



Health and safety basics: Safe working in the kitchen

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 Seminar

 Always available

 Certificate of Attendance

 E-learning

 1 Lessons

 Available online

Seminar Number: PH-C01-GDS_saki_v01_u01_en

Status: 13.11.2024. All current information can be found at https://academy-ph.tuv.com/s/PH-C01-GDS_saki_v01_u01_en

Stress and time pressure are part of everyday work in the kitchen. Carelessness when handling hot fat or sharp knives can quickly lead to injuries. In this training, you will learn where dangers lurk in the kitchen and how you can actively prevent accidents.

Benefits

Burns and scalds
Stab and cut injuries
Other hazards in the kitchen

Target group

Employees in all occupational groups who receive regular instruction on health and safety in the workplace

Requirements

None

Training outline

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Other information

For more information and inquiries, please contact info@phl.tuv.com This course will be valid for 3 days after first access.

Event overview and booking

Book your desired date now directly online at https://academy-ph.tuv.com/s/PH-C01-GDS_saki_v01_u01_en and benefit from these advantages:

- Fast booking process
- Personal customer account
- Simultaneous booking for several participants.

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I HEREBY BINDING REGISTRATION FOR THE FOLLOWING SEMINAR:

Health and safety basics: Safe working in the kitchen

Seminar Number: PH-C01-GDS_saki_v01_u01_en

Please choose an appointment you would like to book:

01/01/2024 - 12/31/2099, | Event number: PH-C01-GDS_saki_v01_u01_en
€600.00 (Net price, plus VAT) €672.00 (Gross price, including VAT)

All further information about the dates can be found at https://academy-ph.tuv.com/s/PH-C01-GDS_saki_v01_u01_en.

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Participant information

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Complete only if you are not attending yourself, but another person is.

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Location, date

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