



University of the
Highlands and Islands
Orkney College

REHIS HACCP for Caterers

Duration: 1 day

Time: 9.00 am to 4.30 pm

Venue: Orkney College

Dates:

Cost: £100.00

Aims:

The course is aimed at those responsible for the development and maintenance of a permanent food safety management procedure or procedures based on HACCP principles.

The syllabus aims to provide candidates with the knowledge and understanding required to introduce CookSafe a HACCP based food safety assurance system into a catering business.

CookSafe is designed to assist catering businesses understand and implement a HACCP based system

Qualification:

Royal Environmental Health Institute for Scotland Certificate in HACCP for Caterers

Target audience:

Those employed in the Food Industry and involved in any aspect of preparing or serving food

Course content:

- HACCP and hazard analysis
- Principles of HACCP and their use to control food hazards
- Practical application of Cooksafe - a food safety assurance system based on HACCP principles

Please allow 8 weeks for your certification