



Course details

Course title

Food Hygiene

Course code

Q00028308

Course date

Start: 02/07/26

End: 02/07/26

Number of classes

1 sessions

Timetable

Thu 2nd Jul, 12:30 to 14:30

Tutor

Chantal Ngounou

Fee range

Funding available - £16.00

How you'll learn

You'll join a small group of fellow learners for classes at the venue indicated. Some materials may be provided in our virtual learning environment.

Got it!

In venue

Venue

Phoenix House
1 King Street
Leicester

LE1 6RN

Level of study

Beginners

Course overview

Preparing for Level 2 Food Hygiene course covers essential topics to prepare learners for Level 2 certification. Learners cover food safety practices, hygiene regulations, and how to prevent contamination. The tutor guides learners through proper food handling, storage, and cleaning techniques. By the end of the course, learners will have a solid understanding of food safety principles and be ready to take their knowledge to the next level — ensuring safe and hygienic food practices in any setting.

Course description

This focused short course gives you the knowledge and confidence you need to progress to your Level 2 Food Hygiene certification. Guided by an experienced tutor, you will explore the essential principles of food safety — covering hygiene regulations, contamination prevention, and best practice for food handling, storage and cleaning. With clear, practical guidance throughout, the course builds a solid foundation in food safety that is relevant to any setting, whether at home, in a community kitchen or in the workplace. By the end, you will have a thorough understanding of what safe and hygienic food practice looks like and feel fully prepared to take the next step in your learning.

What financial support is available?

We don't want anything to stand in your way when it comes to bringing Adult learning within reach so if you need anything to support you to achieve your goals then speak to one of our education experts during your enrolment journey. Most of our courses are government funded but if you don't qualify or need alternative financial help to access them then let us know.

What other support is available?

All of our digital content, teaching and learning activities and assessments are designed to be accessible so if you need any additional support you can discuss this with the education experts during your enrolment journey and we will do all we can to make sure you have optimal access.

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