

FOOD TECHNICAL SERVICES

TECHNICAL SUPPORT AND TRAINING FOR THE FOOD INDUSTRY

Royal Environmental Health Institute Scotland (REHIS) certificated courses in Food Safety/hygiene and HACCP



Courses available

HACCP

- Introduction to HACCP and Hazard analysis (equivalent to national level 1).....pg2
- Intermediate HACCP practices (equivalent to national level 3).....pg3
- HACCP for caterers (equivalent to national level 1).....pg4
- Bespoke HACCP courses (under the REHIS syllabus and REHIS certificated equivalent to national levels 1 to3)...pg5

Food Hygiene

- Elementary Food Hygiene (equivalent to national level2).....pg6
- Intermediate Food Hygiene (equivalent to national level 3).....pg7

For our other courses including bespoke Food safety courses, technical management, Pest Control, (not under the REHIS syllabus and certification scheme), detail will be available at www.foodtechnicalservices.com/LINK3 or by calling/emailing.

A legal requirement

EC Regulation 852/2004 which came into operation in 2006:

- Article 5 states that “ food businesses shall put in place implement and maintain a permanent procedure or procedures based on the principles of HACCP” (Hazard Analysis Critical Control points).
- Annex 2 chapter 12 explains that food handlers must be supervised or trained in food hygiene matters commensurate with their work activity and those responsible for the development or maintenance of procedures relating to food safety must have received adequate training in the application of HACCP.

Environmental Health depts. are tasked with ensuring that businesses comply with such requirements. Although formal training such as this is not a statutory requirement, it helps considerably. We can also help you set up HACCP systems.

Royal Environmental Health Institute Scotland (REHIS)

Based in Edinburgh, the professional institute for Environmental health officers in Scotland; they're also responsible for promoting environmental health and training programmes. REHIS manage a wide range of courses including the above.

Food Technical Services

An independent Food Industry technical support service based in Inverness. A provider of a range of technical support services to the industry including Food Safety and HACCP training, guidance and advice/mentoring services. The presenter is Ian Meek – Owner of Food Technical Services , Ian has over 25 years of Technical and Technical management/directorship experience within in the food manufacturing industry and 20+ years of experience in HACCP and HACCP implementation. Ian is a Fellow of the Institute of Food Science and Technology (IFST) and is approved by REHIS to present REHIS certificated courses. Ian holds the REHIS Advanced HACCP certificate (with credit).

Contact details

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Courses , exams and certificates

Courses follow the REHIS syllabus (given to each candidate along with the appropriate booklet). A copy of the course presentation is issued afterwards. Each course ends with an exam. Successful candidates receive the REHIS certificate.

Course locations and timings, prices for courses and HACCP advice

If the information cannot be found below, please call.

REHIS Introduction to HACCP & Hazard analysis - Equivalent to level 1

Course entry qualifications

REHIS Food hygiene certificate or equivalent

Course purpose

Targeted for any Food Industry employees handling Food and or responsible for CCPs.

Can be used by more senior staff such as managers and supervisors as preparation stage for those wishing to take the Intermediate level 3 course and go onto develop HACCPs themselves.

The aim is to provide a basic understanding of HACCP principles and some of the logical approaches used by HACCP teams.

Course description

A basic level interactive 1 day course with multiple choice exam.

Designed to be delivered for between 1 and 10 candidates. Course content is based upon the REHIS syllabus but is modified on each course to be appropriate to the field that the candidates are involved in.

The course takes a full day (min 6 hours teaching) and includes a multiple choice exam (30 min) at the end.

The course covers:

- What is meant by the term HACCP,
- The legislative requirements for HACCP
- The history of HACCP
- Why have an effective well planned and operational HACCP*
- HACCP and Food safety definitions/terminology
- HACCP sequences (various examples given – appropriate to the candidates attending)
- HACCP foundations (following logical preparation stages conducted prior to the HACCP study)
- HACCP development (following logical stages, incorporating exercises in applying HACCP principles)*
- Monitoring Documentation/records*
- Basics of Validation, verification and Revue.

Wherever REHIS guidance permits, examples from the candidates business(es) will be used.

*marked items – include group exercises and discussions to strengthen the understanding of the principles.

Course prices

Available on request

REHIS Intermediate HACCP practices - Equivalent to level 3

Course entry qualifications

REHIS intermediate Food hygiene certificate or equivalent. It is preferable (but not a REHIS requirement) that candidates have also taken the REHIS "Introduction to HACCP and Hazard analysis" course.

Course purpose

Targeted for Managers or supervisors responsible for Food Safety and or HACCP. The aim is to provide a detailed understanding of the principles of HACCP and how these principles can be applied to control potential food hazards. The course should enable candidates to go on and develop HACCP systems themselves.

Course description

An intermediate level interactive course with an assignment (optional) and a written exam.

Designed to be delivered for between 1 and 10 candidates. Course content is based upon the REHIS syllabus but is modified wherever possible to be appropriate to the field(s) that the candidates are involved in.

The course takes 2 full days (min 14 hours teaching) + optional assignment set. Followed by a half day for assignment review + a separate 10 question short answer paper (2 hour exam).

A course designed to give a detailed understanding of HACCPs origins, the legal requirements, the foundations required and the principles involved in preparing and operating a HACCP system within a food business

Covering:

- Introduction - Definition of HACCP.
- Introduction - Legal requirements - Food Hygiene regs (Scotland 2006) + EU regulation and Codex.
- Introduction - History of HACCP
- Introduction - Benefits of HACCP and common reasons for its failure
- Introduction - Jargon/definitions relating to HACCP and Food safety.
- HACCP foundations - Logical sequences , several examples given, one examined in detail.
- HACCP foundations - HACCP for Catering, Retail, Manufacturing, Transport.
- HACCP foundations - Attaining Management commitment.
- HACCP foundations - Descriptions of products and their intended uses and agreeing the "Scope" *
- HACCP foundations - Selecting the appropriate HACCP method or sequence *
- HACCP foundations - The team approach and team selection plus staff training requirements*
- HACCP foundations - Use of third parties*
- HACCP foundations - Pre requisite control program or GMP/GHP*
- HACCP development - Creation of Food process flow diagrams (process and product led).
- HACCP development - Determining where hazards may exist and sources of information*
- HACCP development - A system of descriptors: Presence, Introduction, Growth, Survival*
- HACCP development - Identification of Hazards and their causes*
- HACCP development - Hazard risk assessment techniques and recording charts*
- HACCP development - Application of control measures*
- HACCP development - Use of decision trees to decide if a control point is critical (ie a CCP)*
- HACCP development - Presentation of CCPs onto charts*
- HACCP development - Setting effective monitoring systems and appropriate records*
- HACCP development - Setting critical limits and tolerances, plus corrective action plans *
- HACCP development - Recording procedures and records
- Validation - Procedures (with detail on validation of controls and monitoring at ccps)*
- Verification - Procedures
- Audit - Food safety management systems
- Review *

Wherever REHIS guidance permits examples from the appropriate industry/industries will be used.

*marked items – include group exercises and discussions to strengthen the understanding of the principles.

Course prices

Available on request

REHIS HACCP for Caterers course- Equivalent to level 1

Course entry qualifications

REHIS Food hygiene certificate or equivalent

Course purpose

Targeted at employees in catering establishments responsible for the development and or maintenance of the Cooksafe food safety management system (a system based on HACCP principles).

Can be used by more senior staff such as managers and supervisors as preparation stage for those wishing to take the Intermediate level 3 course

The aim is to provide an understanding of HACCP and the Cooksafe system.

Course description

A basic level but interactive 1 day course with multiple choice exam.

Designed to be delivered for between 1 and 10 candidates. Course content is based upon the REHIS syllabus but is modified on each course to be appropriate to the field that the candidates are involved in.

The course takes a full day (min 6 hours teaching) and includes a multiple choice exam (30 min) at the end.

A course is designed to give an understanding of:

- What is meant by the term HACCP,
- The legislative requirements for HACCP
- Flexibility allowances within HACCP guidelines
- Enforcement powers
- The history of HACCP and the development of Cooksafe
- Why have an effective well planned and operational HACCP*
- HACCP and Food safety definitions/terminology
- HACCP sequences (examples appropriate to the candidates including Cooksafe)
- HACCP foundations (preparation in advance of setting up HACCP)*
- HACCP development - exercises in applying HACCP principles*
- Monitoring Documentation/records (Use of Cooksafe manual)*
- Basics of traceability, Validation, verification and Revue.
- Practical exercises in use of Cooksafe manual flow charts, forms and house rules.

Wherever REHIS guidance permits examples from the appropriate industry/industries will be used.

*marked items – include group exercises and discussions to strengthen the understanding of the principles.

Course prices

Available on request.

Bespoke HACCP Courses

We also offer courses designed to your specific needs these can in many instances adhere to the REHIS syllabus and permit the REHIS examination/certification.

To discuss your requirements please call (contact details on page 1).

REHIS Elementary Food Hygiene course - Equivalent to level 2

Course entry qualifications

None

Course purpose

Targeted for any Food Industry employees handling Food.

Can be used by more senior staff as a preparation stage for the Intermediate level 3 course..

The aim is to provide a basic understanding of Food Hygiene.

Course description

Designed to be delivered for between 1 and 10 candidates.

A basic level interactive course designed to give an introduction to Food safety targeted at all levels of food handlers.

Concludes with a 30 minute multiple choice exam.

The course is designed to give a basic understanding of:

- Legal requirements
- Food safety and food Hygiene jargon
- Impacts of hygiene upon a food business
- Common food contaminating and poisoning agents and their characteristics
- Types of food poisoning and methods of prevention
- Sources of contaminants and controls applied (raw material, human, pest, environment)
- Cleaning and sanitising
- Food safety management systems based on HACCP

Wherever REHIS guidance permits examples from the appropriate industry/industries will be used.

The course includes group exercises and discussions to strengthen the understanding of the principles.

Course prices

Available on request

REHIS Intermediate level Food Hygiene course - Equivalent to level 3

Course entry qualifications

Elementary Food Hygiene course or equivalent

Course purpose

Targeted at Food Industry employees handling Food and to managers and supervisors responsible for food operations. The aim is to provide a good understanding of the relationship between food hygiene, food poisoning and spoilage, the socio-economic costs of poor control and the role of HACCP in ensuring food safety.

Course description

An intermediate level interactive course with a written exam.

Designed to be delivered for between 1 and 10 candidates. Course content is based upon the REHIS syllabus but is modified wherever possible to be appropriate to the field(s) that the candidates are involved in.

The course takes 3 full days (min 20 hours teaching) Followed by a separate 20 question short answer paper (2.5 hour exam).

A course designed to give a good understanding of management responsibilities and the relationship between food hygiene, food poisoning and spoilage, the role of HACCP and the socio-economic costs of poor controls.

The course covers

- Statistics with regards to incidents
 - The legal, moral and financial duties upon a business management
 - The role of the government
 - Food safety definitions/jargon
 - The issues (types of hazards and their characteristics and appropriate controls
 - Basic Food Microbiology
 - Management and controls:
 - Of personnel
 - Of operations
 - Of premises and equipment design, fabric, services and facilities, layout, flow and segregation
 - Of maintenance
 - Of testing and screening
 - Of product design
 - Of spoilage and preservation
 - Of storage and distribution
 - Of cleaning and Sanitisation/Disinfection
 - Of pest control
 - Management controls on food safety management: of prerequisites, staff training, HACCP, auditing, corrective action.
- The course includes group exercises based on real and imaginary incidents and scenarios – to encourage and facilitate a better understanding of the supervisory and management responsibilities.

Course prices

Available on request