



DESTINY PARTNERSHIP

one more day, one more destiny

REHIS Introduction to Food Hygiene

£45 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.

This course aims to raise awareness of key food hygiene issues in the food industry. The course syllabus is designed to meet the initial training requirements of food safety laws and this course should be taken by new food handlers before being allowed to start work for the first time and before progressing to further training e.g. Elementary Food Hygiene.

The course will also meet the requirements for induction training of other staff who are not extensively involved in food handling, for example, bar staff, food servers, care assistants and kitchen support staff.

How long will it take me to achieve this qualification?

This qualification must be undertaken over 2-3 Hours.

Topics Covered

- Bacteria
- Food Poisoning and its prevention
- HACCP
- Other hygiene related issues
- Food Safety
- Personal Hygiene
- Role of supervisor

*Please feel free to ask for our full syllabus.

How is the qualification assessed?

This qualification is assessed by the tutor and involves a Q&A session upon completion

Upon Completion

Upon successful completion of this course, candidates will receive an Awareness certificate from REHIS detailing that they have completed this course.

What next?

Individuals achieving this qualification will be able to undertake further learning in other areas such as:

- REHIS Elementary Food Hygiene
- REHIS Intermediate Food Hygiene

Approved Training Centre



The Royal Environmental Health Institute of Scotland