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

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 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.
The modules cover the following topics:

<table>
<thead>
<tr>
<th>Management</th>
<th>Food Safety</th>
<th>HACCP</th>
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<tbody>
<tr>
<td>• Your role as a manager or supervisor</td>
<td>• Contamination hazards</td>
<td>• HACCP &amp; food safety</td>
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<tr>
<td>• Legal requirements</td>
<td>• Multiplication &amp; survival hazards</td>
<td>• Implementing HACCP</td>
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<tr>
<td>• Training requirements</td>
<td>• Food spoilage &amp; foodborne illness</td>
<td>• Conducting a hazard analysis</td>
</tr>
<tr>
<td>• Effective Training</td>
<td>• Control measures</td>
<td>• From CCPs to corrective actions</td>
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<tr>
<td>• Delegation &amp; motivation</td>
<td>• People, premises &amp; equipment</td>
<td>• Verification &amp; documentation</td>
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<td></td>
<td>• Cleaning and disinfection</td>
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<td>• Food from purchase to service</td>
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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 is a small additional fee to cover invigilation of examination and certification.

Rosemary Davidson  
Food Training Scotland