



University of the
Highlands and Islands
Orkney College

REHIS Intermediate Food Hygiene

Duration: 25-35 hours self-study + 2 ½ hour written examination

Cost: £275.00

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.

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

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

On completion of the e-Learning programme, you should download the exam permit and contact Orkney College, a date & time for the exam can then be arranged. On successful completion of the examination, you will receive your REHIS accreditation.

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

This course is eligible for ITA funding, further information is available at the link below:
<https://www.myworldofwork.co.uk/learn-and-train/sds-individual-training-accounts-ita>

Please allow 8 weeks for your certification

Short Course Enquiries: Tel 01856 569206

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