



DESTINY PARTNERSHIP

one more day, one more destiny

REHIS Intermediate Food Hygiene – E-Learning

£320 per person

*Price is subject to change as it is covered by our Price Match Guarantee. This course is also valid for our 5x5 deal. Conditions apply.

The REHIS Intermediate Food Hygiene course is ideal for those who work with HACCP Food Safety Management Systems on a daily basis at a supervisor or manager level. Also ideal for business owners/operators.

How long will it take me to achieve this qualification?

This qualification must be undertaken over **20- Hours**.

Topics Covered

- Bacteriology
- Bacterial Food Poisoning and Food Bourne Infections
- Non-Bacterial Food Poisoning
- Food Contamination and its prevention
- Personal Hygiene

- Food Storage and Temperature Control
- Food Preservation
- Cleaning and Disinfection
- HACCP and Hazard Analysis
- Legislation
- The Working Environment
- Common Food Pests and their Control
- Supervisory Management

*Please feel free to ask for our full syllabus.

How is the qualification assessed?

This qualification is assessed externally by REHIS upon completion of a written exam. Once you register for this course, you will be sent details on how to log in to the e-learning portal to begin your course work. Course materials will be sent to you directly. Full tutor support will be available.

You will have 1 year to complete the course.

Upon Completion

Upon successful completion of this course, candidates will receive a REHIS Intermediate Food Hygiene certificate.

Approved Training Centre



The Royal Environmental Health Institute of Scotland