



REHIS DIPLOMA IN ADVANCED FOOD HYGIENE (FLEXIBLE LEARNING)

Food Training Scotland is one of only a few specialised training centres that offer this course as a flexible learning option with self-study. The flexible format is beneficial to those who would find it difficult to attend a full-time course and allows the candidate to work at a pace that suits their needs

The course is aimed at middle and upper management and senior staff responsible for food safety and other relevant areas. The course is also a minimum requirement for those who wish to deliver REHIS Elementary Food Hygiene courses. Candidates should possess an Intermediate Food Hygiene Qualification or equivalent as a minimum entry requirement. All candidates must comply with REHIS course regulations and follow the REHIS syllabus (www.rehis.com).

Candidates will work through the training pack at their own pace, but it is recommended that the course, assignments, and examination are completed within a 12 month period. Approximate study time required: 48 to 60 hours.

Full tutor support is given throughout by both partners of Food Training Scotland who have both had industrial experience as food technologists and many year's experience of food safety training to Advanced level.

Candidate training pack will include:

The latest REHIS 'Advanced Food Hygiene Handbook for Scotland' and the Level 4, Award in Food Safety Powerpoint programme including all lecture notes, handouts and full colour illustrated Powerpoint slides (both Highfield: www.highfield.co.uk).

Topics covered in the handbook include:

<ul style="list-style-type: none"> • An introduction to food hygiene, hazards and food poisoning • Food microbiology and food poisoning • Managing food safety in a food business • Managing controls and hazards • The design and construction of 	<ul style="list-style-type: none"> • Cleaning and disinfection • Pest management • Personal hygiene • Training and education of food handlers • Traceability and food fraud • Hazard analysis critical control point (HACCP)
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Christine Fraser
Rosemary Davidson
Partners

<ul style="list-style-type: none"> food premises • Design and construction of equipment 	<ul style="list-style-type: none"> • Food safety legislation • Inspections/audits and third-party standards
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The Powerpoint programme topics are as follows:



Managing Food Safety

Please select a module...

Module Guide

1	Introduction to Food Safety and Contamination	8	Cleaning and Disinfection
2	Microbiology	9	Pest Management
3	Foodborne Illness	10	Controls through Food Production, Food Safety Management Systems and HACCP
4	Personal Hygiene	11	The Role of the Manager
5	Training and Education	12	Food Safety Legislation
6	Food Spoilage and Preservation	13	Revision and Exam Techniques.
7	Design and Use of Food Equipment and Premises		

Navigation: Menu 9 NEXT

Assignments: Candidates will submit four assignments throughout the course (chosen from a bank of questions, which will be provided at start of study) to Food Training Scotland for marking and feedback. Satisfactory completion of all four assignments will allow the candidate to be registered to sit the REHIS examination, which will be held at an agreed location.

The REHIS Examination consists of an invigilated three hour written exam plus a 30-minute oral exam carried out by an approved REHIS examiner.

On receipt of full payment, all training materials will be ordered and delivered to the candidate along with detailed tutor support information.

Rosemary Davidson
 Food Training Scotland
 March 2021

Christine Fraser
 Rosemary Davidson
 Partners