



Environmental Health **Training Courses** in **Food Hygiene**

Do you work with food?

Do you help out at local or charitable organisations?

Do you want to know more about Food Safety?

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

Food Hygiene Legislation requires “The proprietor of a food business to ensure that food handlers engaged in the food business are supervised and instructed and / or **trained in food hygiene matters** commensurate with their work activities”

It is the responsibility of each business proprietor to decide the appropriate level of training each member of staff will require however to assist in legislative compliance. Aberdeenshire Council Environmental Health Service can offer the following training packages:

- Food Safety in Practice (also can be refresher course for Elementary Food Hygiene)
- REHIS Elementary Food Hygiene
- REHIS Intermediate Food Hygiene



REHIS Elementary Food Hygiene (6 hours / 1 day) (Level 2)

Do you work in the food industry?

Do you need a recognized food handling certificate?

Then this is the course for you. The REHIS Elementary Food Hygiene certificate is nationally recognized and is suitable basic training for any food handler looking for formal qualifications

REHIS Intermediate Food Hygiene (4 day course) (Level 3)

Are you a supervisor or manager looking for more knowledge?

Do you operate your own food business and would like to have more Food Safety confidence?

Then choose the Intermediate course. The REHIS Intermediate Food Hygiene Certificate is the nationally recognized next step from the Elementary starting block

FOR MORE INFORMATION ON THESE TWO COURSES PLEASE SEE THE CONTACT DETAILS ON THE BACK PAGE

Food Safety in Practice (3hours / ½ day) (Level 1)

Ideal for those handling only low risk foods, as a refresher for those already trained in Elementary Food Hygiene or if you just want to learn more about basic food safety.

The course will cover:

Bacteria – the potential to cause illness

Preventing Food Poisoning

Personal Health & Hygiene

Cross Contamination – causes and prevention

Food Storage – protection and temperature control

Waste Disposal

Cleaning & Disinfection

Pest Control – awareness

Food Safety Management Systems (HACCP)

Safe Working Practices

- Courses are held throughout
- Aberdeenshire as demand dictates.
- If there are sufficient numbers the course can be held on the business premises.
- There is a short multiple choice paper at the end of the course.
- An attendance certificate is issued to each candidate on successful completion.
- Costs of the course will include:
- 3 hours tuition
- Course notes & handouts
- Attendance Certificate
- Refreshments during the course



The course includes discussions, DVD's and lots of opportunity for asking questions and share information.

FOR PRICING DETAILS FOR ANY OF THESE COURSES PLEASE
CONTACT 01467 628452



For further information or to book a course contact :

Lorna Ross, Food & Safety Support Officer,

Aberdeenshire Council,

Planning & Environmental Services,

Gordon House, Blackhall Road, Inverurie. AB51 3WA

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Email – lorna.ross@aberdeenshire.gov.uk

www.aberdeenshire.gov.uk/foodsafety

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For advice and guidance on food safety, food hygiene or any food business question contact your local Environmental Health Office at:

Office

Telephone Number

Bellwood Road, Aboyne

013398 87373

The Square, Banchory

01330 822878

Town House, Low Street, Banff

01261 813280

45 Bridge Street, Ellon

01358 726444

1 Kirk Brae, Fraserburgh

01346 586321

25 Gordon Street, Huntly

01466 794121

Gordon House, Inverurie

01467 620981

60 Broad Street, Peterhead

01779 483254

High Street, Turriff

01888 563417

Arduthie Road, Stonehaven

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