

REHIS Elementary Food Hygiene Certificate

REHIS



Mode of Attendance: Part Time | **Duration:** 1 Day Course

The REHIS Elementary Food Hygiene Certificate is a practical course designed to give individuals a basic knowledge and understanding of the causes of food poisoning, measures for prevention and the legal aspects of food hygiene in Scotland.

Course outline:

General Introduction to Food Hygiene
Food Pests
Bacteria
Food Premises, Equipment and Utensils
Food Poisoning
Cleaning and Disinfection
Personal Hygiene
Food Hygiene Law

Target audience: This course is suitable for any food handler working in restaurants, hotels, bars, nurseries, residential homes and also those involved in day care.

Entry requirements: There are no formal entrance requirements.

FURTHER STUDY OPPORTUNITIES

On completion of this course individuals may progress onto the REHIS Intermediate in Food Hygiene Course.

BENEFITS TO THE ORGANISATION

Organisations in the food preparation and service industries can be assured that those who undertake this course will have the basic knowledge required to hygienically handle food and comply with current legislation.

BENEFITS TO THE INDIVIDUAL

Individuals on this course will be confident that they have an understanding of the basics of food handling which can be applied in the workplace.

PRICE

60.00

MORE INFORMATION

<http://www.forthvalley.ac.uk/courses/bifoodanddrink/3202>