2027



Level 3 - Cleaning In Place - Virtual

Venue Virtual Training via Microsoft Teams

Date Tuesday 13th April 2027

Time 09:00hrs - 13:00hrs

Price £299.00 + VAT per delegate
€350.00 + VAT per delegate

Who Should Attend?

This course can be used as an introduction to CIP for new employees or as refresher training for more experienced ones.
The Level 3 'Cleaning in Place' course is designed to enhance the understanding of CIP for individuals who have a responsibility for the operation, monitoring or maintenance of CIP systems.

Contact

For any queries, specific dietary or physical access requirements please contact Kersia's Food Safety Specialist, David Childs: david.childs@kersia-group.com

Programme

The 4 hour training course includes seven learning modules.
Modules covered within the course are:

- Overview of Cleaning
- Typical CIP Sequence
- Chemical Selection
- CIP Sets
- CIP Design & Common Issues
- CIP Records

Assessment

Competence is assessed by the completion of short group workshop exercises which are carried out during the training sessions and a multiple choice test at the end of the course.

Bookings

https://www.kersia.uk/shop/training-courses/

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INVENTING A FOOD SAFE WORLD

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