

Elementary Food Hygiene (1 day)

A nationally recognised qualification in food hygiene, suitable as basic training for high risk food handlers.

Further details available on request.

Intermediate Food Hygiene (4 days)

A food hygiene course for managers and supervisors who have already attended an Elementary Food Hygiene course.

Further details available on request



For further information about this training contact:

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Planning & Environmental Services
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Courses also available in Elementary Health & Safety, Elementary Food Hygiene 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



in Food Hygiene (Food Safety in Practice)

Food Hygiene legislation requires “The proprietor of a food business to ensure that food handlers engaged in the food business are supervised and instructed and/or trained in food hygiene matters commensurate with their work activities.”

Each business or organisation involved in handling or preparing food must decide the level of training that is appropriate to the needs of their staff.

Refresher or update training may be necessary at intervals.

The following levels of training are currently available from Aberdeenshire Council Environmental Health Department:

- Food Safety in Practice
- Elementary Food Hygiene (REHIS)
- Intermediate Food Hygiene (REHIS)

Food Safety in Practice (1/2 day)

A refresher course in food safety for those already trained in Elementary Food Hygiene or those handling only low risk food.

This course is suitable for food handlers who have already attended Elementary Food Hygiene training and require a “refresher”.

It is also suitable for food handlers who handle “low risk” food only and are not required to obtain a formally recognised qualification.

Also anyone in Aberdeenshire who is interested in knowing more about basic food safety may find this course of interest.

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

Course Content

- Bacteria - the potential to cause illness
- Personal Health & Hygiene
- Cross contamination - causes and prevention
- Food Storage - protection and temperature control
- Waste disposal
- Cleaning and disinfection
- Pest Control - awareness
- Food Safety Management Systems
- Safe Working practices

Courses are held throughout Aberdeenshire wherever there is sufficient demand. A course can be held in a businesses own premises if suitable.

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

An attendance certificate will be issued to each candidate.

The cost of £28 includes

- 3 hours tuition
- course handouts
- attendance certificate
- tea and coffee during course