




## Food Hygiene


Protect your staff, your company, and your customers.


Food safety is a constant concern for the public. It's important your employees understand their roles and responsibilities.


 **Improve your food safety**  
Ensure knowledge of food safety among all staff is at the required level


 **Combat microbiological hazards**  
Understand microbiological hazards and how to manage and reduce them


 **Avoid food poisoning**  
Get to grips with how food poisoning occurs, and the measures needed to prevent it


 **Control contamination hazards**  
Learn the essentials on contamination control and how to implement preventative measures

 **Address personal hygiene**  
Food handlers have a responsibility to observe high standards of personal hygiene

 **Handle cleaning and disinfection**  
Improve knowledge of how to effectively clean and disinfect your food preparation areas

 **Control pests**  
Don't let pests become a menace, find out how to prevent a pest problem

 **Safely handle and store food**  
Know the best way to stock and handle food to preserve the highest quality

 **Food safety management systems**  
Learn how to successfully implement food safety management systems such as HACCP

The perfect course for anyone who handles, prepares, or serves food.

The ideal course for...



kitchen staff

who need to know how to prepare food safely



food servers

who need to know how to serve food safely

Extend your knowledge...



anyone in the food industry needs to have an **introduction to allergens**




supervisors and managers should be equipped with our **level 3 course** knowledge


This course is ideal for those who work in a catering environment. This may include restaurants, cafes, hotels, bars, fast-food outlets, takeaways, mobile food trucks, kitchens, hospitals, schools and colleges.


We also offer a Food Safety in Manufacturing Level 2 course for those working in a manufacturing environment.


# A learning experience that will be remembered





 **Interactive exercises**  
Keep your learners and employees engaged with interactive exercises

 **Written by experts**  
Content created by our industry and subject matter experts

 **Compelling imagery**  
Visual references to help learners understand the information

 **Simple to follow**  
Course delivered in bite sized chunks to suit all learners

 **Quizzes / assessments**  
Knowledge checks throughout enable learners to stay on track

 **Additional resources**  
Downloadable PDF of the **Highfield Food Safety Level 2 Handbook**

## Convenient and accredited


Get the knowledge you need without losing productivity.

 **Accredited**

CPD and Highfield accredited with instant access to a PDF certificate

 **Self paced**

Learn at your own pace anytime using our online platform

 **4-6 Hours**

Get up to speed in just a few hours (average completion time)

 **Accessible**

Available on a wide range of devices, includes audio, video and transcripts



Our courses are compatible with most popular desktops and tablets 

\* Mobile phones are not recommended

## Upskill and qualify your workforce.

Employers can benefit from staff retention and investing in their workforce, improving the confidence and skills of their staff.

## Certification

Learners will receive a Highfield e-learning completion certificate, which is downloadable upon successfully finishing the course or you can opt for a Security CPD Certificate with CPD points.

Contact [info@securitycpd.org](mailto:info@securitycpd.org)

Website [www.securitycpd.org](http://www.securitycpd.org)

Certificates for Awareness Courses are included in course cost.



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