



The Royal
Environmental
Health Institute
of Scotland

Higher Certificate in Food Practice

The qualification required to work as a
Food Safety Officer in Scotland



HACCP



SAMPLING



FOOD LABELLING



IMPORT & EXPORT



ALLERGENS



Improving and protecting health and wellbeing in Scotland through education, training and qualifications in Environmental Health

To work as a Food Safety Officer within a local authority Food Service in Scotland requires the 'Higher Certificate in Food Practice', awarded by the Scottish Food Safety Officers' Registration Board (SFSORB)*.

What does a Food Safety Officer do?

Food Safety Officers (FSOs) normally work in local authority environmental health services and apply their knowledge, skills and competencies to the assessment of how safely food is being produced, handled and labelled in a wide variety of food businesses. This involves visiting businesses, speaking with business operators and ensuring compliance with food law. They need to be good communicators and be able to apply food law in a fair, proportionate and reasonable manner. They require the ability to analyse and interpret documents and data, evaluate systems and have sensitivity to cultural, economic and political issues. They seek compliance in an informal manner but will ultimately take enforcement action if necessary.

How can I become a Food Safety Officer?

Food Safety Officers (FSOs) require to hold a professional qualification and the first step is to consider whether you meet the minimum academic knowledge requirement, to be eligible to register for the professional qualification.

The standard way to evidence academic knowledge is to have completed a formal course of study in Food Science or Technology, to at least Higher National Diploma (HND) level.

The majority of the academic elements must be achieved prior to registering for the qualification. You can contact the Institute to arrange for your qualifications to be assessed. contact@rehis.com

What next?

Once you have been advised that you meet the academic requirements, you can find a practical training placement and register to progress towards the professional qualification. You can then proceed to:

a) Complete practical training

When you register for the Higher Certificate in Food Practice you are given the Scheme of Practical training which contains the basis of the training you will complete and full details of the requirements for the professional examination. Practical training is most commonly completed within local authority environmental health services, which will last for at least 8 months.

b) Complete a food inspection course

This is most commonly arranged once you commence practical training and is a course approved by the SFSORB*.

c) Complete a professional examination

The professional examination consists of completion of a case study and two reports based on the practical training, and sitting two professional interviews. Examiners are appointed by the SFSORB*.

** The Scottish Food Safety Officers' Registration Board (SFSORB) is a Committee of the Royal Environmental Health Institute of Scotland (REHIS) and ensures a consistent standard for Food Safety Officers working in Scotland. Food Safety Officers working in Scotland may hold qualifications formerly awarded by the SFSORB.*



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