

Elementary Certificate in Food Hygiene

Description

The Food Safety (General Food Hygiene) Regulations 1995 introduced for the first time, a legal requirement in respect of training. Schedule I, Chapter X states that:

“The proprietor of a food business shall ensure that food handlers engaged in the food business are supervised and instructed and/or trained in food hygiene matters commensurate with their work activities.”

This course is intended for people employed in all sectors of the food industry. The course has been structured to identify areas of major concern and to offer elementary guidance regarding good practice in the food industry.

Duration

A minimum 6 hours (excluding breaks) over one full day, consisting of theoretical and practical elements including group work.

Syllabus

A wide range of subjects is covered including:

- An introduction to food hygiene
- Bacteria and their characteristics
- The incidence of food poisoning and its prevention
- Personal hygiene and working habits of the food handler
- The working environment
- Cleaning practices
- Common food pests and their control
- Food safety legislation

Certification

Caledonia is approved by the Royal Environmental Health Institute of Scotland (REHIS) as an Elementary Food Hygiene Training Centre. On completion of the course, candidates will sit a multiple-choice examination to test their understanding of the course material. Candidates who pass the examination will be awarded the REHIS Elementary Food Hygiene Certificate.

Numbers

A maximum of 10 students can be accommodated on this course and each participant must be aged 18 years or above.

Location

If the premises are suitable, it may be possible to deliver this course on the client's site, or within Caledonia's Training and Development Centre if preferred.