

Case Study

This year #OSHtober is going 'back' to basics by raising awareness about the devastating effects that poor manual handling still has on workers and businesses around the world.



Butchers Pet Care is a proud supporter of this year's campaign. After completing RoSPA's Level 3 Manual Handling Trainers Course, technical developer Christopher Alger plans to implement his learnings into the workforce.

Company Profile

Organisation: Butchers Pet Care

Business Function: Dog Food Manufacturer

No. of employees: 300

Service delivered: Level 3 Manual Handling Trainers

Website: www.butcherspetcare.co.uk

Butchers Pet Care is a British family firm based in Northamptonshire whose heritage in farming and as butchers stretches over 3 generations. For almost 30 years they have used their unique skills and meat expertise to specialise in making great tasting meaty meals that dogs love and thrive on.

With approximately 300 members of staff, Butchers produces around 10,000,000 – 15,000,000 cans of pet food on a weekly basis, supplying all major retailers in the UK and additional retailers across Europe.

Christopher Alger, Technical Developer at Butchers recently completed RoSPA's Level 3 Manual Handling Trainers course. The course aims to provide learners with the knowledge and skill to train others in the workplace on manual handling, and enables the trainer to provide suitable and sufficient training that meets legislative requirements and current best practice.

Why did you choose RoSPA?

RoSPA is highly regarded and a recognised health & safety training provider. Butchers were confident that any training received would be professional and given to a high quality.

Summary of the course you attended:

The trainer was great, informative but funny and relaxed. He made the course extremely comfortable for myself and other delegates.

The most useful part for me was finally understanding after so many years the issue with the intervertebral discs. No-one has ever truly explained this to me and after having suffered from a bad back and associated issues since the age of 12 I found this very informative, scary but informative. I really do wish I had learned this years ago with all the "exercise" I have done to try and build my back muscles up.

How are you using RoSPA's course to improve your internal training?

I will be developing the principles of RoSPA's manual handling course around what I have learnt. This will help me ensure the staff at Butchers don't suffer with back pain like I have in the past.

Which areas of the company will most benefit from the training?

Mainly the Mince-room where a significant amount of manual handling takes place, but also manual order picking which takes place in the warehouse.

Most operators at Butchers already use good lifting techniques but as with all groups there are the exceptions. Through what I have learnt and with a little more understanding of what the body goes through during lifting, staff at Butchers may give a little more consideration towards what they are potentially doing to themselves.

For more information on RoSPA's Manual Handling courses please visit: www.rospa.com/safety-training/work/manual-handling/



accidents don't have to happen

