



Affordable Training Solutions.....



REHIS INTRODUCTION TO FOOD HYGIENE COURSE BY E-LEARNING

Introduction

The REHIS Introduction to Food Hygiene 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 Essentials of Food Safety Booklet
- An e-Learning User Guide
- Certificate of Attendance

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. Full tutor support will be available.

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

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

t: 01387 256 116 **m:** 07711 744 332 **w:** www.dg-training.co.uk **e:** info@dg-training.co.uk