



REHIS INTROUCTION TO 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. It can be used as part of an induction programme on or before the first day of work.

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

The REHIS Introduction to Food Safety e-learning pack includes:

- e-Learning web based programme includes interactive narration, DVD animation, photography, exercises and simulations covering seven short modules;
- The REHIS Essentials of Food Safety booklet;
- e-learning learner's guide;
- A Highfield completion certificate and REHIS Certificate of Attendance.

Approximate study time required: 2 hours.

The REHIS Essentials of Food Safety booklet provides a useful resource to supplement the web based programme and can also be used as a future reference guide. This mainly pictorial book instructs new employees in the essentials of food safety. It provides clear guidance on the essential rules of food safety that must be followed by anyone who works with or near food. A short test is included which can be used to check understanding.

Christine Fraser
Rosemary Davidson
Partners



The course has a one-year licence valid from candidate registration. Each candidate is issued with an individual user name and password. Candidates work through the training materials at their own pace. A management tracking facility can be provided.

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, where required.

A Highfield completion certificate and a REHIS certificate of attendance is issued on completion of the training.

Discounts are available for large numbers. On receipt of full payment, the e-learning pack(s) will be ordered and delivered to the candidates. User names and passwords will then be issued. The course cost includes all REHIS course materials and certification.

Rosemary Davidson
Food Training Scotland
March 2021

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