

Introduction

Many workplaces can be noisy for a variety of reasons. However, sometimes working in noisy environments or situations, can damage hearing. Unlike many other injuries, such as broken bones that will normally heal, noise-induced hearing loss is permanent, disabling and can affect the quality of life.

Who it is for

This course has been designed for anyone in the workplace where noise has the potential to become a health and safety hazard to general health.

Course aim

The aim of this course is to raise awareness of how noise can become a risk to health and safety in certain environments. It highlights the factors that everyone should be able to identify when they may be at risk of suffering damage to their hearing.

Course content

This online course covers the following topics:

- Introduction to workplace noise
- Types of harm caused by noise
- How hearing works
- How harm is caused
- Sound levels
- Regulations
- Risk assessments
- Responsibilities
- Personal Protective Equipment (PPE)
- Health surveillance

Course duration

The average time required to complete the learning is approximately **30 minutes**, however the course is designed to go at the pace of the learner and can be completed in more time if needed.

Assessment

The online assessment for the course consists of **15 multiple choice**. In order to be successful, candidates must achieve a **75% (12) or above** pass mark to obtain the certificate.

Certification

On successful completion of the assessment, the candidate will be able to print/save their certificate. In addition to this, an e.mail is sent to the candidate containing a link to the certificate. This is the simplest, most convenient way to achieve compliance. Also, a QR code has been added to the certificate, which can be scanned by a smartphone to establish the certificate's validity.

For further information relating to this or any of our online courses, contact:

Christeyns Food Hygiene UK

2 Cameron Court
 Winwick Quay
 Warrington
 Cheshire
 WA2 8RE
 Tel: 01925 234696
 Email: uk-foodinfo@christeyns.com
 Website: www.christeynsfoodhygiene.co.uk

