



Cleaning and Disinfection: Management and Practice

Type: CPD Accredited

Guided Learning Hours:- 1 Day

Who is the award aimed at?

This 1 day course is designed to equip managers and supervisors with a understanding of the principles, mechanics and chemistry involved in successfully undertaking a hygiene operation in a food manufacturing and processing environments.

What Can Students Expect to Learn?

It is expected that the delegate will: -

- 🔄 Understand the chemistry and choices involved in detergents and disinfection as well as their modes of action.
- 🔄 Understand the methods of application of both detergents and disinfectants in open plant cleaning.
- 🔄 Be able to demonstrate an understanding of medical methods of cleaning (tray/ rack washing & basics of CiP systems).
- 🔄 Understand the mechanics of determining the relevant frequency of items of equipment and areas of the factory.
- 🔄 Understand the methods of validation, verification and documentation of cleaning regimes.

How is it assessed?

Assessment of the delegate's progress will be by classroom based workshops.

Course Includes:-

- 🔄 Course notes

Course Venue:-

Training can be held on-site or at our purpose built training academy at our Warrington HQ.

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

