



University of the  
Highlands and Islands  
Orkney College

## REHIS Intermediate Food Hygiene

**Duration:** 3 ½ days + 2 ½ hour exam on Day 4    **Time:** 9.00am - 4.30pm  
**Venue:** Orkney College    **Dates:** 7, 8, 9 & 10 Oct 2019  
**Cost:** £300.00 (includes tea/coffee & lunch)    **Tutor:** Sheila Chapman

### Aims:

To provide more in depth understanding of Food hygiene than at elementary level including greater emphasis on HACCP based procedures

### Qualification:

Royal Environmental Health Institute for Scotland Certificate in Intermediate Food Hygiene on completion of a 2 ½ 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.

### Course content:

- 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

**Please allow 8 weeks for your certification**

To reserve a place on this course please complete and return the booking form and confirm payment method (cheques made payable to Orkney Islands Council).

ITA may be used for this course. Contact ITA Scotland for an application pack at [www.myworldofwork.co.uk](http://www.myworldofwork.co.uk) Telephone 0800 917 8000.

**PLEASE REPORT TO RECEPTION ON ARRIVAL**

Short Course Enquiries: Tel 01856 569206

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