

Intermediate Food Hygiene

This course is aimed at Supervisors and Managers working in food related environments and aims to give a deeper understanding of the principals involved in the preparation of safe food.

It meets legislative requirements and is nationally recognised in all sectors of the food and hospitality industries and local authorities.

Areas of study include:

- Bacteria
- Food poisoning and food borne infections
- Cross contamination
- HACCP
- Food pests, storage and preservation
- Cleaning and disinfection
- Legislation

You should have an Elementary Food Hygiene Certificate.

This course is accredited through REHIS (The Royal Environmental Institute for Scotland) and a certificate will be awarded on successful completion of the final exam.

Duration: 3 Days

Cost: £329

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