



## Cleaning in Place (CIP)

Holchem are proud to offer our “Cleaning in Place” eLearning training package.

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.

This course can be used as an introduction to CIP for new employees or as refresher training for more experienced ones.

This is the newest addition to the Holchem eLearning Academy.

The Academy provides customers and support staff with a flexible learning approach, delivering knowledge and relevant information on a range of bespoke courses designed for the food and beverage industry.

**Training Manager: Nicola Bellamy**

### Course Content

The eLearning package includes seven interactive learning modules.

Competence is assessed by the completion of a short multiple-choice quiz after which a certificate of training will be generated.

Modules covered within the course are:

- Overview of cleaning
- Typical CIP sequence
- Cleaning factors
- Chemical Selection
- CIP sets
- CIP design & common issues
- CIP records



The Society of  
Food Hygiene  
and Technology

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**For further information, please visit the**  
Holchem website <http://www.totrain.co.uk>

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