



Online Food Hygiene Training Courses

Which Food Hygiene course is right for you?

If you are confused about the levels of Food Hygiene courses or unsure which course is right for you, please call us on 01482 852292, email info@unityincommunity.org or send us a message via social media.

Level 2 Food Hygiene and Safety for Catering

Duration: 2 hours

Learners will understand the basics of food hygiene to work safely, comply with the law, minimise contamination and ensure the food they handle is safe for consumers to eat.

Level 3 Supervising Food Safety in Catering

Duration: 8-10 Hours

Provides managers and supervisors with an up-to-date knowledge of how to comply with food safety legislation, promote best food hygiene practices in the workplace and contribute towards an effective HACCP food safety management system.

Level 2 HACCP Training

Duration: 3 hours

Provides those who work with food with an overview of what's involved in a HACCP food safety management system, including how to maintain the HACCP plan effectively to comply with UK and EU regulations.

Level 3 HACCP Training

Duration: 8 hours

Provides managers and supervisors of food premises with the knowledge they need to design, implement and enforce a successful food safety management system based on the 7 principles of HACCP.

Level 1 Food Hygiene and Safety

Duration: 1-2 hours

How to adopt basic food hygiene practices and work safely in an environment that handles food so they can prevent cross-contamination. This knowledge enables learners to help their business adhere to food safety law and ensure that food sold to consumers is safe to eat.

Level 2 Food Hygiene and Safety for Manufacturing

Duration: 2 hours

Learners understand the basics of food hygiene so that they can work safely, comply with the law, minimise contamination and ensure the food they handle is safe for consumers to eat.

Level 2 Food Hygiene and Safety for Retail

Duration: 2 hours

Helps learners to understand the basics of food hygiene so they can work safely, comply with the law, minimise contamination and ensure the food they handle in their retail premises is safe for consumers to eat.

Level 3 Supervising Food Safety in Manufacturing

Duration: 8-10 Hours

Provides managers and supervisors of food and drink manufacturing premises with an up-to-date knowledge of how to comply with food safety legislation, promote good food hygiene practices in the workplace and contribute towards an effective HACCP food safety management system.

Level 3 Supervising Food Safety in Retail

Duration: 8-10 Hours

Provides managers and supervisors of retail premises with an up-to-date knowledge of how to comply with food safety legislation, promote good food hygiene practices amongst staff members and contribute towards an effective HACCP food safety management system.

Food Allergen Awareness Training

Duration: 1-2 hours

Aims to help food handlers understand their legal responsibilities in regards to allergen labelling and declaring allergenic ingredients in the food products they manufacture, sell or serve.

Food Allergens in Manufacturing

Duration: 1 hour

For employees in food manufacturing premises who need to have a good understanding of the risks posed by food allergens. The course highlights the importance of labelling allergens correctly and preventing cross contamination.

COVID-19 Essentials: Working Safely In Hospitality

Duration: 2 hours

Provides all employees with up-to-date knowledge on how to work safely through social distancing, regular cleaning and other measures identified by the business's risk assessment. It will help employees understand how to reduce the risk of COVID-19 transmission in the workplace so that they can protect themselves, their colleagues and their customers.

Level 1 TACCP Training

Duration: 2 hours

Learners understand potential threats to food safety, and where these may come from. It also provides examples and actionable steps learners can take in their own workplace to protect products and the business from such threats.

Level 2 TACCP Training

Duration: 3 hours

Provides knowledge of TACCP as a food safety management system. Learners will understand the legal requirements and best practice guidance on how to assess and mitigate threats to the food supply chain.

How to Improve Your Food Hygiene Rating

Duration: 4 hours

Designed by food industry experts to help food handlers of all levels understand the areas they need to consider in order to achieve, and maintain, the highest rating under the Food Hygiene Rating Scheme. The course provides the tools needed to help food businesses assess their premises, make necessary changes and work towards achieving the best score.

Food Labelling Regulations Training

Duration: 2-3 hours

Designed as an introduction to food labelling requirements so that businesses understand how to label their food products legally and correctly. The course covers mandatory labelling requirements, including allergen labelling, nutrition labelling and vertical regulations for specific food products.

Practical Advice For Converting To A Takeaway Kitchen

Duration: 1 hour

Gives learners understanding of the latest official guidance for the hospitality industry. It outlines key steps businesses can take to ensure they are able to reopen as a takeaway, click and collect or delivery service whilst maintaining high standards of food safety, the health and safety of all staff, and the health and safety of their customers.

Good Manufacturing Practice

Duration: 1 hour

Builds upon learners' existing food hygiene knowledge by providing them with an understanding of their food safety responsibilities specific to manufacturing premises. The course covers the procedures and practices that all manufacturing business must follow to ensure the food produced is safe and suitable for the end consumer.



**For more information on our Food Hygiene courses
please call us on 01482 852292,
email info@unityincommunity.org
or search for Unity in Community on social media.**



If you are currently unemployed or facing redundancy, applying for our Flying Start programme is the next step to help you find the job you want.

To be eligible, you must be a resident of Hull living in HU1-HU9 postcode areas.