REHIS - Elementary Food Hygiene

STUDY OPTIONS
Part-time

LENGTH
7 hours

DESCRIPTION
Knowing how to prepare food in a safe hygienic way is very important whether you work in the hospitality industry or help out at your local community group. On this course you will learn basic food hygiene principles that lead to a recognized qualification.

COURSE CONTENT
This course is for those who are currently employed or seeking employment in the hospitality/catering industry, whether professionally or on a voluntary basis.
This course is designed to equip students with a keen understanding of safe, healthy food handling and preparation.
The course covers all aspects of food hygiene from delivery at your premises to preparation and storage. Personal hygiene, correct refrigeration temperatures, correct cooking temperatures and appropriate storage facilities are amongst the topics covered.
A REHIS exam will be given to candidates at the end of the course and certificates are issued by REHIS to those who are successful at a later date.

ENTRY REQUIREMENTS OR GUIDANCE REQUIRED
There are no formal entry requirements for this course.

CERTIFICATION
REHIS - Elementary Food Hygiene Certificate

ADDITIONAL INFORMATION I.E. MATERIALS, EQUIPMENT ETC
Please note, this course is not eligible for fee waiver and may not be eligible for ILA funding.

PROGRESSION
Further study in food preparation or Health and Safety.

REGISTER YOUR INTEREST
If this course is not currently offered at a location or time to suit you, please register an interest.
Once there is sufficient interest we´ll be in touch.

COURSE CONTACT
Information & Booking Centre
Tel: + 44 (0)1224 612000
Email: enquiry@abcol.ac.uk