

Online food safety training

Free online training courses for businesses, including allergen training.

We have free online food safety courses available to help you and your business comply with food hygiene and food standards. Our e-learning courses include:

- [Allergen training](#)
- [Root cause analysis training](#)

Online food allergy training

We provide free [online food allergy training](#). You can learn more about managing allergens in a kitchen as well as how to cater for allergen information requirements. It's suitable for all staff members as you must make sure that staff are trained to [manage allergens](#).

Your staff should:

- know the procedures when asked to provide allergen information
- be trained to handle allergen information requests
- be able to guarantee that allergen-free meals are served to the right customer
- know the risks and prevent allergen cross-contamination when handling and preparing foods

Our interactive food allergy course consists of six modules, each with a test at the end. Once you pass these tests, you can download your continuing professional development (CPD) certificate. This allergens course is available in English and Welsh.

Root cause analysis course for food businesses

Our free online [Root Cause Analysis Course for Food Businesses course](#) will provide you with an understanding of the theory and practice of Root Cause Analysis (RCA). Developed with [Food Standards Scotland](#) it explores the method of problem-solving that identifies the causes of faults or problems in the food supply chain.

Food hygiene courses and certificates

We do not provide a food hygiene course or certificates.

[Your local authority](#) may provide or recommend food hygiene courses in your area.

In the UK, food handlers don't have to hold a food hygiene certificate to prepare or sell food. But food business operators must ensure that food handlers receive the appropriate supervision and training in food hygiene. This must be in-line with the area staff work in and to enable them to handle food safely.

The skills taught in official training programmes can also be learned by:

- self-study
- training on-the-job
- relevant prior experience

You may also want to download our [Safer food, better business \(SFBB\)](#) information packs for businesses. We provide downloads for food businesses including:

- [caterers](#)
- [childminders](#)
- [Chinese cuisine](#)
- [Indian cuisine](#)
- [residential care homes](#)
- [retailers](#)

We also have [teaching resources for colleges](#).

Food labelling, traceability, and vacuum packing courses

We previously offered online courses on food labelling, traceability, and vacuum packing for enforcement officers. These courses have been removed as they're out of date and no longer fit for purpose.

For information on traceability please see the 'Traceability, withdrawals and recalls guidance' section in our [Food incidents, product withdrawals and recalls advice](#).

[Our guidance on Vacuum packaging](#) provides information on vacuum packing.

GOV.UK has the following guidance on food labelling:

- [Giving food information to consumers](#)
- [Naming food products](#)
- [Nutrition labelling](#)
- [Country of origin labelling](#)
- [Protected geographical food and drink names](#)