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Professional Resources for Care, Catering & Hospitality

FREE PROFESSIONAL RESOURCE

Food Date Labelling & Stock Rotation in Care Catering

A Practical Guide for Care Staff

Knowledge Hub Resource 080

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Introduction

Understanding Food Date Labelling & Stock Rotation

Effective date labelling and stock rotation help catering staff maintain control over **what food is in storage, when it should be used and whether it remains suitable for use.**

In a busy care kitchen, deliveries arrive regularly, products are opened, ingredients are prepared and food may be stored across refrigerators, freezers and dry-storage areas. Without a consistent system, older stock can easily become hidden behind newer products or food may be found with **no clear preparation or opening date.**

Good stock control supports both **food safety and waste reduction.**

Understanding Use-By Dates

A **use-by date** relates to food safety.

It is commonly found on foods that are highly perishable, such as certain:

- Chilled meat products
- Fish products
- Dairy products
- Prepared salads
- Cooked chilled foods
- Ready-to-eat products

Food should **not be eaten after its use-by date**, even if it looks or smells acceptable.

Appearance and smell cannot reliably tell staff whether harmful bacteria are present.

Staff should therefore:

- Check use-by dates regularly
 - Store products according to instructions
 - Use appropriate stock rotation
 - Remove food that has passed its use-by date
 - Never change a manufacturer's use-by date to extend the life of a product
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Understanding Best-Before Dates

A **best-before date** primarily relates to food quality rather than safety.

After this date, food may begin to lose qualities such as:

- Flavour
- Texture
- Colour
- Freshness

Whether a product can be used after its best-before date should be determined by the organisation's procedures and the condition and storage of the product.

Staff should not confuse:

USE-BY = Safety

with:

BEST-BEFORE = Quality

This distinction is important when making decisions about stored food.

Check Manufacturer's Storage Instructions

A printed date on unopened packaging is only one part of safe storage.

Products may also include instructions such as:

- Keep refrigerated
- Refrigerate after opening
- Once opened, use within a specified period
- Store in a cool, dry place
- Keep frozen
- Do not refreeze after defrosting

Once a product is opened, the original date alone may no longer tell staff how long it can safely be kept.

The manufacturer's **after-opening instructions** and workplace procedures should also be followed.

Dating Opened Products

Where required by workplace procedures, opened products should be clearly identified so other staff know **when they were opened and when they need to be used or discarded**.

Depending on the product and workplace system, a label may include:

- Product name
- Date opened
- Time opened where relevant
- Use-by or discard date
- Staff initials or other identification where required

The correct storage period should come from reliable instructions or the organisation's established procedure.

Staff should never invent an arbitrary number of days for an opened product.

Labelling Food Prepared in the Kitchen

Food prepared on site may also require labelling.

Examples include:

- Prepared sandwiches
- Cooked meats
- Sauces
- Desserts
- Prepared vegetables
- Cooked meals intended for later use
- Decanted ingredients
- Cooled cooked food

Depending on workplace procedures, labels may identify:

- What the food is
- When it was prepared
- When it was cooled
- When it should be used or discarded
- Relevant allergen or dietary information
- Other information required by the organisation

Clear labelling allows another member of staff to understand the food's status **without relying on somebody else's memory**.

Never Guess the Date

A container found in a refrigerator without a clear label creates uncertainty.

Staff should not simply decide:

“It was probably made yesterday.”

If the preparation, opening or storage history cannot be reliably established, staff should follow workplace procedures for dealing with **unidentified or incorrectly labelled food**.

Adding today's date to an unidentified container does not make its history known.

What Is Stock Rotation?

Stock rotation means organising and using food so that products that need to be used sooner are identified and used appropriately before newer stock.

A commonly used principle is:

FIFO – First In, First Out

New deliveries should not routinely be placed in front of older suitable stock without checking dates.

Instead, staff should organise products so that stock requiring earlier use is **visible and accessible**.

However, staff should still check actual dates. The item delivered first is not automatically the item with the earliest date.

Check Dates, Not Just Shelf Position

Good stock rotation involves more than simply moving old products forward.

For example:

- A new delivery may have a shorter use-by date than existing stock
- Different batches may have different dates
- An opened product may need using before an unopened product
- Prepared food may have its own workplace discard date

Staff should therefore rotate according to the **actual date and storage requirements of the food**, not just where it sits on the shelf.

Stock Rotation During Deliveries

Delivery is an ideal time to maintain good stock control.

When new products arrive, staff should:

- Check product dates
- Check packaging condition
- Confirm appropriate storage requirements
- Compare new stock with existing stock
- Position products appropriately
- Avoid hiding older stock
- Report unexpectedly short-dated products where appropriate

This links delivery checks directly with effective storage management.

Regular Stock Checks

Stock should also be checked routinely between deliveries.

Checks may identify:

- Products approaching their use-by date
- Expired products
- Damaged packaging
- Open products requiring attention
- Missing or unclear labels
- Duplicate opened products
- Food stored in the wrong location
- Excessive stock that may become waste

Finding these issues early gives staff more opportunity to take appropriate action.

Stock Rotation & Food Waste

Effective rotation can reduce unnecessary food waste by helping staff use suitable food **before it expires**.

For example:

**Check stock → Identify food requiring earlier use → Plan appropriately → Use safely
→ Reduce avoidable waste**

However, reducing waste must never mean using food after a safety-related date or ignoring storage requirements.

Allergen Information & Decanted Food

When food is removed from its original packaging or transferred into another container, important information can be lost.

This may include:

- Product identity
- Allergen information
- Storage instructions
- Date information
- Batch or traceability details

Staff should follow workplace procedures to ensure necessary information remains available.

Never rely on appearance alone to identify an ingredient.

Good Practice Reminder

**A label should provide reliable information, not create the appearance of certainty.
Never add a date that you cannot verify.**

Check → Date → Rotate → Use Appropriately → Remove When Required

Practical Labelling, Date Checking & Stock Rotation Procedures

A reliable labelling and stock-rotation system should make it easy for catering staff to identify **what food is being stored, when it was prepared or opened, when it needs to be used and whether it remains suitable for use.**

Consistency is important. If different staff members use different labelling methods, dates can become confusing and mistakes are more likely.

Follow One Agreed Labelling System

The organisation should have a clear procedure for labelling food prepared, opened or stored within the kitchen.

Depending on the food and workplace procedure, labels may include:

- Name of the food
- Date prepared
- Date opened
- Date cooled
- Use-by or discard date
- Time where relevant
- Allergen or dietary information where required
- Staff initials or identification where required

Staff should use the organisation's agreed system rather than developing their own individual method.

Make Labels Clear & Legible

Labels should be easy for another member of staff to understand.

Avoid:

- Unclear handwriting
- Ambiguous dates
- Missing product names
- Labels placed where they cannot easily be seen
- Writing over old information
- Using abbreviations that other staff may not understand
- Leaving old labels on reused containers

Where containers are reused, previous labels should be removed or managed according to workplace procedure so that there is no confusion about the contents.

Avoid Ambiguous Dates

Dates should be written in the format required by the organisation.

For example, a date such as:

04/05

could potentially be misunderstood if staff are unfamiliar with the system being used.

Using a consistent workplace format helps prevent errors.

Where time is important to the food-safety procedure, this should also be recorded accurately.

Labelling Opened Products

Before putting an opened product back into storage, staff should check:

1. What is the product?
2. When was it opened?
3. What does the manufacturer say about storage after opening?
4. How long can it be kept after opening?
5. What label does workplace procedure require?
6. Where should it now be stored?

For example, some products that are shelf-stable while unopened may require **refrigeration after opening**.

Always check the actual product instructions.

Prepared Food

Food prepared within the kitchen may not have a manufacturer's use-by label once it has been removed from its original packaging or made into another dish.

The organisation's food safety management system should establish how such food is identified and controlled.

Examples may include:

- Prepared sandwich fillings
- Cooked meats
- Sauces
- Gravies
- Desserts
- Prepared vegetables
- Cooked rice
- Cooled meals
- Ingredients transferred into smaller containers

Staff should never create an arbitrary shelf life because a prepared product does not have a manufacturer's date.

Decanted Ingredients

Transferring food from its original packaging into another container can make storage more convenient, but important information may be lost.

Before discarding original packaging, consider whether the organisation needs to retain information such as:

- Product name
- Allergen information
- Use-by or best-before date
- Batch information
- Storage instructions
- Cooking or preparation instructions
- Supplier information

The workplace procedure should ensure that necessary **food-safety and traceability information remains available**.

Stock Rotation in Refrigerators

When placing food into refrigerated storage:

- Check existing stock first
- Compare dates
- Identify products requiring earlier use
- Position stock so it can be accessed appropriately
- Keep labels visible
- Avoid pushing older products to the back
- Keep opened and prepared products appropriately identified
- Maintain raw and ready-to-eat food separation

Good rotation should work alongside correct refrigerator organisation.

Stock Rotation in Dry Storage

Dry stores also require regular date and condition checks.

Staff should look for:

- Products approaching their dates
- Damaged packaging
- Open containers
- Missing labels
- Spillages
- Signs of moisture
- Pest activity
- Excessive stock
- Products stored directly on the floor where this is inappropriate

Shelves should be organised so staff can easily inspect and rotate stock.

Frozen Food

Frozen food should also remain identifiable.

Staff should follow workplace procedures regarding:

- Original date information
- Freezing dates where applicable
- Product identification

- Storage periods
- Defrosting
- Labelling after defrosting
- Manufacturer's instructions

Freezing food should not be used simply as a way of avoiding an approaching date without following appropriate procedures.

Use-By Date & Freezing

Food can sometimes be frozen before its use-by date where the product is suitable for freezing and relevant instructions are followed.

However, staff should not place food that has already passed its use-by date into the freezer in an attempt to extend its life.

Where food is frozen within the kitchen, follow workplace procedures for **dating, storage, defrosting and subsequent use**.

Daily Date Checks

A simple daily check can help identify food requiring attention before it becomes a problem.

Depending on the operation, staff may check:

- Today's use-by items
- Products approaching their use-by dates
- Opened products
- Prepared food
- Chilled desserts
- Dairy products
- Cooked meats
- Ready-to-eat foods
- Previously cooled food

Items requiring earlier use can then be managed appropriately through menu and production planning where safe and suitable.

Do Not Change Manufacturer Dates

Staff should never:

- Alter a manufacturer's use-by date
- Cover an expired date with a new label
- Remove a label to disguise the original date
- Transfer expired food into another container
- Freeze food after its use-by date to extend its life

A workplace label can provide additional information, but it should not be used to **override legitimate manufacturer safety information**.

What If Two Dates Apply?

Sometimes a product may have more than one relevant control.

For example, a product might have:

- A manufacturer's use-by date, **and**
- An instruction to use within a specified period after opening

In this situation, staff must follow the applicable instructions and workplace procedure. Opening a product does **not automatically extend it to the manufacturer's original use-by date**.

The earlier applicable limit may determine when the product needs to be used or discarded.

Dealing With Short-Dated Stock

Short-dated food should be identified early rather than discovered after it expires.

Appropriate actions may include:

- Prioritising suitable stock within menu planning
- Avoiding unnecessary opening of additional products
- Adjusting future ordering quantities
- Informing the appropriate supervisor
- Reviewing recurring overstocking

Food should only be used where it remains safe, suitable and appropriate for the intended meal.

Allergen & Special-Diet Ingredients

Particular care should be taken with products used for residents with **food allergies or specific dietary requirements**.

Staff should ensure:

- The product can be positively identified
- Ingredient and allergen information remains available
- Decanted products cannot be confused
- Labels are clear
- Suitable products are stored appropriately
- Staff do not identify ingredients by appearance alone

If the identity of an ingredient cannot be confirmed, it should not be used for someone with a food allergy based on an assumption.

A Simple Stock-Rotation Routine

A practical routine is:

Check Existing Stock → Check Dates → Receive New Stock → Rotate Appropriately → Keep Labels Visible → Review Regularly

This makes stock rotation part of everyday kitchen practice rather than something only addressed when an expired product is discovered.

Good Practice Reminder

Good stock rotation is not simply “old stock at the front.” Staff should check the actual dates, opening information and storage requirements of each product.

Identify → Label → Date → Rotate → Check → Use Safely or Remove

Labelling Problems, Expired Stock, Corrective Action & Staff Responsibilities

Even with established stock-control procedures, problems can occur. Staff may discover **expired products, missing labels, unidentified containers, incorrectly rotated stock, damaged packaging or food where the opening or preparation date cannot be confirmed.**

These situations should be dealt with promptly. Staff should never create missing information simply to make food appear suitable for use.

Recognising Labelling Problems

Common problems may include:

- Missing labels
- Labels that have fallen off
- Illegible handwriting
- Unclear or incomplete dates
- Incorrect product names
- Old labels remaining on reused containers
- Several conflicting labels on one container
- Missing opening dates
- Missing preparation dates
- Incorrect discard dates
- Labels covering manufacturer's information
- Food being transferred into another container without identification

Where a label cannot be relied upon, staff should **stop and establish the correct information before using the food.**

Unidentified Food

A container of food should not be used simply because a member of staff thinks they recognise its contents.

Appearance alone may not establish:

- What the food is
- Which ingredients it contains
- Whether allergens are present
- When it was prepared

- How long it has been stored
- Whether it has previously been frozen
- Whether it has already been reheated
- When it should be discarded

If its identity or history cannot be reliably established, follow the organisation's procedure for unidentified food.

Never Create a New Date to Solve a Missing Label

Finding an undated container does not justify putting today's date on it.

Doing so could make food that has already been stored for several days appear freshly prepared.

Similarly, staff should never:

- Guess an opening date
- Guess a preparation date
- Replace an expired date with a later one
- Alter a manufacturer's use-by date
- Remove information to disguise the age of food

A label should communicate **known information**, not assumptions.

Finding Food Past Its Use-By Date

A use-by date is a food-safety control.

Food should not be eaten after its use-by date, even if:

- It smells normal
- It looks normal
- The packaging is unopened
- Only a short time has passed
- Staff believe it will probably be safe after cooking

Food found beyond its use-by date should be removed from usable stock and managed according to workplace procedures.

It should not simply be moved elsewhere in the refrigerator.

Food Beyond Its Best-Before Date

A best-before date primarily relates to **quality rather than safety**.

Food beyond its best-before date should therefore be managed according to:

- The type of food
- Storage conditions
- Packaging condition
- Manufacturer's instructions
- Workplace procedures

Staff should not automatically treat a best-before date as though it were a use-by date, but neither should they automatically assume every product can be used indefinitely afterwards.

Incorrect After-Opening Dates

A product may still be within its manufacturer's printed date but no longer be suitable because it has been open too long.

For example, the manufacturer may instruct:

“Once opened, keep refrigerated and use within X days.”

Where this applies, staff should follow the manufacturer's instructions and workplace procedure.

The unopened shelf-life date should not be used to override a shorter after-opening period.

Poor Stock Rotation

Warning signs of ineffective rotation include:

- Older products repeatedly found behind newer deliveries
- Products expiring before use
- Several open packs of the same ingredient
- Large quantities of short-dated stock
- Staff being unable to see date labels
- Products being stored randomly
- Expired stock remaining on shelves

- Excessive food waste caused by dates being missed

Repeated problems may indicate that the **stock-control system itself needs reviewing**.

What Should Staff Do When a Problem Is Found?

A useful approach is:

1. Stop

Do not use food when its identity, date or suitability is uncertain.

2. Separate

Remove questionable food from usable stock where appropriate.

3. Check

Review labels, original packaging, manufacturer information, delivery information and other reliable records.

4. Report

Inform the chef, catering manager, supervisor or other responsible person where required.

5. Correct

Take the action required by the organisation's food safety procedure.

6. Record

Document significant problems and corrective actions where required.

Stop → Separate → Check → Report → Correct → Record

Damaged Packaging

Date control should also be considered alongside packaging condition.

A product may still be within date but require attention if there is:

- Broken packaging
- Damaged seals
- Leakage
- Swollen packaging
- Significant dents or damage to containers
- Evidence of contamination
- Pest damage

Being “in date” does not automatically mean that a damaged product is suitable for use.

Missing Manufacturer Information

If original packaging has been discarded and important information has been lost, staff may no longer be able to establish:

- Allergen information
- Use-by or best-before date
- Storage instructions
- After-opening instructions
- Batch information
- Preparation instructions

This is why procedures for **decanted ingredients and retaining essential product information** are important.

Allergen Information Cannot Be Guessed

A missing product label can create a particularly serious issue where food allergies are concerned.

If staff cannot confirm the identity and allergen content of an ingredient, it should not be used for a resident with a food allergy based on assumptions such as:

- “We always buy the same brand.”
- “It looks like the usual product.”

- “I don't think that contains milk.”
- “We've used it before.”

Ingredients and formulations can change, and different brands may contain different allergens.

Always use reliable product information.

Short-Dated Deliveries

If deliveries repeatedly arrive with insufficient remaining shelf life, staff should report the issue according to workplace procedures.

Depending on the circumstances, appropriate action may include:

- Rejecting unsuitable stock
- Contacting the supplier
- Recording the issue
- Reviewing ordering arrangements
- Adjusting quantities
- Monitoring recurring supplier problems

Delivery checks and stock rotation should work together.

Excessive Stock

Over-ordering can make effective rotation more difficult and increase food waste.

Signs may include:

- Shelves becoming overcrowded
- Products being difficult to inspect
- Older stock becoming hidden
- Multiple packs expiring simultaneously
- Refrigerators being unnecessarily full

Ordering should reflect realistic usage while maintaining sufficient stock for the catering operation.

Correcting a Stock-Rotation Problem

If staff discover that stock has been arranged incorrectly, they should:

- Check all affected products
- Review dates
- Remove expired or unsuitable items
- Identify products requiring earlier use
- Reorganise stock appropriately
- Ensure labels remain visible
- Report recurring problems where required

Simply moving one old item to the front may not correct a wider rotation failure.

Accurate Records

Depending on workplace procedures, records may include:

- Delivery checks
- Refrigerator/freezer checks
- Stock checks
- Food discarded
- Corrective actions
- Supplier problems
- Product recalls or withdrawals

Records should reflect **what staff actually checked and found**.

Never change a date or record to conceal expired stock or a missed check.

Staff Responsibilities

Catering staff should:

- Understand use-by and best-before dates
- Follow manufacturer storage instructions
- Label opened and prepared food correctly
- Keep labels clear and visible
- Rotate stock appropriately
- Check actual dates rather than relying only on shelf position
- Identify short-dated food
- Remove expired or unsuitable stock

- Protect allergen and traceability information
 - Report damaged packaging
 - Report repeated stock-control problems
 - Complete required records accurately
 - Never invent missing dates or product information
-

Managers & Supervisors

Managers and supervisors should ensure that:

- A consistent labelling system is established
 - Staff understand date-marking requirements
 - Stock-rotation procedures are clear
 - Routine stock checks take place
 - Manufacturer information is retained where necessary
 - Decanted foods remain identifiable
 - Allergen information remains available
 - Ordering levels are reviewed
 - Expired stock is appropriately managed
 - Repeated failures are investigated
 - Staff receive appropriate food-safety instruction and training
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Learning From Stock-Control Problems

Repeated expired stock can indicate wider issues such as:

- Over-ordering
- Poor menu planning
- Inadequate rotation
- Lack of staff communication
- Inconsistent labelling
- Poor storage organisation

Correcting the underlying cause can improve **food safety, efficiency and waste reduction**.

Good Practice Reminder

If a food's identity, date or storage history cannot be verified, do not make the missing information up. A label is only useful when the information on it is accurate.

Identify → Check → Separate → Correct → Record → Prevent Recurrence

Summary, Date Labelling & Stock Rotation Checklist & Further Information

Effective food date labelling and stock rotation help care catering teams maintain **safe, organised and efficient food storage**.

Staff need to understand the difference between **use-by and best-before dates**, follow manufacturer instructions, identify opened and prepared foods correctly, rotate stock according to actual dates and take appropriate action when food is expired, unidentified or incorrectly labelled.

Good stock control also helps reduce unnecessary food waste, but **food safety must always take priority over avoiding waste**.

A simple approach is:

Identify → Label → Date → Rotate → Check → Use Safely or Remove

Food Date Labelling & Stock Rotation Checklist

Use this checklist as a practical reminder alongside your organisation's food safety procedures.

Date Checks

- ☐ Are use-by dates checked regularly?
 - ☐ Do staff understand that a **use-by date relates to food safety**?
 - ☐ Do staff understand that a **best-before date primarily relates to food quality**?
 - ☐ Are products approaching their use-by dates identified early?
 - ☐ Is food removed from usable stock when it has passed its use-by date?
 - ☐ Are manufacturer's dates left unchanged?
 - ☐ Are staff prevented from creating replacement dates simply to extend the apparent life of food?
-

Opened Products

- ☐ Are manufacturer's instructions checked after products are opened?
 - ☐ Are products refrigerated after opening where required?
 - ☐ Are opened products dated according to workplace procedures?
 - ☐ Can staff determine when an opened product needs to be used or discarded?
 - ☐ Where an after-opening period is shorter than the original product date, is the appropriate earlier limit followed?
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Prepared Food

- ☐ Is food prepared within the kitchen clearly identified?
 - ☐ Are preparation or cooling dates recorded where required?
 - ☐ Are appropriate discard or use dates applied according to established procedures?
 - ☐ Are labels clear and legible?
 - ☐ Are staff using a consistent workplace date format?
 - ☐ Is necessary allergen and dietary information retained?
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Stock Rotation

- ☐ Is existing stock checked before new stock is stored?
- ☐ Are actual dates compared rather than relying only on shelf position?
- ☐ Is food requiring earlier use easily identifiable?
- ☐ Are older suitable products prevented from becoming hidden behind newer deliveries?
- ☐ Are labels positioned so staff can see them?
- ☐ Are refrigerators, freezers and dry stores checked routinely?
- ☐ Is excessive stock identified and reported?

Decanted Food

- ☐ Can decanted ingredients still be positively identified?
 - ☐ Has necessary allergen information been retained?
 - ☐ Is relevant date information available?
 - ☐ Are storage instructions available where required?
 - ☐ Is necessary batch or traceability information retained according to workplace procedures?
 - ☐ Are old labels removed from reused containers to prevent confusion?
-

Unidentified or Incorrectly Labelled Food

- ☐ Do staff stop before using food with an unclear or missing label?
 - ☐ Is the food separated from usable stock where appropriate?
 - ☐ Is reliable information checked before a decision is made?
 - ☐ Do staff avoid guessing preparation, opening or storage dates?
 - ☐ Are problems reported to the appropriate person?
 - ☐ Is corrective action recorded where required?
-

Storage & Packaging

- ☐ Is packaging checked for damage?
 - ☐ Are leaking, swollen or contaminated packages dealt with appropriately?
 - ☐ Are products stored according to manufacturer instructions?
 - ☐ Is raw and ready-to-eat food appropriately separated?
 - ☐ Are dry-storage shelves organised so products can be inspected and rotated?
 - ☐ Is frozen food clearly identifiable?
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Allergens & Special Diets

- ☐ Can ingredients be positively identified before use?
 - ☐ Is allergen information available?
 - ☐ Are staff avoiding identification by appearance alone?
 - ☐ Are decanted ingredients clearly controlled?
 - ☐ Is uncertain food withheld from residents with food allergies or specific dietary requirements until reliable information can be confirmed?
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Records & Corrective Action

- ☐ Are required stock and delivery checks completed accurately?
 - ☐ Are expired or unsuitable products managed appropriately?
 - ☐ Are supplier problems recorded where required?
 - ☐ Are repeated stock-rotation failures investigated?
 - ☐ Are records based on actual checks rather than assumptions?
 - ☐ Are recurring waste patterns reviewed to identify possible over-ordering or poor stock control?
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Further Information

For current food-safety information and guidance, refer to authoritative sources including the **Food Standards Agency (FSA)**.

Food Standards Agency – Best Before and Use-By Dates

Guidance explaining the difference between use-by and best-before dates and their importance for food safety and quality.

[Food Standards Agency – Best Before and Use-By Dates](#)

Food Standards Agency – Chilling

Guidance covering safe chilled storage and refrigeration.

[Food Standards Agency – Chilling](#)

Food Standards Agency – Safer Food, Better Business

Food safety management guidance designed to help food businesses comply with food hygiene regulations.

[Food Standards Agency – Safer Food, Better Business](#)

Food Standards Agency – Food Hygiene

General information about food hygiene and safe food handling.

[Food Standards Agency – Food Hygiene](#)

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Related Knowledge Hub Resources

- **Resource 031 – Managing Allergens in Care Catering**
- **Resource 032 – Preventing Cross-Contamination in Care Catering**
- **Resource 071 – Food Temperature Control in Care Catering**
- **Resource 072 – Safe Food Storage in Care Catering**
- **Resource 076 – Food Delivery Checks in Care Catering**
- **Resource 077 – Safe Cooling & Reheating of Food in Care Catering**
- **Resource 079 – Safe Management of Leftovers & Food Waste in Care Catering**

Related FlexiLearnHub Courses

- Food Safety & Hygiene Level 2
- HACCP Training

These courses provide further structured learning for catering professionals responsible for food safety, hygiene and effective food-safety management.

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