



University of the
Highlands and Islands
Orkney College

REHIS Elementary Food Hygiene

Duration: 1 day

Time and Date: TBC

Venue: Hoy and Walls

Aims:

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

Qualification:

Royal Environmental Health Institute for Scotland Certificate in Elementary Food Hygiene on completion of a 30 minute examination consisting of 30 multiple choice questions.

Target audience:

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

Course content:

- 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

Please allow 8 weeks for your certification

To reserve a place on this course please complete and return the booking form and confirm payment method (cheques made payable to Orkney Islands Council).

ILA may be used for this course. Contact ILA Scotland for an application pack at www.ilascotland.org

NB: For those with a certificate issued less than 3 years ago, we offer a REHIS half day refresher. Please use contact details below for more information.

Please contact Jayne Traynor if you are interested on 01856 701266

jayne492@btinternet.com

Short Course Enquiries: Tel 01856 569206/203 Fax 01856 569006

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