



Environmental Health

**H
A
C
C
P**

Hazard

Training Courses
In
Food Safety

Analysis

Intermediate HACCP Practices

Critical

*Are you a Supervisor or Manager responsible for
Food Safety?*

Control

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

Points

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

Ask yourself these questions?

Have you a basic understanding of HACCP and Food Safety Management Systems?

Are you responsible for developing and implementing Food Safety Systems?

Do you own your own business and want a better control over your Food Safety Management Systems?

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

Is your answer YES?

REHIS Intermediate HACCP Practices Course

3 day course
Some 'work at home' commitment required
Written 2 hr 10 question exam (pass mark 60%)
Includes all course notes and handouts
Examination Fee included in the price
Formal Certificate
Refreshments throughout the day

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

REHIS – Royal Environmental Health Institute of Scotland

Course Content

HACCP

Including the 7 principles

Principles of HACCP and their use to control Food Hazards

Including a detailed understanding and application of the principles

Practical Application of HACCP

Including specific examples in:

A catering business
A retail business
A manufacturing business
A transport business

Training

Including how training underpins the HACCP System

HACCP and the Law

Including an understanding of the requirements of Food Hygiene Legislation

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