

IOSH Food Safety and Hygiene Level 1 E-Learning

An e-learning introduction to food safety and how food should be managed.

50 minutes



Online Learning



Institution of Occupational
Safety and Health

About the course

With an estimated 1 million cases of food poisoning each year, this Level 1 Food Hygiene training aims to provide an introduction to food safety, explain more about personal hygiene, cleaning and the storage, temperature and time that food can be stored.

Available in over 35 languages

Our courses are machine translated* into a variety of popular International languages, so regardless of location or language preference, we've got you covered. Our machine translated content includes the translation of course transcripts and test questions.

*Content which is not English may be machine translated and is for assistive purposes only. We cannot guarantee the accuracy of translations.

Who should attend

This online training is essential for delegates that works with food, whether it's where it is made, sold or served. Delegates will find out more about food hygiene and how to handle food safely.

Course syllabus

The course modules cover:

- Food hazards and food poisoning
- Personal hygiene
- Cleanliness and cross-contamination.

Certification

Delegates will receive a HSS printable certificate in Food Safety & Hygiene Level 1 upon completion of the course.

This course is approved and accredited by IOSH.

For General Queries

Contact our customer services team:

workplace-training@sja.org.uk

Or call us on

0344 770 4800

Lines are open Mon-Fri 8.30am-5.30pm

Course brought to you by St John Ambulance in partnership with IHASCO and HSS training.

