

# Elementary Food Hygiene

## The Royal Environmental Health Institute of Scotland (REHIS)

### Aims and Objectives:

To provide people working in any business that requires them to come into contact with food or to handle food with the skills they require to comply with minimum food safety regulations.

### Learning Outcomes:

Following the course, participants will have an awareness of

- Bacteriology
- Food Poisoning & its Prevention
- Premises & Equipment
- Cleaning
- Pest Control
- Legislation

### Target Group:

Any individual who works in a food related industry where food is handled, prepared or served or is considering employment within the food manufacturing sector.

### Duration:

One day

### Key Contact:

For further information or to arrange an appointment, contact

Alastair McGhee, Corporate Development Executive,  
Tel: 01236 707073, Email: [amcghee@coatbridge.ac.uk](mailto:amcghee@coatbridge.ac.uk)

### How to Book:

Contact Tracey Reid, Commercial Development Officer,  
Tel: 01236 707084, Email: [treid@coatbridge.ac.uk](mailto:treid@coatbridge.ac.uk)