

# 2026



## Level 3 - Cleaning Technology & Control - Virtual

### Venue Date

Virtual Training via Microsoft Teams  
Thursday 7<sup>th</sup> May 2026

### Time

09:00-17:00 hrs

### Price

£315+ VAT per delegate  
€362+ 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 Technical Service & Training Manager, David Childs:  
[david.childs@kersia-group.com](mailto: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/>