



REHIS Advance Food Hygiene Diploma

Duration: 6 days and 3hour exam and 30 minute oral exam

Cost: price on enquiry

This Royal Environmental Health Institute of Scotland course is designed to equip individuals at supervisory or management level with current knowledge to ensure that they can operate their food business in a hygienic and safe manner, implementing policies and documented systems.

To achieve this candidates are given an understanding of all aspects of food hygiene as well as comprehensive course notes and a textbook.

Topics covered:

- * HACCP
- * Pest control
- * Non bacterial food poisoning
- * Bacterial food poisoning
- * Microbiology
- * Food borne disease
- * Temperature control
- * Food storage
- * Food allergens and allergies
- * Legislation
- * Food preservation
- * Management control.

It is advisable to have attained the REHIS Intermediate Food Hygiene certificate (or similar) prior to commencing this course of study.

Candidates are issued assignment questions on day 1, of which they must submit four assignments of 750 - 1,000 words long each within 4 weeks of the final teaching day.

The exam day is normally 6 weeks after the final teaching day and consists of a 3 hour written exam followed by a 30 minute oral exam.

