

Courses are held throughout Aberdeenshire, wherever there is sufficient demand.

There will be a short, multiple choice question paper at the end of the course.

Successful completion will result in being awarded a nationally recognised certificate in Elementary Food Hygiene.

The cost of £41.50 includes:

- 6 hours of tuition
(1 day or 2 x ½ days)
- Handouts and course handbook
- Examination fee
- Certificate
- Teas & coffees during day



For further information about this training contact:

Gill Hearnden
Food & Safety Support Officer
Aberdeenshire Council
Planning & Environmental Services
Gordon House, Blackhall Road, Inverurie
AB51 3WA

Phone: 01467 628452 Fax: 01467 628358

E Mail: gill.hearnden@aberdeenshire.gov.uk

Courses also available in Elementary Health & Safety and Intermediate Food Hygiene.

For advice and guidance on food hygiene contact your local Environmental Health office:

Office	Tel No
Bellwood Road, Aboyne	013398 87373
The Square, Banchory	01330 826460
Town House, Low St, Banff	01261 813278
45 Bridge Street, Ellon	01358 726435/6
1 Kirk Brae, Fraserburgh	01346 586321
25 Gordon Street, Huntly	01466 794121
Gordon House, Inverurie	01467 620981
60 Broad Street, Peterhead	01779 483254
High Street, Turriff	01888 563417
Arduathie Road, Stonehaven	01569 568232

Environmental Health

Training Courses



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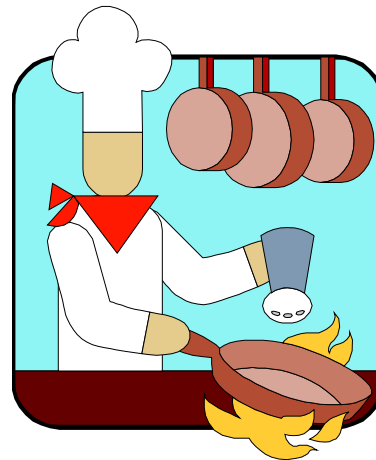
Food Hygiene

(Elementary Level for Food Handlers)

- Do you need to know more about handling food safely?
- Do you need a qualification in food hygiene?
- Does food hygiene legislation confuse you?
- Do you want to be more confident that you are preparing safe food?

If the answer is yes to any of the above, read on

Whether you are a butcher, baker, run a guest house or just prepare food for your family and friends, Aberdeenshire Council is offering you an opportunity to gain further knowledge of food hygiene and obtain an **Elementary Food Hygiene Certificate** accredited by The Royal Environmental Health Institute of Scotland (REHIS)



Course Content

An introduction to Food Hygiene
Bacteria and their Characteristics
Food Poisoning and how to prevent it
Personal Hygiene and the Food Handler
The Food Environment
Cleaning & Disinfection
Food Pests and their Control
Food Safety Law

The course includes discussions, videos and an opportunity to ask questions