



## REHIS INTERMEDIATE 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 middle management and supervisory staff responsible for food safety and the supervision of staff. The course provides candidates with essential, practical information they need, to be able to manage staff to provide safe food and to comply with legislative requirements.

All candidates must comply with REHIS course regulations and follow the REHIS syllabus [REHIS Intermediate Food Hygiene Syllabus.pdf](#). Candidates should ideally possess an Elementary Food Hygiene Qualification or equivalent as a minimum entry requirement.

### **The REHIS Intermediate e-learning pack includes:**

- Web based interactive programme licence. (User name and password will be issued by FTS)
- The REHIS Intermediate Food Hygiene textbook;
- A 'Question of Food Hygiene for Scotland' Intermediate workbook; and
- An e-learning User Guide.

The licence has a one-year validity from candidate registration. Candidates will work through the training pack materials and on-line modules at their own pace, but it is recommended that the course is completed within a six-month period.

Approximate study time required: 25 to 35 hours.

The REHIS Intermediate Food Hygiene textbook provides a useful resource to supplement the on-line modules (use in conjunction) and can also be used as a future reference guide. The 'Question of Food Hygiene for Scotland' Intermediate workbook allows candidates to test knowledge gained prior to sitting the REHIS Intermediate Food Hygiene exam.

Textbook topics:

- Microbiology
- Food contamination hazards and controls

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- Food poisoning and foodborne disease
- Personal hygiene
- Storage/temperature control
- Food spoilage and preservation
- Food premises and equipment
- Cleaning and disinfection
- Pest control
- Supervisory management/HACCP
- Food safety legislation

Online modules:

- Introduction to Food Hygiene
- Microbiology
- Contamination Hazards and Control
- Food Poisoning
- Personal Hygiene
- Design, Construction and Use of Food
- Cleaning and Disinfection
- Pest Control
- HACCP and Food Safety Management Systems
- Control Measures from Purchase to Service
- Supervisory Management
- Food Safety Legislation and Enforcement

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 Intermediate Food Hygiene Examination**

On completion of the course, candidates will have further support from FTS with practice questions (and answers) prior to sitting the REHIS Intermediate Food Hygiene examination.

The exam consists of 20 x 5 mark short answer questions, duration 2½ hours. This exam will take place at a mutually suitable location and invigilated by Food Training Scotland.

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 an additional fee to cover invigilation of examination. However the examination may be able to be taken within the workplace under supervised conditions.

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