



E-LEARNING ELEMENTARY FOOD HYGIENE

NEW
MEMBERSHIP
OFFER
£55

BOOK NOW TO RECEIVE THE SPECIAL INTRODUCTORY OFFER WE HAVE NEGOTIATED FOR SCMA MEMBERS!

We listened to your feedback regarding the Food Hygiene workshop and now have pleasure in launching a fabulous new e-Learning course, in partnership with Glasgow Clyde College. The cost of the course has been carefully negotiated with the college to ensure our members receive the best possible value for money, but be quick as this offer ends in November.

A food hygiene certificate is required for those working in the food services and handling industry.

Food safety is very important for childminders. Children can be more seriously affected by food poisoning and food allergy than some other groups of people.

The REHIS Elementary Food Hygiene e-Learning programme will support childminders to meet the Scottish Government National Care Standards: Early Education and Childcare up to the age of 16 (2009). It also links with the guidance: 'Setting the Table', which highlights the importance of nutrition in the early years and the role that childminders and other providers have in shaping both current and future eating patterns in young children in Scotland.

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COURSE TITLE:

REHIS Elementary Food Hygiene (e-Learning) for SCMA members



WHAT IS IT ABOUT?:

- An introduction to food hygiene, including HACCP
- Bacteria and their characteristics
- The incidence of food poisoning and its prevention
- Personal hygiene and working habits of the food handler
- The working environment
- Cleaning practices
- Common food pests and their control
- Food safety legislation
- Assessment.

WHY SHOULD I ATTEND?:

You will meet the Scottish Government National Care Standards: Early Education and Childcare up to the age of 16 (2009).

WHO IS IT FOR?:

On completion of the e-Learning programme, you will receive a certificate of completion of the course content. In order to gain accreditation with REHIS you will be required to sit an assessment which an accredited examiner will organise within your local area within the agreed timescales. Once successfully completed, you will receive your REHIS accreditation.

DURATION:

Maximum 30 days to complete

COURSE DESCRIPTION:

The REHIS (Royal Environmental Health Institute for Scotland) Elementary Food Hygiene course offered at Glasgow Clyde College meets the demands of food hygiene legislation in the food handling industry.

The course covers all aspects of safe food handling to ensure participants have a high level of knowledge and understanding of the existing legislation and best practice of food handling.

It also covers the management of the working environment including cleaning practices, common pests which are found with food and how to control them, and personal hygiene of those handling the food.

This course is available to undertake on either an e-Learning or classroom based programme. The e-Learning programme must be completed within 30 days of registering for the course. The classroom based course is completed over 6 hours or one day.

Once the e-Learning is completed an exam will be organised in your area by an Assessor. The exam will be a multiple choice paper and must be completed within an agreed timescale. Once both are completed a certificate will be issued.



Scottish
Childminding
Association

committed to quality childcare

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We acknowledge the support of the Scottish Government through a CYPFEIF and ALEC Grant Fund