



Level 1 Food Hygiene Online

Is an online introductory course and is ideal for anyone working in or seeking to work in the food industry.



Level 2 Food Hygiene

Is ideal for all persons working as food handlers and undergoing induction and awareness training.



Level 2 Food Hygiene Refresher

Is aimed at candidates already working in catering who would benefit from refresher training, to update and re-inforce knowledge and confidence.



Level 3 Food Hygiene in Catering/ Manufacturing

Is designed for those in management or supervisory roles. It gives a wider knowledge of food safety legislation, the roles and responsibilities of a supervisor, and it will also help to demonstrate compliance with food safety regulations.



Level 4 Food Hygiene in Manufacturing/ Catering

Is for anyone working as a supervisor, team leader or line manager in the manufacturing or catering industry. It covers a wide range of food hygiene subjects to ensure learners have a thorough knowledge of hazards and controls; its focus is on the importance of developing, implementing and monitoring food safety procedures.



Level 2 Food Allergen Awareness and Control

Is aimed at all employees currently working in the catering industry. This course is designed to provide knowledge and understanding of food allergens and foods commonly causing intolerances, their characteristics and effects and how staff can minimise the risk of cross-contamination from allergenic ingredients and ensure allergen advice is effectively communicated.



Level 3 Award in Effective Auditing and Inspection

Is aimed at supervisors, team leaders, chefs, QA staff and managers working in a variety of industries where verification, auditing (including internal auditing and supplier auditing) or inspection is undertaken. Industries may include the food industry, consumer products, hospitals, laboratories, pharmaceuticals, warehousing and retail.



How to Improve Your Food Hygiene Rating

This consultancy and training service includes valuable time and support with a regulatory Enforcement Officer, attendance at a workshop or an inspection(s), assessment, advice and coaching at your premises. There are three levels of service available, contact us for further details.

