

WHAT FOOD HYGIENE COURSE DO YOU NEED?

THIS COURSE OVERVIEW WILL HELP YOU CHOOSE WHICH FOOD HYGIENE LEVEL AND SECTOR IS RIGHT FOR YOU

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LEVEL 1 - FOOD SAFETY AND HYGIENE

This introductory food hygiene course will give you an understanding of the necessary steps to undertake whilst preparing food at home. This course can also be used as an introduction into the basic principles of food safety for apprentices or those on work experience.



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LEVEL 2 - CHOOSE SECTOR

For anyone who handles or works with food, our level 2 courses are divided into three different sectors.

These level 2 courses ensure that you can meet the basic EU Regulation 852/2004 and show that you, or your staff are trained appropriately in food hygiene.



CATERING

This course is aimed at anyone working in catering or hospitality whether employed or self-employed, working in restaurants, hotels, fast food outlets, takeaways, cafes, bars, kitchens, catering in hospitals, schools and colleges.



RETAIL

This food safety course is crucial for anyone working in retail, for example, supermarkets, small and large grocery stores, butchery, bakery, fish and farm shops, market stalls and delicatessens.



MANUFACTURING

This food safety course will benefit anyone working in food processing, manufacturing, food assembly, packing and food storage.

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LEVEL 3 - FOR SUPERVISORS



This course is ideally suited to people who are responsible for supervising other members of staff, such as team leaders and managers across all sectors including manufacturing, catering and retail. It is recommended that all food premises should have at least one person trained to Level 3 in Food Hygiene and Safety.

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