StaffCPD | Affordable CPD for All

Food Hygiene & Safety

CPD Certificate • Accredited by UK Versity and The CPD Certification Service

COURSE TYPE	DURATION	ASSESSMENT	STUDY MODE	ACCREDITED BY
CPD Certificate	2–3 Hours	Online assessment	Online / Self-paced	UK Versity & CPD Certification Service

COURSE OVERVIEW

Food Hygiene & Safety is an essential CPD training course designed for anyone who handles, prepares, serves, stores or works around food in a professional setting. The course gives practical knowledge of food safety principles, contamination prevention, personal hygiene standards, cleaning procedures, allergen awareness and the legal responsibilities every food handler should understand. Learners see how poor food hygiene practices lead to contamination, foodborne illness, legal penalties and reputational damage for businesses. The course focuses on safe food handling and maintaining high hygiene standards across food preparation, storage, transportation and service areas.

WHAT YOU WILL LEARN

- Understanding food hygiene and food safety principles
- Causes and prevention of food contamination
- Safe food storage and temperature control
- Personal hygiene requirements for food handlers
- Cleaning, sanitising and workplace hygiene standards
- Food poisoning risks and common bacteria
- Cross-contamination prevention procedures
- Safe food preparation and handling practices
- Understanding allergens and allergen management
- Food safety responsibilities and legal compliance
- Waste disposal and pest control awareness
- Maintaining safe food environments and equipment hygiene

ENTRY REQUIREMENTS

- No formal qualifications are required.
- Suitable for beginners and existing food handlers.
- Basic English reading and comprehension skills recommended.
- Suitable for staff working in food preparation or food service environments.
- Ideal for induction, refresher or compliance training.

CAREER AND PROGRESSION

Food hygiene and safety knowledge is essential for anyone working within the food industry or handling food as part of their role. Completing this course helps learners meet workplace training expectations and improve compliance with food safety standards. This training supports careers in hospitality, catering, restaurants, cafés, food retail, schools, healthcare catering, food manufacturing and customer-facing food service environments. It also provides a strong foundation for learners progressing into advanced food safety, catering supervision or hospitality management training. Employers also use food hygiene training to demonstrate compliance, maintain food safety standards and reduce the risk of food contamination incidents within their business.

ASSESSMENT & ACCREDITATION

The course is assessed through online knowledge checks and a final assessment completed at the end of the training. Learners must successfully complete the assessment to receive their CPD certificate. The assessment tests understanding of food safety procedures, hygiene responsibilities, contamination prevention and safe food handling practices. This course is accredited by UK Versity and The CPD Certification Service. On successful completion you receive a certificate you can verify at staffcpd.com/verify-your-certificate.

Course Fee: £20

100% online | Instant access on purchase | 12 months' access

BUY NOW
staffcpd.com

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