

# Environmental Health

## Training Courses In Food Hygiene

### INTERMEDIATE FOOD HYGIENE

*Do you supervise food handling staff?*

*Is it your responsibility to produce safe food?*

*Do you want to know more than just the basics of Food Safety?*

Then read on as Aberdeenshire Council Environmental Health Service has the training course YOU have been looking for.....

Take a moment to answer these simple questions.....

Do you supervise or manage food handling staff and need to be more confident that things are safe?

Is it your food business, and therefore your responsibility for food safety?

Are you ready for more than just the basics in food safety and food legislation?

Do you want to hold a National recognized Food Safety Qualification?

## Did you answer YES?

Whatever area of food supervision or management you are involved in from farm to fork and everything in between the REHIS Intermediate Food Hygiene Certificate run by Aberdeenshire



Council Environmental Service is the one for you.

## **REHIS Intermediate Food Hygiene**

4 day course

Some 'work at home' commitment required

Written 2 ½ hr 20 question exam (pass mark 60%)

Includes all course notes and handouts

Examination Fee included in the price

Formal Certificate

Refreshments throughout the day

Courses held at venues within Aberdeenshire

### **Course Content**

General Introduction

Benefits and costs of poor hygiene

Supervisory Management

Role and responsibility of the middle management

HACCP and Hazard Analysis

Food Safety Management Systems based on HACCP

Bacteriology

Characteristics of bacteria and the associate risks

Bacterial Food Poisoning and Food Borne Infections

Causes, sources and controls

Non-Bacterial Food Poisoning

Viruses, chemicals and poisons

Food Contamination and Its Prevention

Bacterial and physical hazards

Personal Hygiene

The need for high standards for food handlers

Food Storage & Temperature Control

Provision and maintenance of food storage

Food Preservation

Causes of food spoilage and controls

The Working Environment

Design, construction and maintenance

Cleaning & Disinfection

Principles and procedures

Common Food Pests and their Control

Habitats, characteristics and controls

Legislation

Main requirements of Food Safety Act 1990



There are plenty opportunities for asking questions and discussing *real life scenarios* throughout all stages of the course

***REHIS – Royal Environmental Health Institute of Scotland***

