

A-Z of Training Course

NCASS Level 1 Food Hygiene Training

This is the UK's most highly-accredited online training course for part-time catering staff members who don't handle open foods. During the course you'll learn about the hazards involved in handling low risk foods and best practice for food hygiene.

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NCASS Fire Extinguisher Essentials

Not sure which equipment to use in dangerous situations? You soon will be with this triple-accredited training. LeKeen to make your business green? This triple-accredited sustainability course will help you introduce greener practices within your mobile catering business. Sustainable caterers can increase their profits at the same time as protecting the environment. Go green & learn how to tackle a small fire in a catering environment and show EHOs and event organisers you care about public safety with this course.

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NCASS Safe use of LPG

The is the UK's only triple-accredited training course dedicated to helping mobile catering business owners and their employees use LPG safely. Incorrect LPG practices can have catastrophic consequences so learn how to cook with LPG with this course.

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Sustainability In Catering

This triple-accredited sustainability course will help you introduce greener practices within your catering business. With sustainability training you can increase your profits while you protect the environment, so go green!

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NCASS First Aid Essentials

This first aid essentials course is targeted specifically at people who work within the catering industry, to help caterers deal with injuries common to a food environment. Learn how to react to minor accidents with this triple-accredited training.

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How to start up in Street Food

Want to know more about the growing street food industry and start your own business? Covering everything from finance and equipment to legal requirements, this triple-accredited training will prepare you to make this exciting industry your own.

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Health and Safety

Learn how to comply with the Health and Safety at Work Act 1974 with this triple-accredited training from the UK Primary Authority for mobile caterers. Make sure your employees are safe in the workplace with 16 eye-catching modules of crucial information.

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NCASS Level 2 Food Hygiene Training

Do you prepare food and serve it to customers? This triple-accredited food hygiene training course will leave you with advanced knowledge so that you can safely provide food to consumers. Start your Level 2 food hygiene training now.

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NCASS Level 3 Food Hygiene Training

The Level 3 Food Hygiene Training certificate is especially well suited to business owners, managers and supervisors within the catering industry who are looking to ensure their operations don't just adhere to, but excel industry standards.

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Allergen Awareness Course

It is vital that food handlers have an awareness of food allergens so that they can provide accurate information to customers, ensure that the food that they produce is safe for their customers to consume and to comply with the UK's allergen laws. Allergen management is now a focus of routine inspections by EHOs and TSOs. Food businesses are frequently being asked for evidence of their allergen management system – how they identify which ingredients and foods that they produce contains allergens, how they communicate this information to customers, and how they manage cross contamination within food preparation areas.

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Using HACCP Based Systems to Keep Food Safe

The triple-accredited NCASS Hazard Analysis and Critical Control Points (HACCP) training course is geared towards equipping managers and supervisors to run catering businesses safely. Learn how to maintain HACCP principles and pave a safe road to success.

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NCASS,
180 Lifford Lane,
Kings Norton,
Birmingham,
B30 3NU

t. 0300 124 6866
e. info@ncass.org.uk



www.ncass.org.uk

