

Training for charity food providers

Training available for charity food providers.

Food business operators (owner or manager) must have had suitable training in food safety and hygiene. Food handlers don't have to hold a food hygiene certificate to prepare or sell food. However, they must receive appropriate supervision and training in food hygiene, in-line with the area they work in, which can be learned by:

- Training on-the-job
- Self-study
- Prior experience

We offer free online training for individuals and businesses to ensure food safety best practice, including:

- [allergen training](#)
- [root cause analysis training](#)

Ask your [local authority](#) about food hygiene courses.

You may be able to seek funding or grants for safety training through [government grants](#), your local authority, or fund-raising.