

Interested in REHIS Training in Food Hygiene, Food Safety, Food & Health?

Contact us for further information, advice and course dates.

Please return this slip to :

Training Services
SAC, Auchincruive Estate
Ayr KA6 5HW

or
Email: training@sac.ac.uk

Name:

Address:

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Phone:

Email:

Where did you find this leaflet?

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Further information about our Training Courses can be found on our web site:

www.sac.ac.uk/learning

SAC - A REHIS Approved Training Centre



SAC – the Scottish Agricultural College – is a REHIS (Royal Environmental Health Institute of Scotland) approved training centre. REHIS is an awarding body responsible for developing the course content and setting course validations. This means that a very strict quality assurance system is in place and a common standard is maintained across all courses. All courses are presented by REHIS registered trainers.

SAC is the biggest provider in Scotland of higher education and training courses for the food and land-based industries. By providing continuing professional development and in-career training solutions we play a key role in the food and land-based economy of the UK. We deliver over 400 training courses each year from a catalogue of over 150 titles, supporting public and private businesses across Scotland.

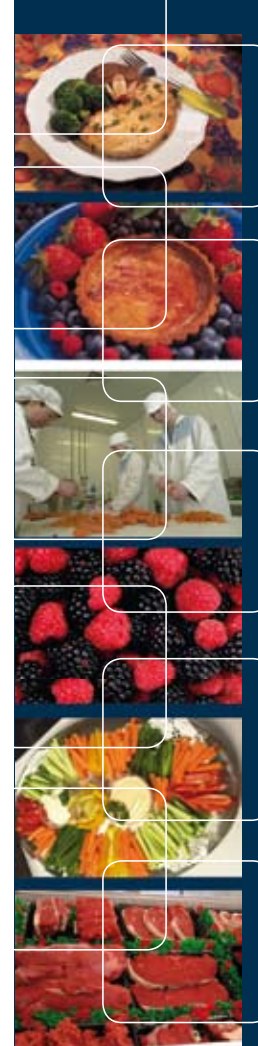
SAC can also provide a range of consultancy and management training services for the food and drink sector as required.

SAC offers you:

- Specialist courses for public and private sector customers.
- REHIS validated courses with REHIS certificates awarded to all successful candidates.
- In-house training tailored to meet the needs of specific business organisations and industry sectors.
- Standard courses available on a regular basis from our main SAC campus facilities.
- Bespoke training solutions and specialist food industry consultancy services are always available on request.

Freephone 0800 269453

SAC Training Services receives funding from SEERAD and from the European Social Fund.



Supporting the land-based industries for over a century



Training Services Supporting the Food & Catering Industries

REHIS courses in Food Hygiene, Food Safety (HACCP), Food & Health

Do you or your staff need:

- *to keep up with current food legislation?*
- *food safety or food hygiene training?*
- *to be able to prove due diligence?*
- *qualifications upgraded?*





Food Hygiene

SAC offers REHIS Food Hygiene at all three levels – Elementary, Intermediate and Advanced.

Elementary Certificate in Food Hygiene

A one-day course with a short multiple choice test at the end. This course is essential for all food handlers and anyone with an interest in practising good food hygiene and preventing food poisoning.

Intermediate Certificate in Food Hygiene

A recommendation of the Government's Pennington Report of 1997 was that *"Employees should ensure that ALL food handlers be trained, preferably to Intermediate Level"*.

This is a three-day course, with a two-hour examination which usually takes place one week after course completion. The course is aimed at supervisors, managers and anyone within the food and catering industries who is in a position of responsibility.

Advanced Diploma in Food Hygiene

This is an intensive course but is structured to enable candidates to complete the syllabus in a short time period. Delegates must hold the REHIS Intermediate Certificate in Food Hygiene or equivalent before undertaking this course.

Duration: Five days and three evenings over one week.

This course normally runs once per year. Please contact for the next scheduled date.

Hazard Analysis & Critical Control Point (HACCP) Training

The Food Standards Agency advocates the Hazard Analysis Critical Control Point (HACCP) system of food safety management as the most effective way for food businesses to ensure consumer protection.

Many food companies and catering establishments still have difficulty with HACCP and may require assistance in understanding the principles and technical aspects of implementation. This is now even more crucial given that all food businesses must have a documented HACCP system in place.

SAC runs a one-day introductory workshop which covers both the theory of HACCP along with practical exercises which equip delegates with the necessary knowledge and skills to successfully implement their own systems. The workshop can be general for mixed groups, or can be tailored to meet the needs of specific sectors such as food service or food manufacturing.

Food & Health Course

This one-day course with a short multiple choice test at the end, covers the relationship between food, nutrition and health. It is a course designed to provide nutritional information for people working in a wide range of catering facilities. This includes staff canteens, school kitchens, hospitals, nurseries, care homes, restaurants, hotels and cafes.

Course content:

Developed in conjunction with the Scottish Executive, Scottish Healthy Choices Award, NHS Health Scotland, The Food Standards Agency Scotland and the Scottish Community Diet Project, the course covers the following areas:

- Basic nutrition and eating for health.
- The relationship between food, health and well-being.
- Making appropriate and effective quantitative and qualitative dietary changes.

The course provides participants with up-to-date information that extends their subject knowledge and understanding of the relationship between food and health. As such it is hoped that those completing the course will be able to influence what Scottish people eat and be in a better position to support the Scottish Diet Action Plan.

