

CIEH training programmes

Boost your learners' expertise with CIEH's flexible work-based learning programmes

Drawing on over 130 years of professional experience, we have a range of flexible and great value training to help you advance your business. We offer courses in **food allergen awareness, first aid, food safety, HACCP, manual handling, and occupational health** & safety. All are scalable to any size organisation and guaranteed to be up to date with key policy drivers and market changes.

When you purchase any CIEH training course, you receive a set of in-depth **training materials**, including slides, activity sheets, textbooks and test sheets – everything you need to run CIEH work-based learning across your organisation.

Why choose CIEH? Here's why 98.8% of people who deliver our training programmes say they would recommend us:

Expertise: As the leading chartered body for environmental health, we have been pioneering professional learning for over 130 years.

2 **Flexibility**: We empower you to customise your learning content and delivery, matching programmes to your learners' needs.

3 **Value:** Whether you're a micro-business or global organisation, we have the right cost-effective and scalable training options to suit you.

4 Reputation: As an influential and internationally recognised voice on environmental health & safety, you can rely on CIEH to deliver the highest quality training.

5 **Progression**: We give you access to the largest dedicated community of environmental health professionals, and a growing portfolio of accreditation options.

6 **Partnership**: We've made a promise to keep our training programmes relevant and responsive. That means we regularly review and update them following your feedback – they're tailored to you, by you.

cieh.org/training

Bring outstanding training to your business with CIEH

Our courses cover six technical areas:

Food Allergen Awareness Level 2

Our course will cover the foods that commonly trigger allergic reactions, the vital information that needs to be communicated to consumers and the legal responsibilities of allergen labelling.

First Aid at Work Levels 2 & 3

As an employer, you are legally required to appoint qualified first aiders in the workplace. Our CIEH First Aid at Work courses ensure that you have someone who can give first aid confidently and competently.

Food Safety Levels 1, 2 & 3

Wherever food is served, it is important to demonstrate the highest standards of food preparation, handling, storage and serving. Our three levels of CIEH Food Safety courses are designed with this in mind and complement the guidelines issued by the Food Standards Agency (FSA).

HACCP (Hazard Analysis and Critical Control Point) Levels 2 & 3

Any business serving food is required by law to have a food safety management system based on HACCP. This system is designed to help food businesses review and improve how they handle food. Our courses will train you and your employees in this proven method of ensuring the food you produce is always safe to eat.

Manual Handling Level 2

This course will develop your knowledge of how to carry out manual handling activities at work by introducing them to the hazards of manual handling, the risks involved and the control measures available to help prevent injury.

Occupational Health & Safety (OHS) Levels 1, 2 & 3 – New & updated

From using protective equipment to dealing with accidents, OHS is indispensible to a healthy and safe working environment. Our courses will ensure you and your employees learn the importance of health and safety and how to intervene when things don't go according to plan.

Need even more flexibility? We also offer e-Learning and blended learning options. Find out more at: **cieh.org/elearning**





Visit www.cieh.org to find out more or give us a call on +44 (0)20 7827 5800. You can also email us at info@cieh.org with any questions.

cieh.org/training