



Environmental Health

Training Courses
In
Food Safety

**H
A
C
C
P**

Hazard

Analysis

Critical

Control

Points

HACCP for Caterers Course
(CookSafe - A Food Safety Assurance
System)

Do you work in Catering or Hospitality?

*Do you want to know more about
Food Safety Management Systems?*

Then read on as Aberdeenshire Council
Environmental Health Service has the training
course YOU have been looking for.....

Ask yourself these questions?

Have you heard of HACCP but don't know what it means for you?

Are you responsible for the Food Safety Management in your business?

Do you want to know more about CookSafe and what it can do for your business?

Do you want to hold a National recognized Food Safety Qualification?

Is your answer YES?

Whatever area of hospitality or catering you are involved in the REHIS HACCP for Caterers Certificate run by Aberdeenshire Council Environmental Health Service is the one for you.

REHIS HACCP for Caterers Course

6 hour course

Can be done in one day or over two evenings,
depending on demand

Includes all course notes and handouts
Formal Certificate of Attendance

Courses held throughout Aberdeenshire, or if sufficient numbers held in your business premises

REHIS – Royal Environmental Health Institute of Scotland

Course Content

HACCP and Hazard Analysis

Including the 7 principles

Principles of HACCP and their use to Control Food Hazards

Including how the business can use them

Practical Application of CookSafe

A Food Safety Assurance System based on HACCP Principles



HACCP



There are plenty opportunities for asking questions and discussing **real life scenarios** throughout all stages of the course

