



Canadian Food Processors Institute

Food Processing Human Resources Council

ONLINE COURSE PROFILE

Title: Workplace and Industrial Safety

Description: Worker safety is of premier importance. Food processing is often on an industrial scale with automated equipment and many potential hazards. Being aware and trained to deal with these potential hazards and workplace situations is critical for employee safety. This course will provide workers in the food processing industry with knowledge of the safety requirements necessary to ensure a healthy and safe work environment.

The course reviews regulatory responsibilities for all employees, and the many proactive strategies employed to identify hazards, mitigate their impact and the associated Canadian federal and provincial regulatory requirements. Employee training is critical to a safe work environment. Information will be presented on employee rights and responsibilities, identification of workplace hazards, dealing with accidents, emergency preparedness, personal protective equipment and Workplace Hazard Material Information System.

Who should attend? This course is applicable to all industry personnel in a food processing plant including: owners, supervisors, production personnel, sanitation team, plant manager, health and safety team, food safety team, etc.

Duration: 2.0 hours

Learning Objectives: At the end of this Workplace and Industrial Safety course, the participants will be able to:

- Identify and take corrective action against potential workplace health and safety hazards
- Identify different types of hazards and how to mitigate them
- Handle, store and dispose of hazardous workplace materials
- Comply with workplace health and safety legislation
- Properly use, wear and maintain personal protective equipment
- Deal with accidents
- Identify the components of emergency preparedness
- Use and understand Workplace Hazardous Material Information System

The goal of this training is to provide workplace safety knowledge, and practices which will help clients remain safe and prevent accidents in the food processing industry.

Major Topics:

- Workplace Health and Safety Hazards
- Workplace Hazardous Materials
- Workplace Safety Legislation
- Personal Protective Equipment
- Accidents
- Emergency Preparedness
- Workplace Hazardous Material Information System



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Evaluation Process

FPHRC is committed to providing relevant training in an appropriate and useable form for the food and beverage processing industry. This course has been developed because the subject area is one for which a need for training was identified. The course information and online format was developed with both the subject matter and prospective participants in mind. The FPHRC welcomes evaluations and comments as a method of fulfilling its mandate to provide relevant training for the food and beverage processing industry.

A course evaluation form about course material and delivery will be provided. Though this evaluation is optional, each participant is encouraged to complete a course evaluation to help us make improvements.

Knowledge Evaluation

Adult learners must be able to assess their own performance as they practice new behaviours and theories. Knowledge evaluation for participants will occur at the end of each course module and a final evaluation at the end of the course. Participants must demonstrate a minimum level of knowledge (70%) for the final course evaluation.