



**Affordable Training Solutions.....**



## **REHIS INTERMEDIATE FOOD HYGIENE COURSE BY E-LEARNING**

### **Introduction**

The REHIS Intermediate e-learning pack allows candidates to access the training at times convenient to them and work through the course at their own pace. It consists of:

- An e-Learning CD ROM (one-year licence valid from registration)
- The REHIS Intermediate Food Hygiene Handbook
- The "Question of Food Hygiene for Scotland" Intermediate Workbook
- An e-Learning User Guide

The REHIS Intermediate Food Hygiene Course is designed principally for supervisors, managers and food business proprietors within the catering and hospitality industry. Holders of this qualification will have knowledge and understanding of the relationship between food hygiene, food poisoning and food spoilage in addition to the socio-economic costs of poor food hygiene.

### **Guided Learning Hours**

Approximately 25-35 learning hours are required in preparation for this examination. Full tutor support will be available throughout.

### **Form of Assessment**

There is a single examination for this certificate comprising of 20 written questions. The duration of the examination is 2<sup>1/2</sup> hours. The examination will take place at a mutually agreed location and will be invigilated by DG Training.

### **Syllabus**

- A General Introduction to Food Hygiene
- Supervisory Management
- HACCP and Hazard Analysis
- Bacteriology
- Bacterial Food Poisoning and Food Borne Infections
- Non-Bacterial Food Poisoning
- Food Contamination and its Prevention
- Personal Hygiene
- Food Storage and Temperature Control
- Food Preservation
- The Working Environment
- Cleaning and Disinfection
- Common Food Pests and their Control
- Legislation

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