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REHIS ELEMENTARY FOOD HYGIENE COURSE

Introduction

The REHIS Elementary Food Hygiene Course is designed principally for those who are, or intend to be, food handlers within the catering and hospitality industry. Holders of this qualification will have knowledge and understanding of their expected behaviour as responsible individuals within food safety procedures.

Guided Learning Hours

A minimum of 6 guided learning hours are required in preparation for this examination.

Form of Assessment

There is a single examination for this certificate comprising of 30 multiple-choice questions. The duration of the examination is 30 minutes. Candidates must gain a minimum of 27 marks out of the possible 45 marks to pass the examination. Candidates who score 26 marks or below, will fail the examination and will not be awarded a certificate.

Syllabus

- An introduction to Food Hygiene
- Bacteria and their Characteristics
- The Incidence of Food Poisoning and its Prevention
- Personal Hygiene and Working Habits of the Food Handler
- The Working Environment
- Cleaning Practices
- Common Food Pests and their Control
- Food Legislation

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