



CIP - Cleaning In Place

Type: CPD Accredited

Guided Learning Hours:- 1 Days



What Can Students Expect to Learn?

A CIP course designed to help your staff understand the workings of a CIP set. The course covers off what is required to ensure the system can satisfy the requirements of the BRC standard.

CIP or in its full form, Cleaning In Place, is defined as Equipment and techniques to allow cleaning of process equipment without dismantling or manual cleaning with minimal operator involvement. A back to basics day. Our course will explain to staff how the CIP set works and the theory behind it.

We also cover off what the BRC requirements are for CIP and what to look for when you audit your system.

Course Includes:-

-  Course notes
-  Refreshments and lunch

Course Venue:-

Christeyns Food Hygiene UK Academy

Please contact our training team using UK-foodacademy@christeyns.com or via your Technical Sales Manager.

