

# Environmental Health

## Training Courses In Food Safety

### Introduction to HACCP and Hazard Analysis Course

*Do you work with food?*

*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?

Do you have to follow Food Safety Management Controls in your job?

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

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

## Is your answer YES?



Whatever area of food handling you are involved in the REHIS Introduction to HACCP and Hazard Analysis Certificate Course run by Aberdeenshire Council Environmental Health Service is the one for you.

## **REHIS Introduction to HACCP and Hazard Analysis Course**

6 hour course

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

Short 30 minute multiple choice assessment

Includes all course notes and handouts

Formal Certificate

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 HACCP and Hazard Analysis Systems**

Including how to achieve successful application

#### **HACCP and Legislation**

Including the relationship between current food law and HACCP



**HACCP**



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