REHIS Intermediate Food Hygiene E-Learning

Duration: 25-35 hours self-study + 2½ hour written examination

Venue: Online study and Exam undertaken at UHI Orkney

Qualification:

Royal Environmental Health Institute for Scotland (REHIS) Certificate in Intermediate Food Hygiene on completion of a 2½ hour written examination with 20 questions.

Target audience:

People involved in any aspect of the Food Industry at a supervisory level or those seeking promotion.

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.

Please note that the REHIS e-learning does not currently work on tablet devices (i.e. iPads).

Course Aims:

To provide more in-depth understanding of Food hygiene than at Elementary Level, including greater emphasis on HACCP based procedures.

Course content:

The course will include the following topics:

- Bacteriology
- Bacterial food poisoning
- Food borne infections
- Non-bacterial food poisoning
- Food contamination and its prevention
- Personal hygiene
- Food storage and temperature control
- Food preservation
- Design, construction and maintenance of food premises, equipment and utensils
- Cleaning and disinfection
- Pest control
- Hazard analysis
- Legislation

Short Course Enquiries: Tel 01856 569203
ocshortcourses@uhi.ac.uk

On completion of the e-Learning programme, you should download the exam permit and contact UHI Orkney to arrange a date and time for the exam.

Ahead of sitting the exam, learners have access up to one hour of online (Teams and/or email communication) with an approved REHIS Instructor who will provide guidance on exam format and can assist with exam revision by offering feedback on example questions.

On successful completion of the examination, you will receive your REHIS accreditation.

Please note that candidates are required to sit the REHIS examination at UHI Orkney.

Please allow up to 8 weeks for your certification.