

Cleaning and Disinfection: Management and Practice



Duration 1 day

Target Audience

This course is designed for anyone in the food industry who has a responsibility for cleaning. This could be members of the hygiene team, including Supervisors and Managers, or those who clean as part of the production process.

Course Description

Effective cleaning is crucial in food and beverage manufacturing and processing. Not only is it a legal requirement, it is essential in order to prevent contamination. This one-day course is designed to equip workers with an understanding of the principles, mechanics and chemistry involved in successfully undertaking a hygiene operation in food manufacturing and processing environments.

Learning Outcomes

At the end of the training, students will:

- Understand how to choose the correct detergents and disinfectants to use for specific cleaning tasks
- Understand the methods of application of both detergents and disinfectants in open plant cleaning
- Be able to demonstrate an understanding of cleaning methodologies (tray/rack washing, open plant and the basics of CIP systems)
- Be able to determine the frequency of required cleaning and disinfecting of items of equipment and areas of the factory
- Understand the methods of validation, verification and documentation of cleaning regimes

Assessment - Assessment of the delegate's progress is by classroom-based workshops

Certification/Accreditation - CPD