

This is an intensive 4 day course and some work at home will be required on the evenings of the 1st, 2nd and 3rd day.

A written 2½ hrs 20 question examination with a pass mark of 60% will conclude the 4th day.

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

The cost of £177 includes:

- 20 hours of tuition over 4 days
- Handouts and course handbook
- Examination fee
- Certificate
- Teas & coffees during each 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
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Courses also available in Elementary Health & Safety and Elementary 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
Arduthie Road, Stonehaven	01569 568232

Environmental Health

Training Courses



in

Food Hygiene

(Intermediate Level
For Supervisors and
Managers)

- Do you manage or supervise staff in a catering, food retailing or food processing environment?
- Do you have responsibility for the preparation and/or sale of safe food?
- Do you need a qualification beyond the basic in food hygiene?
- Does food law confuse you?

Whatever business or organisation you are in which involves food, Aberdeenshire Council is offering you an opportunity to gain further knowledge of food hygiene and obtain the **Intermediate Food Hygiene Certificate** accredited by The Royal Environmental Health Institute of Scotland (REHIS)

Courses are held throughout Aberdeenshire, wherever there is sufficient demand, or can be presented "in house" with a pre-arranged timetable.



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

Course Content

An introduction to Microbiology
 Food Contamination and its prevention
 Food Poisoning and Food Borne Diseases
 Personal Hygiene and the Food Handler
 Food Storage and Handling
 Food Spoilage and Preservation
 The Food Environment
 Food Pests and their Control
 Supervisory Management and HACCP
 Food Legislation

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