



University of the
Highlands and Islands
Shetland

REHIS Intermediate HACCP

Accreditation: REHIS

Length of course: 2 1/2 days

Who is this course aimed at: This qualification is appropriate for persons employed in a food manufacturing type business who need to have a good understanding of HACCP at a Supervisory level. However, although designed for food manufacturing, this course is also suitable for all food handlers at supervisory level, to raise awareness of food safety management systems based on HACCP principles.

Entry Requirements: Course participants wishing to undertake this course must be in possession of a current (post 1995) Intermediate food hygiene certificate recognised by REHIS or equivalent.

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

[Intermediate HACCP Practices Course Syllabus Feb 2017.pdf \(rehis.com\)](#)

Course Outline: This course provides a detailed understanding of the Hazard Analysis and Critical Control Point System (HACCP) adopted by the Codex Alimentarius Commission and as laid down in Article 5(i) of Regulation EC No 852/2004. This course includes a 2 hour exam at the end.