

Cleaning in the Food Industry E-Learning Course

Duration - Average completion time is 1.5 hours

Target Audience

This course is for anyone who may play a cleaning role within a food environment which could include retail, catering or manufacturing.

Course Description

This course aims to give you, as a food worker or cleaner, a good overall level of knowledge and understanding of safe cleaning within the food industry. It looks at the importance of cleaning, the correct use of chemicals and the risks and hazards associated with cleaning in a food establishment.

Learning Outcomes

On completion of this course the learner will understand:

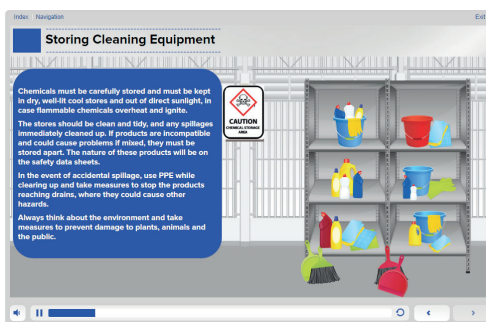
- The importance of cleaning
- Cleaning procedures, personnel and schedules
- Cleaning and HACCP
- Clean in place, 'CIP'
- Clean as you go
- Cleaning chemicals – use, storage and disposal
- CoSHH
- Cleaning clothing (PPE)
- Hazards and risk assessment
- Heat disinfection
- Colour-coding

Assessment

Online assessment; 30 multiple choice questions. Pass mark 75%

Certification/Accreditation – CPD

On successful completion of the assessment, the candidate will be able to print/save their certificate. A QR code on the certificate can be scanned by a smartphone to establish the certificate's validity.



For further information relating to this or any of our online courses, contact:

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