



University of the
Highlands and Islands
Shetland

REHIS Elementary Food Hygiene

Accreditation: REHIS

Length of course: 1 day

Who is this course aimed at: This course is suitable for catering staff, business proprietors and food handlers. It is also suitable for anyone involved in food retail, food service and food preparation.

Course Outcomes: The course outcomes can be found on the REHIS website

[EFH Syllabus 1.pdf \(rehis.com\)](#)

Course Outline:

This Elementary Food Hygiene Certificate of the Royal Environmental Health Institute of Scotland (REHIS) will provide food handlers and businesses with the knowledge required to control food safety hazards. Good food hygiene, if applied correctly, can reduce food –related complaints and the risk of food poisoning. A short exam, consisting of 30 multiple choice questions, takes place at the end of the training and all successful candidates will receive a REHIS certificate. Results are available on the day.