



# Environmental Health **Training Course** in **Food Hygiene**


## **Intermediate Food Hygiene**

Do you supervise food handling staff?

Is it your responsibility to produce safe food?

Do you want to know more than just the basics of Food Safety?

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



Do you supervise or manage food handling staff and need to be more confident that things are safe?

Is it your food business, and therefore your responsibility for food safety?

Are you ready for more than just the basics in food safety and food legislation?

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

**YES?**

Whatever area of food supervision or management you are involved in from farm to fork and everything in between the REHIS Intermediate Food Hygiene Certificate run by Aberdeenshire Council Environmental Health Service is the one for you.

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## **Intermediate Food Hygiene 4 day course** **REHIS** (*Royal Environmental Health Institute of Scotland*)

- Some 'work at home' commitment required
- Written 2 ½ hr 20 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 at venues within Aberdeenshire

**FOR MORE INFORMATION ON THIS COURSE PLEASE SEE THE CONTACT  
DETAILS ON THE BACK PAGE**

## Course Content

### General Introduction

Benefits and costs of poor hygiene

### Supervisory Management

Role and responsibility of the middle management

### HACCP and Hazard Analysis

Food Safety Management Systems based on HACCP

### Bacteriology

Characteristics of bacteria and the associate risks

### Bacterial Food Poisoning and Food Borne Infections

Causes, sources and controls

### Non-Bacterial Food Poisoning

Viruses, chemicals and poisons

### Food Contamination and Its Prevention

Bacterial and physical hazards

### Personal Hygiene

The need for high standards for food handlers

### Food Storage & Temperature Control

Provision and maintenance of food storage

### Food Preservation

Causes of food spoilage and controls

### The Working Environment

Design, construction and maintenance

### Cleaning & Disinfection

Principles and procedures

### Common Food Pests and their Control

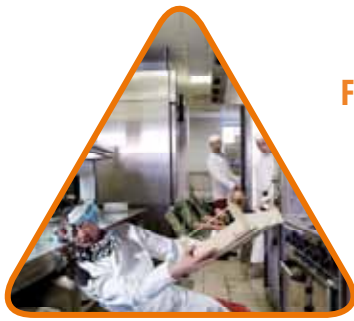
Habitats, characteristics and controls

### Legislation

Main requirements of Food Law

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

FOR PRICING DETAILS FOR THIS COURSE PLEASE  
CONTACT 01467 628452



## For further information or to book a course contact :

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[www.aberdeenshire.gov.uk/foodsafety](http://www.aberdeenshire.gov.uk/foodsafety)

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**For advice and guidance on food safety, food hygiene or any food business question contact your local Environmental Health Office at:**

### Office

### Telephone Number

Bellwood Road, Aboyne

013398 87373

The Square, Banchory

01330 822878

Town House, Low Street, Banff

01261 813280

45 Bridge Street, Ellon

01358 726444

1 Kirk Brae, Fraserburgh

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