

[Food hygiene safety level 2 training](#) is a good opportunity for staff to learn a valuable skill. The risks that come with food are pretty high. The spread of cross-contamination, bacterial infections, illness and [allergic reactions](#) can all be common if you don't handle food in a hygienic and responsible way.

However, there are other secondary reasons why your staff need good [food hygiene training](#). A trustworthy business will make sure that customers can eat the food they trust from a provider they know has met the right criteria.

## Who is [Food Hygiene Safety Training](#) For?

Legally speaking, any food handler must have an understanding of the basic principles of food hygiene and how to work as a safe, effective force to keep the food they serve free from contamination. Therefore, with that in mind, the course is suitable for anybody who prepares, serves and handles food within the catering industry.

## Promote Better Food Hygiene Safety Within the Workplace

Being able to promote better [food hygiene practices within the workplace](#) is important for being able to protect the customers and staff from harm. As employers and training providers, it is necessary to try and deliver high-quality training opportunities where necessary. LearnQ is committed to this task and actively relishes trying to help. We provide high-quality [food hygiene safety training](#) in pursuit of this goal.

## Promote a Better Behaviour Culture

[Food hygiene safety training](#) is a good way to promote a higher standard of behaviour among staff members. Food hygiene is a culture which, if not properly maintained and sorted, can quickly become harmful to the success of the business.

Essentially, staff need to be held to a higher standard and this is what good training does. Without the knowledge necessary that comes from proper training, most staff won't know what the better culture they need to

cultivate even is, which leads to nothing but problems later on down the line. The right training will prevent this issue.

## **Provide a Better Customer Experience**

The [customer experience](#) should be at the heart of everything that a business does and serve as a core part of both training needs and the decision-making process of the company. Therefore, there are quite a few situations where food hygiene safety training is important and should be taken seriously.

The below are just a few examples of how [food hygiene safety training](#) can help to make sure that a business thrives by highlighting the positive benefits that can come from a whole new culture of being conscious, deliberate and responsible when it comes to food hygiene in the workplace.

### **Make Sure Food is Safe to Consume**

When food isn't safe to eat, it makes people sick. One of the best ways that you can protect your customers as a business is making sure that the source is reputable when it comes to the food you serve them.

For your typical customer, this means that they have to be able to trust the food they eat at the restaurant. They need the food to be of good quality, hygienic, fresh, and responsibly sourced. For the restaurant itself, it means that they need to be able to verify that their suppliers are responsible, hygienic, and subscribing to the same standards that everybody else's. The cycle repeats itself throughout the supply chain.

### **Prevent the Spread of Harmful Bacteria**

Lots of bacteria can spread and develop at any stage in the food chain. This means that your suppliers might drop the ball on practices. If this happens, then the risk is given to you, and you pass that on to your customers.

Thankfully, having [food hygiene safety level 2](#) training means that you can successfully take steps to mitigate these issues that can come from irresponsibility on behalf of your suppliers.

Things like maintaining appropriate storage, good temperature control, practising appropriate handling of food, disposing of expired food, and keeping a suitable paper trail or all things that you learn how to do in [food](#)

[hygiene training](#), so you can protect yourself and your customers from harm.

## Eliminate or [reduce the risk of food poisoning](#)

Food poisoning can be a pretty substantial issue, because it can crop up all the time. Cross contamination is very common, even if you think you're being safe.

Even with food safety legislation in place, lots of people still experience food poisoning. It's a serious illness that can make people very sick.

However, the situation would be infinitely worse if there was not proper food safety legislation in place from the beginning to keep the food chain safe and to ensure hygienic food practices in the workplace.

Your training will give you the skills and knowledge required to identify when food is unsafe to eat, and to develop proper food hygiene standards and practices that will help to prevent the risk of food poisoning by carefully controlling the environment in which the food is prepared.

## **Compliance with Food Safety Legislation**

There are substantial [food safety regulations](#) in place designed to make sure businesses work with food in a safe and responsible manner. The legislation requires you, as an employer, to provide anybody handling food with a proper training scheme.

These regulations also outline the specific responsibilities and obligations for each individual, depending on whether or not they are an employee or the employer.

Food hygiene and safety legislation helps companies to reduce the risk of contamination, and to develop a suitable system for protecting staff and customers from harm.

## **Protect or improve business reputation**

The reputation of the business is a core component of a successful enterprise. However, reports of food poisoning or unhygienic practices, especially in the form of a legitimate inspection from the local authority, will substantially damage business reputations.

[Food hygiene and safety training](#) is important because it means that everybody, regardless of what role they occupy within the company, is trained and qualified, which helps to either protect your reputation or improve it in most cases. As a business that prepares and sells food, you will be trading almost solely on your reputation, so it's important to be able to maintain a high level of respect and a positive reputation among customers in the community.

## **Cut Down on Food Waste**

Food waste is an on-going problem for most companies. Big companies routinely produce large amounts of food waste, and this can be a substantial problem from both environmental impact and in terms of budget.

The right kind of food hygiene safety training can prevent this by providing advice on how to cut down on food waste, as well as proper guidelines on how to maintain a suitable stock solution. Plus, lots of customers are now looking to work with eco-friendly businesses, and generating less food waste is definitely eco-friendly.

## **Improve Waste Disposal and Pest Control**

A poorly managed waste disposal system can be one of the primary reasons why pest infestations get out of hand. By improving waste disposal, you eliminate the need for pest control solutions.

Proper food hygiene safety training can help to give key experience and information on how to develop a proper waste disposal system that will cut down on the risk of a pest infestation. After all, pest control is not only an expensive cost for your business, but it also negatively impacts your hygiene rating.

## **Gain an Industry Recognised Qualification**

Gaining an industry recognised qualification is a good idea for anybody who is looking to expand their official list of qualifications. Industry recognised qualifications are frequently used in job roles all across the sector, so it's important to have the skills necessary and the qualification to evidence your ability.

Food hygiene safety training is a recognised qualification, and participants can gain real skills from it. LearnQ works with recognised regulatory bodies to deliver a qualification that has value.

## Help With Your Career Progression

[Career progression](#) is often at the forefront of staff training, and it is widely accepted that in order to progress within your field, you need new qualifications and skills to evidence your growing ability. By providing staff with training and the opportunity to cultivate their skill sets, you give them access to chances to progress through their career.

Career progression is a very normal part of business, and it's necessary to invest in staff because some will continue to work at a higher level in the business, generating a good return on the investment.

## Job Security

Job security can take many forms. Lots of people would argue that having qualifications is a good way to ensure job security. There are countless others who would feel that being able to work at an acceptable standard and keep the business open is also a good sign of job security. There are other people who feel that job security also comes in having the necessary qualifications to seek other employment if required.

The [food hygiene safety level 2 training](#) succeeds in all three areas. Not only do you get access to a qualification, but there is also valuable job security to come from it.