

# Food Hygiene Trainer

Trainer Resource Handout  
Free Resource | [trainerresources.com](http://trainerresources.com)

## About This Handout

This handout is designed for use by **Food Hygiene Trainers** as a delegate resource. It covers the key knowledge areas, legislation, and practical skills required for the course. Delegates may retain this handout for future reference.

## Learning Outcomes

By the end of this course, delegates will be able to:

- Understand food safety legislation and legal responsibilities
- Implement HACCP principles in a food business
- Identify and control food safety hazards
- Understand personal hygiene requirements for food handlers
- Deliver effective food hygiene training

## Key Legislation & Standards



## Practical Skills & Key Points

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### Key Facts to Remember

