

# Food Hygiene eLearning



If your company is involved in the preparation or serving of any type of hot or cold food, it is vital that your staff are trained in food hygiene. We have a wealth of food hygiene courses that benefit staff at any capability: from entry-level through to management.

## A List of Our Food Hygiene eLearning Courses:

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- Supervising Food Safety (Level 3)
- Introduction to HACCP (Level 2)
- Food Hygiene Rating Level 5
- Allergen Awareness
- Food Safety in Catering (Level 1 and 2)
- Food Manufacturing (Level 1 and 2)
- Food Safety In Retail (Level 1 and 2)

**Optimum  
Safety.**

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Optimum Safety Limited No.10745542

# Our eLearning Information



Scan this QR code to  
view all of our courses



Our wide range of online courses written by industry experts allow you and your team to be compliant whilst benefitting from the flexibility of everywhere learning – not limited by place or time.

We have over 100 courses to choose from, including Health and Safety, Business Skills, Construction Safety, Hospitality, Food Hygiene, Employee Wellbeing, Fire Safety, and more.

We also provide bespoke face-to-face training e.g., site safety awareness, manual handling, and working at height. Our courses have the appropriate approvals and accreditations from highly regarded organisations and contribute to CPD.

Individual eLearning courses are priced from just £15. Contact us to discuss bulk discounts or unlimited access subscriptions. Optimum Safety's valued clients also receive a further 20% reduction on all listed prices.

To buy our courses, or for further information, contact the team using our contact details at the bottom of this leaflet.

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