



Highfield International

Leading the way in international food safety qualifications,
training materials and partnerships with training providers

Committed to Improving Food Safety



A global leader for **qualifications**, assessment, digital solutions,
innovative products, **e-learning** and customer service.

Introducing Highfield



With over four decades of expertise in food safety qualifications, training materials, and innovative solutions, Highfield stands as a beacon of excellence in the industry. Leveraging their extensive experience, Highfield continually enhances their products and services to achieve their goal of improving global food safety.



Specialists in the development and accreditation of vocational qualifications, training materials and educational solutions. A leading UK and International Awarding Organisation and learning resources provider, supporting vocational and training solutions in range of industry sectors.

Quality | Value | Service | Integrity

Highfield Food Safety key facts

Proud winners of the
King's Award 2024



100,000+
Books
per year



1,000,000+
Learners certified
Per year



40,000+
E-learning
per year



in 2022 Highfield celebrated
40 years of championing
Food Safety...

With over 40 years of experience, Highfield is the first choice in food safety for training providers and businesses, when it comes to regulatory compliance and vocational training solutions.

UK office



International office - Dubai



Why work with us

-  International brand recognition
-  Validated, relevant, up to date content
-  Quality, value and consistency
-  High quality trainers
-  Quality assurance and compliance with regulatory standards
-  Integrity – invigilated exams
-  Authenticity of certificates via *Check Cert* facility
-  Outstanding customer service



Why choose an **approved Highfield training provider?**

- Quality of training delivery
- Compliance with standards
- Relevant expertise and experience
- Robust assessment and evaluation practices
- Continuous improvement
- Ethical and professional conduct



5 STAR - CUSTOMER SERVICE

Some of our corporate clients

Our products and services are trusted by leading companies worldwide including many government departments and municipalities.



الجمعية العمانية للطاقة
Oman Energy Association



Food Safety Qualifications

Essential for protecting public health and ensuring the integrity of the food supply chain. They equip individuals with crucial knowledge and skills to identify and mitigate food safety risks, reducing the incidence of foodborne illnesses and outbreaks.

Assessments available in English & Arabic and several other languages!

International Qualifications:

Highfield Level 1 International Award in Food Safety
Highfield Level 2 International Award in Food Safety

Highfield Level 3 International Award in Food Safety
Highfield Level 3 International Award in Developing a Positive Food Safety Culture

Highfield Level 4 International Award in Food Safety Management for Manufacturing
Highfield Level 4 International Award in Managing Food Safety for Catering

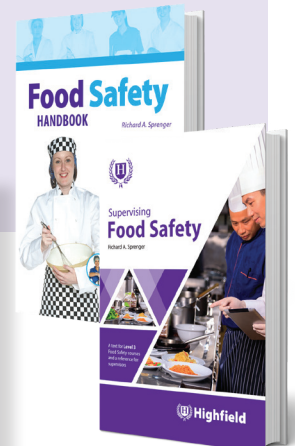
Highfield Level 5 International Advanced Food Safety Management



UK Regulated Qualifications:

Highfield Level 1- 4 Award in Food Safety in Catering/Retail (RQF)
Highfield Level 1- 4 Award in Food Safety for Manufacturing (RQF)

Highfield Level 2 Award in Food Safety at Sea (RQF)
Highfield Level 3 Award in Supervising Food Safety at Sea (RQF)



E-ASSESSMENT



MOCK EXAMS



E-LEARNING

HACCP

Qualifications

Vital for ensuring food safety by identifying and controlling hazards throughout the production process, safeguarding public health and consumer trust.

International Qualifications:

Highfield Level 2 International Award in HACCP for Catering
Highfield Level 3 International Award in HACCP (CODEX Principles)
Highfield Level 4 International Award in HACCP Management for Catering

UK Regulated Qualifications:

Highfield Level 2 - 3 Award in HACCP for Catering (RQF)
Highfield Level 2 - 3 Award in HACCP for Food Manufacturing (RQF)
Highfield Level 4 Award in HACCP for Management (CODEX Principles) (RQF)



E-ASSESSMENT



MOCK EXAMS



E-LEARNING



Supporting **subject areas**

Allergens

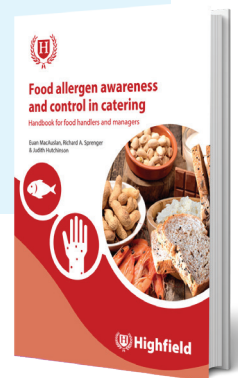
Essential for preventing allergic reactions by educating food handlers on proper allergen management, ensuring consumer safety and trust.

International Qualifications:

Highfield Level 2 International Award in Food Allergen Awareness and Control in Catering
Highfield Level 3 International Award in Food Allergen Management

UK Regulated Qualifications:

Highfield Level 2 Award in Allergen Awareness and Control in Catering (RQF)
Highfield Level 3 Award in Food Allergen Management in Catering (RQF)



Nutrition and Health

Promotes informed dietary choices and healthy lifestyles, empowering individuals to prioritise their wellbeing and long-term health goals.

International Qualifications:

Highfield Level 2 International Award in Nutrition and Health
Highfield Level 3 International Award in Nutrition and Health

UK Regulated Qualifications:

Highfield Level 2 Award in Healthy Food and Special Diets (RQF)



Auditing

Ensure food safety compliance with industry standards and regulations, enhancing food safety practices and building consumer confidence in the integrity of food products.

International Qualifications:

Highfield Level 3 International Award in Effective Auditing and Inspection

UK Regulated Qualifications:

Highfield Level 3 Award in Effective Auditing and Inspection (RQF)



Infection Prevention and Control

International Qualifications:

Highfield Level 3 International Award in Infection Prevention and Control for Food Handlers



Find all our qualifications and resources on the Highfield International website... 



Certified Food Safety Programmes

Under the direction of food safety expert Richard Sprenger, Highfield International has created two certified food safety programmes. Fifty years' experience of promoting food safety as an enforcement officer, a director, a government adviser, author, trainer and chairman of a leading UK and international awarding organisation, has given Richard unparalleled experience within the industry.

- **Highfield Manager in Charge Programme**
- **Highfield Certified Manager Programme**



Highfield Manager in Charge Programme

A practical approach to food safety based on best international practice and built on 12 years of successfully implementing similar programmes in the Middle East and Asia. The programme provides the owner/board with the tools to take responsibility for food safety without the need to rely on inspections by third parties to identify failings. It will assist in protecting profits and minimise the risk of food poisoning.

Highfield Certified Manager Programme

A new approach to food safety, designed to equip businesses with supervisors and managers that are competent enough to assume responsibility for food safety in a business.

Highfield CPD



Highfield's CPD recognition enhances professional credibility, career prospects, and potentially leads to opportunities for advancement. Highfield CPD points are applied to qualifications, webinar attendance, e-learning and accredited courses.

Accreditation Services

Highfield offers accreditation of your local and customised qualifications, providing you with the flexibility you need. Our experienced qualification development team supports you through every stage of the process, resulting in a training solution that meets your exact requirements.

Translations

Highfield excels in translating training materials and assessments into multiple languages, ensuring accessibility and inclusivity in food safety education. Their expertise allows them to adapt content effectively, enabling individuals worldwide to access vital food safety knowledge in their native languages. This commitment to linguistic diversity broadens participation in comprehensive training, enhancing global food safety standards and mitigating language barrier risks.



Food Safety Forum on LinkedIn



Are you passionate about raising food safety standards worldwide? Join our expert-moderated LinkedIn group, where professionals come together to share best practices, insights, and stay ahead in the dynamic field of food safety.

The group is tailored for a diverse range of professionals, including trainers, hygiene officers, enforcement officers, managers/supervisors, chefs, and students—all united by a common interest in food safety. Whether you're a seasoned expert or a budding enthusiast, this community is your hub for continuous professional development (CPD).



Stay informed: Keep abreast of the latest developments, news, incidents, and initiatives impacting the global food industry across all sectors.



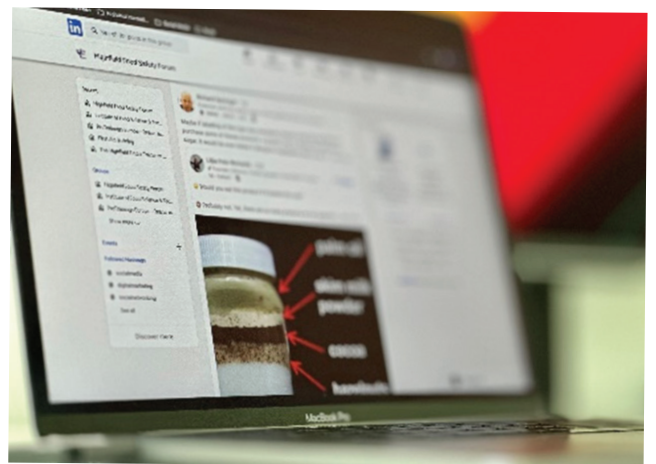
Engage in meaningful debates: We encourage vibrant discussions among our members, fostering an environment where your insights and questions are valued and where members can help each other.



Expert moderation: Our group is expert-moderated to ensure that the content remains intriguing, relevant, and beneficial to your professional growth.



Time-saving bulletins: For those with busy schedules, we've got you covered! Our moderators provide a weekly bulletin summarising key articles, making it easier for you to stay informed without sacrificing precious time.



Our webinars



Highfield's exclusive series of webinars offer a unique opportunity for professionals to gain invaluable insights, knowledge, and practical tools to thrive in today's dynamic landscape.

Our webinars cover a diverse range of topics, designed to address the latest trends, challenges, and innovations in industry.

Gain knowledge from industry experts, thought leaders, and seasoned practitioners who bring a wealth of experience and expertise to the table. Get firsthand insights, best practices, and actionable advice that you won't find elsewhere.

Attend our webinars from the comfort of your home or office, eliminating the need for travel and saving valuable time and resources. All our webinars are recorded and accessible on-demand to registered participants. Participants receive digital CPD certification upon completion of each webinar.

**Engaging content, expert speakers,
and interactive sessions make our
webinars a valuable learning experience.
Join us for insightful discussions that
empower you with knowledge and
skills for success.**



Testimonials



I am a very happy and satisfied customer of Highfield. Jumeirah is using Highfield training materials and qualifications for our food safety training and first aid courses as we think they are the best. We are quite privileged to be chosen as one of the best training centers of Highfield. Their customer support is one of the key factors of their success.

Jumeirah Group – Health and Safety Manager



I have been working with Highfield for a number of years now and have found the products to be of excellent quality. The staff of Highfield have always presented a professional image and have excellent customer service delivery.

Emirates Flight Catering - Human Resources Manager



My first encounter with Highfield has been an amazing one. It is so refreshing to work with an AO that actually puts customer service at the heart of what they do. Highfield is so different to what I've experience so far. Since I've been at City Gateway we have worked with over 15 different AOs, and most try to find ways to sneak in extra charges, take forever and a day to get back to me and are not actually interested in building a relationship. I am honestly blown away with what Highfield offers and the staff that I have met have been nothing short of wonderful!

City Gateways UK - Contracts & Team Performance



Let me firstly tell you, I think the Highfield qualifications should be mandatory across the food industry. As a construction safety professional, I took the Level 4 to help me better understand food safety. I took the learnings and together with my safety background made a very successful career with my last position being Director of Safety & Compliance within the food industry. So not only did the knowledge help me succeed but also transformed my career from construction safety to food safety.

Learner quote



Certificates and Awards

We take pride in acknowledging the success of our training providers, celebrating their achievements and commitment to excellence. Recognising their accomplishments motivates us to continually support and enhance their endeavours in delivering quality vocational education and training.





For more details:

Simply give us a call on **+971 4 449 4042** or email:
customerservices@highfieldinternational.com

Follow us on:

