Do I Need a Level 2 Food Hygiene Certificate?

How do you know if I need Level 1, Level 2, or Level 3 Food Safety Training? Use our handy guide below

Leve 1

Food Safety

Suitable for:

Those who work in food production or retail and handle ONLY Pre-wrapped or low risk or food

Typical Job Roles:

- Waitstaff
- Retail food handlers; e.g., checkouts, stock replenishment for packaged food
- Back of house e.g., porters
- Warehouse staff

Level 2

Food Hygiene Certificate

Suitable for:

Those who work in catering, retail or manufacturing where food is prepared, cooked and handled

Typical Job Roles:

- Catering staff in restaurants, cafes, canteens etc
- Chefs and cooks
- Kitchen assistants
- Retail food handlers of unpackaged food
- Food delivery
- Street food vendors
- Hospitality and event staff
- School food servers

Level 3

Award in Food Safety

Suitable for:

Managers, Supervisors or business owners in any food business - i.e., those with responsibility for a team of people

Typical Job Roles:

- Café, restaurant owners
- Kitchen managers, head chefs
- Pub landlords
- Takeaway supervisors
- Food handler supervisors
- Food business owners and managers

