



University of the
Highlands and Islands
Orkney College

REHIS Introduction to Food Hygiene E-Learning

Duration: Approximately 2 hours self-study

Cost: £35

Qualification:

Royal Environmental Health Institute for Scotland Certificate in Introduction to Food Hygiene

Aims:

To provide basic knowledge of safe and hygienic methods of preparing, handling and storing food.

Target Audience

Those employed in the Food Industry and involved in any aspect of preparing or serving food. The REHIS Introductory 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 content:

- Food Poisoning and Bacteria
- Types of Food, Contamination and Prevention
- Personal Hygiene and Food handlers
- Food Hygiene and Storage
- Cleaning of Premises and Equipment
- Pests and their control
- Food Hygiene law
- HACCP

Candidates must pass all the modules in the e-learning pack in order to obtain the examination permit at the end of the course. In the case of the non-examined Introduction to Food Hygiene Course the permit is used to request a REHIS Certificate of Attendance.

On completion of the e-Learning programme, you should download the exam permit and contact Orkney College who will arrange for you to receive your REHIS accreditation.

Please allow up to 8 weeks for your certification

Short Course Enquiries: Tel 01856 569206/203

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