



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



## **REHIS INTRODUCTION TO FOOD HYGIENE COURSE**

### **Introduction**

The REHIS Introduction to Food Hygiene Course is designed principally for new food handlers before being allowed to start work for the first time. The syllabus aims to raise awareness of key food hygiene issues in the food industry. The course will also meet the requirements for induction training for other staff who are not food handlers, for example, nurses, porters, care assistants and kitchen support staff.

### **Guided Learning Hours**

Approximately 2 guided learning hours are required for this course.

### **Form of Assessment**

A short test is included which can be used to check understanding and a certificate of attendance will be issued on completion.

### **Syllabus**

- An introduction to Food Hygiene
- Bacteria
- Causes of Food Poisoning
- Preventing Food Poisoning
- Personal Hygiene
- Safe Food Production
- The Supervisor's Role

REHIS INTRODUCTION TO FOOD HYGIENE COURSE

**DG TRAINING, 15 DALSCONE WAY, DUMFRIES, DG1 1QU**

**t:** 01387 256 116   **m:** 07711 744 332   **w:** [www.dg-training.co.uk](http://www.dg-training.co.uk)   **e:** [info@dg-training.co.uk](mailto:info@dg-training.co.uk)