation

Reaseheath Certificate in Introduction to Environmental Awareness