

### Introduction

Effective cleaning, disinfection and hygiene systems must be in place in the food industry. Clean, safe food cannot be handled or produced in dirty surroundings. Dirt, in food manufacturing premises, kitchens and food retailers will form a breeding ground for micro-organisms, the general term for the millions of microscopic living cells which inhabit every part of our world. Micro-organisms include:

- Bacteria
- Viruses
- Moulds
- Parasites

When we are ill through eating unwholesome foods, it is generally as a result of micro-organisms contaminating that food.

### Who it is for

This online course is designed specifically for managers, supervisors and those responsible for the safe production and handling of food in the food producing environment.

### Course aim

This course aims to give those responsible for safe food hygiene practices and systems, a high level of knowledge required for the safe production and handling of food. It is designed to enable managers, supervisors and those responsible for establishing systems ensuring the HACCP pre-requisites for cleaning and disinfection is effective.

### Course content

This online course is made up of the following modules:

- Module 1- The Importance of Disinfection and Hygiene in the Food Industry
- Module 2- Types of Cleaning, Chemicals, Disinfectants, Hazards and Symbols

### Course duration

This course should take you approximately **1 hour and 30 minutes** to complete, but ultimately this is dependant on you as the learner.

### Assessment

The online assessment for the course consists of **30 multiple choice** questions. In order to be successful, candidates must achieve a **75% pass mark (23 or above)** to obtain the certificate.

### Certification

On successful completion of the assessment, the candidate will be able to print/save their certificate. In addition to this, an e.mail is sent to the candidate containing a link to the certificate. This is the simplest, most convenient way to achieve compliance. Also, a QR code has been added to the certificate, which 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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