

Food Hygiene Training and Advice

It is a legal requirement that all food handlers engaged in your food business are adequately supervised, instructed and/or trained in food hygiene matters to a level appropriate to their work activity.

The level 1 Award is appropriate for anyone handling 'low risk' or wrapped food, for example waiting staff, kitchen porters and bar staff serving drinks.

The level 2 Award in Food Safety in Catering is appropriate for anyone who prepares or handles unwrapped 'high risk' food such as cooked meats and poultry/meat products, dairy produce, cooked eggs and products made with eggs. Typical roles would be a cook, assistant chef, kitchen assistant or bar person preparing food.

Level 3 training is for supervisors, head chefs and food managers. Candidates should already hold level 2 training.

Level 4 training is a high level practical training course designed for owners, managers and trainers who design and monitor food safety management systems and already hold level 3 training.

Training Provider	Contact Details	Courses Offered
The College of	Steve Bacon, Programme Manager,	Level 1 and 2. Level 3 on
Further Education	Hospitality and Catering. 737559 or	request
	07911 719518	
Coppolo & Coyde	Coppolo & Coyde Limited	Level 1, 2 and 3. Level 4 on
Limited	Tel. 247248	request
	email info@copcoy.com	
Island Hospitality	Simon Le Cornu-Brown telephone	Level 1, 2, 3 and 4. Training
Training	01534 731112 mobile 07797 718120,	available in Portuguese
	e-mail <u>slecornubrown@Aol.com</u>	(subject to demand)
Normandie Health	01481 253953	Online courses including
and Safety Limited		level 1, 2, 3 and 'Safer Food
	www.normandie-health-and-	Better Business' coaching
	safety.co.uk	
Chartered Institute	www.cieh.org/training.html	Online courses including
of Environmental		Food Hygiene level 2 and 3,
Health		HACCP level 2 and 3
Guernsey Food	Jonathan Watson, 07596 280696	Level 2 and 3. Auditing and
Hygiene	jonathan@guernseyfoodhygiene.com	HACCP development.
	www.guernseyfoodhygiene.com	

Last updated: August 2019. Please note that inclusion on this list does not infer recommendation.