



Environmental Health **Training Course** 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...



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?

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 Health Service is the one for you.

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Intermediate Food Hygiene 4 day course **REHIS** (*Royal Environmental Health Institute of Scotland*)

- 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

**FOR MORE INFORMATION ON THIS COURSE PLEASE SEE THE CONTACT
DETAILS ON THE BACK PAGE**

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 Law

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

FOR PRICING DETAILS FOR THIS COURSE PLEASE
CONTACT 01467 628452



For further information or to book a course contact :

Lorna Ross, Food & Safety Support Officer,

Aberdeenshire Council,

Planning & Environmental Services,

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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

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