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 years 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 include:

- Microbiology
- Food poisoning
- Foodborne disease
- Personal hygiene
- Food preservation
- Cleaning and disinfection
- Pest Control
- HACCP / hazard analysis
- Managers role in food safety
- Food safety legislation
- Food premises and equipment
- Food contamination and its prevention
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 a mutually agreeable location.

REHIS Examination consists of an invigilated three hour written exam and 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