

REHIS Introduction to Food Hygiene E-Learning

Duration: Approximately 2 hours self-study

Venue: Online

Qualification:

Royal Environmental Health Institute for Scotland Certificate in Introduction to Food Hygiene.

Target audience:

Those employed in the Food Industry and involved in any aspect of preparing or serving food.

The REHIS Introductory e-learning pack allows candidates to access the training at times convenient to them and work through the course at their own pace.

Please note that the REHIS e-learning does not currently work on tablet devices (i.e. iPads).

Course Aims:

To provide basic knowledge of safe and hygienic methods of preparing, handling and storing food.

Course content:

The course will include the following topics:

- Food Poisoning and Bacteria
- Types of Food, Contamination and Prevention
- Personal Hygiene and Food handlers
- Food Hygiene and Storage
- Cleaning of Premises and Equipment
- Pests and their control
- Food Hygiene law
- HACCP

Candidates must pass all the modules in the e-learning pack to obtain the examination permit at the end of the course. In the case of the non-examined Introduction to Food Hygiene Course the permit is used to request a REHIS Certificate of Attendance.

On completion of the e-Learning programme, you should download the exam permit and contact UHI Orkney who will arrange for you to receive your REHIS accreditation.

Please allow up to 8 weeks for your certification.