



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](http://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](mailto:jayne492@btinternet.com)**

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

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