



# Hygiene Audit Training

**Type:** Non Accredited

**Guided Learning Hours:-** 4 Hours (3 hours in classroom, and 1 hour in factory)

## Who is the award aimed at?

The course is aimed at senior hygiene operatives / team leaders / Supervisors. QA staff who carry out site internal audits may also find the course beneficial.

## What Can Students Expect to Learn?

It is expected that the delegate will understand: -

- 🔄 Contains exercises designed to help you prepare for a hygiene audit.
- 🔄 Why we audit.
- 🔄 What to look for when you audit.
- 🔄 How clean is clean.
- 🔄 Is not designed to be a food micro course.
- 🔄 Practical session in the factory.
- 🔄 Designed to give hands on practice at what to look for when carrying out a hygiene inspection.
- 🔄 Observe and take part in a full equipment strip down.

## 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](mailto:UK-foodacademy@christeyns.com) or via your Technical Sales Manager.

