



Online Food Hygiene & Safety Training

Course Syllabus Overviews

- 01** Level 1 Food Safety
- 02** Level 2 Food Safety
- 03** Level 2 Food Safety in Manufacturing
- 04** Level 2 Introduction to Allergens
- 05** Level 3 Food Safety

LEVEL 1



FOOD SAFETY



Whether it's TV, radio, newspapers or your newsfeed, you are bound to see or hear something about food safety in the news.

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

The course



This course is an ideal introduction to food safety, and a suitable learning resource for colleagues undergoing an induction in environments where food is cooked, prepared or handled.

Although it does not provide a qualification itself, the training meets all legal requirements and offers full compliance for low-risk food handlers. Along with its supporting PDF handbook, this course provides the knowledge and understanding required to go on to achieve any level 1 food safety (RQF) qualification, whether in catering, manufacturing or retail, with an approved training provider.

Areas covered



- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- Safe handling and the storage of food
- Personal hygiene
- Food pests and pest control
- Cleaning and disinfection

Who is it aimed at?



Ideal for employee inductions, existing staff at an introductory level, and low-risk food handlers.

The course can also be used as part of the on-programme element of the new apprenticeship standards, and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.

Key details at a glance

Typical Duration:	2 to 3 hours
Audience:	New starters, introductory level staff, low-risk food handlers
Prerequisites:	No prior knowledge needed
Assessment:	Multiple-choice questions
Certificated:	Yes - Highfield Completion Certificate
Demo:	Yes
LMS:	Yes
Compatibility:	Laptop/Desktop PC Internet Explorer 11, Microsoft Edge, Google Chrome, Mozilla Firefox Apple iMacs/Macbooks Safari, Google Chrome, Mozilla Firefox iPads Safari, Google Chrome for Tablets Android/Windows based tablets Google Chrome for Tablets, Mozilla Firefox, Microsoft Edge, Internet Explorer 11 <i>NOTE: Enabling JavaScript and a stable broadband connection are required.</i>
Support:	Tel: 0845 226 0350 Email: support@highfield.co.uk
Localisation:	EU legislation within a UK context, but suitable for international businesses that trade with EU and will be subject to the legislation.

Try it for free!

Just go to: www.highfieldelearning.com for the demo

LEVEL 2



FOOD SAFETY



Public confidence in terms of food safety is a major concern for any business in the food sector. With increasing public, media and legislative scrutiny, food businesses need to get it right first time, every time.

Ensure your staff understand their role in maintaining food safety.

The course



The Highfield e-learning Food Safety Level 2 course is ideal for anyone who works where food is cooked, prepared or handled. Although it does not provide a qualification itself, it does meet all legal requirements and offers full compliance for high-risk food handlers.

And along with its supporting PDF handbook, the e-learning provides all the knowledge and understanding required in order for a learner to go on to achieve any level 2 food safety (RQF) qualification, whether in catering, manufacturing or retail, with an approved training provider.

Areas covered



- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- HACCP from delivery to service
- Personal hygiene
- Food premises and equipment
- Food pests and pest control
- Cleaning and disinfection
- Food safety enforcement

Who is it aimed at?



Regulations require that anyone involved in food handling must be appropriately trained in food safety. The course is aimed at anyone who works where food is cooked, prepared or handled.

The course can also be used as part of the on-programme element of the new apprenticeship standards, and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.

Key details at a glance

Typical duration:	4 to 5 hours
Audience:	New starters/staff, high-risk food handlers
Prerequisites:	No prior knowledge needed
Assessment:	Multiple-choice questions
Certificated:	Yes - Highfield Completion Certificate
Demo:	Yes
LMS:	Yes
Compatibility:	Laptop/Desktop PC Internet Explorer 11, Microsoft Edge, Google Chrome, Mozilla Firefox Apple iMacs/Macbooks Safari, Google Chrome, Mozilla Firefox iPads Safari, Google Chrome for Tablets Android/Windows based tablets Google Chrome for Tablets, Mozilla Firefox, Microsoft Edge, Internet Explorer 11 <i>NOTE: Enabling JavaScript and a stable broadband connection are required.</i>
Support:	Tel: 0845 226 0350 Email: support@highfield.co.uk
Localisation:	EU legislation within a UK context, but suitable for international businesses that trade with EU and will be subject to the legislation.

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INTRODUCTION TO ALLERGENS

hot

highfield
online training



Legislation introduced in 2014 means businesses need to provide allergy information on all foods sold unpackaged. Our Introduction to Allergens e-learning course has been approved by Allergy UK as meeting the standards required to become a part of the Allergy Aware Scheme. It is ideal for businesses looking to ensure they and their staff are compliant with the legislation.

Areas covered

- Introduction to food allergens, allergies, intolerances and coeliac disease
- Symptoms of allergic reactions and how to respond
- The 14 major allergens
- Allergens legislation + food labelling requirements
- 'Free from' claims
- Managing allergens
- Providing allergen information to customers









Who is it aimed at?

Anyone responsible for the purchase, delivery, production and serving of food in the catering industry. The course can also be used as part of the on-programme element of the new apprenticeship standards, and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.



Key details at a glance

-  **Duration:** 1 – 2 hours
-  **Assessment:** Multiple-choice questions
-  **Certificated:** Yes – Highfield Completion Certificate
-  **Support:** 01302 363277
support@highfield.co.uk
-  **Translation:** Details available on request
-  **Localisation:** EU legislation within a UK context, but suitable for international businesses that trade with EU and will be subject to the legislation

Try it for free at:
www.highfieldonline.com



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Highfield

LEVEL 3



FOOD SAFETY



Food safety has never been higher on the public's agenda. UK consumers spend a massive £219 billion a year on food and drink, while the overall sector employs 3.9 million. Around 95% of inspected businesses score a hygiene rating of three or above. Make sure you're not one of the 5% who don't.

The course



Ideal for anyone operating in a supervisory role, and provides more advanced knowledge and understanding of the subject.

Although it does not provide a qualification itself, the training meets all legal requirements and offers full compliance for supervisors within the food industry without the need to attend a 3-day course.

Along with its supporting PDF handbook, the e-learning provides the knowledge and understanding required to go on to achieve any level 3 food safety (RQF) qualification, whether in catering, manufacturing or retail, with an approved training provider.

Areas covered



- Introduction to food safety
- Microbiology
- Contamination hazards and control
- Food poisoning
- Personal hygiene
- Design of food premises and equipment
- Cleaning and disinfection
- Pest control
- HACCP
- Control measures
- Supervisory management
- Food safety legislation and enforcement

Who is it aimed at?



Employees working in a supervisory role, including managers, supervisors and chefs.

It can also be used as part of the on-programme element of the new apprenticeship standards, and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.

Key details at a glance

Typical duration:	9 - 14 hours
Audience:	New starters/staff, supervisors, managers
Prerequisites:	No prior knowledge needed
Assessment:	Multiple-choice questions
Certificated:	Yes - Highfield Completion Certificate
Demo:	Yes
LMS:	Yes
Compatibility:	Laptop/Desktop PC Internet Explorer 11, Microsoft Edge, Google Chrome, Mozilla Firefox Apple iMacs/Macbooks Safari, Google Chrome, Mozilla Firefox iPads - Safari, Google Chrome for Tablets Android/Windows based tablets Google Chrome for Tablets, Mozilla Firefox, Microsoft Edge, Internet Explorer 11 NOTE: Enabling JavaScript and a stable broadband connection are required. Tel: 0845 226 0350
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