



REHIS ELEMENTARY FOOD HYGIENE COURSE (E - learning)

Food Training Scotland is one of a few specialised training centres that offer this course as an e-learning option.

This self-study training course consists of interactive, innovative e-learning training materials.

The flexible format

- Is beneficial to those who would find it difficult to attend a full-time course.
- Allows the candidate to access the training at a convenient time.
- Facilitates work at a pace that suits the candidate's needs.
- Is particularly effective for those who do not have English as their first language.

The course is aimed at all food handlers. The course provides candidates with essential, practical information they need to be able to provide safe food and to comply with legislative requirements.

All candidates must comply with REHIS course regulations and follow the REHIS syllabus [REHIS Elementary Food Hygiene Syllabus.pdf](#)

The REHIS Elementary e-learning pack includes:

- e-Learning on-line web based interactive Elementary programme;
- The REHIS Elementary Food Hygiene handbook for Scotland;
- A 'Question of Food Hygiene for Scotland' workbook; and
- e-Learning User Guide.

The programme has a one-year licence valid from candidate registration. Candidates will work through the training pack materials at their own pace, but it is recommended that the course is completed within a two-month period.

Approximate study time required: 6-9 hours.

The programme contains

- 10 self-contained training modules
- A comprehensive food safety glossary
- 50 multiple-choice questions

Christine Fraser
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Partners



The REHIS Elementary Food Hygiene handbook provides a useful resource to supplement the web based programme and can also be used as a future reference guide. Available in several languages.

The handbook includes information on:

<ul style="list-style-type: none">• Microbiological hazards• Food poisoning and its control;• Contamination hazards and controls;• HACCP from purchase to service;• Spoilage and preservation;• Food handlers and personal hygiene;	<ul style="list-style-type: none">• Food premises and equipment;• Food pests and control;• Cleaning and disinfection;• Food safety law and enforcement; and• Food safety management systems.
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The 'Question of Food Hygiene for Scotland' Elementary workbook contains exercises and questions for candidates to complete to allow them to test knowledge gained prior to sitting the REHIS Elementary Food Hygiene exam.

Full tutor support is given throughout by partners of Food Training Scotland who have both had industrial experience as food technologists and many years' experience of food safety training to Advanced level. IT specialists will provide support, if required.

REHIS Elementary Food Hygiene Examination

On completion of the course, candidates can register to sit the REHIS Elementary Food Hygiene examination.

The exam consists of 30 multiple choice questions, duration 30 minutes. Examinations papers are available in several languages. This exam will take place at a mutually suitable location and invigilated by Food Training Scotland. There is also an option to have the exam invigilated on-site by the client under supervised and regulated conditions.

Discounts are available for large numbers. On receipt of full payment, the e-learning pack(s) will be ordered and delivered to the candidates along with tutor support information. The course cost includes all REHIS course materials, there may be a small additional fee to cover invigilation of examination. However, it may be possible to sit the exam within the workplace under supervised conditions.

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Food Training Scotland
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