

# 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>