2027



Level 3 - Cleaning Technology & Control - Virtual

Venue Virtual Training via Microsoft Teams

Date Wednesday 10th February 2027

Time 09:00-17:00 hrs

Price £329+ VAT per delegate
€384+ VAT per delegate

Who Should Attend?

This course contains detailed and practical training for Hygiene Supervisors and Hygiene Chargehands either directly involved in the supervision of a hygiene operation in the food processing sector, or as training for Hygiene Operatives about to progress to a supervisory position. A basic knowledge of cleaning processes is essential.
This course requires good command of both spoken and written English.

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

Open Plant Cleaning & Disinfection

- Principles of Cleaning
- Cleaning Methods
- Cleaning Equipment
- Detergents and Disinfectants

Wash Areas & Tray Washing

- Wash Area Design
- Tray and Rack Washers
- Troubleshooting

Hygiene Process Control & Documentation

- Inspection Techniques
- Importance of Monitoring
- Troubleshooting
- Cleaning Instructions
- Sign-off Sheets
- Planners and Training Matrix.

Assessment

Competence is assessed by the completion of short group workshop exercises which are carried out during the training sessions and a multiple choice examination at the end of the course.
The exam paper is submitted for marking and moderation and, if successful, the candidate is awarded with a Level 3 certificate in Cleaning Technology and Control by Highfield Awarding Body for Compliance.
This course is broadly comparable to the level of study required for Level 3 NVQ / SVQ.

Bookings

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

kersia®
INVENTING A FOOD SAFE WORLD

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