



IOSH Managing Safely



IOSH courses are delivered globally to over 160,000 delegates, are widely recognised and are delivered to the highest possible standards

Course Overview

Managing safely is for managers and supervisors in any sector, and any organisation. It is designed to get managers up to speed on the practical actions they need to take to handle health and safety in their teams.

It is equally relevant for managers and supervisors at any level who require a basic broad view of current health and safety requirements and principles.

This is a practical, step by step jargon free learning experience and is an ideal way of embedding effective health and safety in to your organization.

Course Syllabus

Delegates will learn about safety and risk management in the workplace.

- Safety management
- Active and reactive monitoring
- Risk assessment and risk control
- Review and audit
- Health and safety legislation
- Hazards—general and organisation specific
- Course assessment
- Final assessment
- Projectwork
- An overview of legislative framework
- Accident reporting and investigation
- Measuring performance
- Protecting the environment

Course delivery options:



Tailored



Open

frequently asked questions...

The Course

Course Delivery	This course is available either as a Tailored or Open Course
Accreditation	IOSH
Course Length	3 to 4 days flexible learning
Start / Finish Times	To suit but generally 08.30-16.30
Maximum Group Size	12
Tailored to Specific Requirements	To the IOSH syllabus
Course Material	IOSH Workbook

Certification

Are certificates issued?	Yes – IOSH Accredited Certificate
Valid for?	No expiry
Is there an Assessment?	Multiple format paper and a short risk assessment based project
When / how are they available?	Available for download 2-6 working weeks after the course

The Delegates

Prior Knowledge / Prerequisites	Basic awareness of health & safety
Needs to bring along	Everything is provided on the day

The Venue

Course Location	At a venue of your choice or a NUK venue
Venue Requirements	Please inform us of any mobility concerns
Non-NUK Venues	Must have adequate space, lighting, seating, welfare and a 240v socket
Refreshment at NUK Venues	Available on request