

Holchem Training Brochure 2020



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Introduction

Holchem was founded in 1982 by Steve and Anne Bell and, over the last three decades, the business has grown to become a market-leading supplier of chemical cleaning solutions across the UK and Ireland in a number of specialist sectors.

Continual investment in the best technical solutions ensures the company leads the field in food processing, brewery & beverage, dairy, and foodservice & facilities.

Now in its fourth decade, Holchem continues to deliver hygiene solutions to a range of businesses through revolutionary technology and a commitment to service levels.

Food processing has been a fundamental part of the growth of the business from day one and as such we have systems and expertise in place that leads the industry. Crucially, we have customers that have been with us since the start of that journey because they trust us to do the job properly every single time, year on year. The mantra of our company, “do what you say you are going to do”, remains unchanged in the thirty-six years of business, underpinning our core values of hard work, innovation, trust and professionalism.

We work closely with businesses to advise on all aspects of hygiene including the selection and application of cleaning and disinfection products, dosing and control, pathogen management, allergen management, cleaning advice, hygiene management systems, training and system audit and review. Holchem aim to ensure that all customers are aware of what would be regarded as cleaning and disinfection best practice for their circumstances.

Holchem’s training portfolio is ever expanding to address our customer requirements and topical issues, in line with retailer requirements and BRC Global Standard v8. We provide a number of training options to enhance the theoretical and practical knowledge of a business’ workforce, with experts on hand to deliver and evolve that knowledge base.

Our focus is to supply a range of courses that benefit, primarily, the roles of hygiene and technical teams directly involved in the operation, monitoring, control and management of hygiene on their sites.

The courses are classed as Level 2, 3 and 4, reflecting broad equivalency to the City and Guilds structure where Level 2 is aimed at operative, Level 3 is aimed at supervisors and Level 4 is aimed at managers within the business.

The training provided, where appropriate, is HABC (Highfield Awarding Body for Compliance) accredited.

The training provision at Holchem has been developed over a number of years and we have continued to grow our training portfolio and see its associated impact on the number of companies and individuals we have trained. We have been delighted to have been awarded the prestigious SOFHT accolade for ‘Best Training Company’ of the year in 2015, 2016 and 2019; a process which we hope has been reflective of the efforts we have made to continuously improve our training offering and its quality.



Holchem Technical Training Team

John Holah – Technical Director



John drives the product development of the business forward working with a team of the UK's leading research and development scientists and chemists constantly delivering products to meet the needs of Holchem's client base. John is an applied microbiologist whose work has focussed on the prevention of microbial, chemical and foreign body contamination of food during its manufacture, distribution and retail. John has specific expertise in food hazard management, the hygienic design of food factories, food processing equipment, factory services, water systems, maintenance, cleaning and disinfection, personnel hygiene and environmental sampling. Prior to joining Holchem, John was Head of Food Hygiene at Camden BRI for over 20 years and has edited three books on food safety and hygiene.

Steve Bagshaw – Marketing Director



Following a career spanning the special steel industry, brewing and speciality chemicals, Steve started with Holchem in 1988 as a Technical Consultant supporting a number of food and beverage customers. He joined the board as Technical Director in 1993. After 20 years delivering innovative solutions for customers throughout the UK and Europe, Steve became Marketing Director in 2014. His insight into customer knowledge and understanding of every aspect of the Holchem business ensures that Steve knows what customers need and the solutions that need to be delivered.

Nicola Bellamy – Technical Service and Training Manager



Nicola joined Holchem in 1999 straight from university, starting her career in the role of Hygiene Technologist for 9 years before being promoted to the position of Hygiene Technologist Manager. In 2013, Nicola was promoted to her current position of Technical Service Manager for the North East England and Scotland Regions. In addition to providing technical support to Holchem customers, Nicola was also appointed Training Manager in 2014 to co-ordinate all external training courses and develop the Holchem accredited portfolio.

Paul Bagshaw – Technical Service Manager



Paul began working at Holchem in 2008 as a Hygiene Auditor for the Foodservice, Hospitality and Retail Division before moving on to become a Hygiene Technologist. In 2013 he was promoted to the role of Technical Service Manager, primarily providing customers with additional technical support in the form of investigations and audits. Paul has an interest in Cleaning in Place (CIP) as well as hygienic design of equipment.

David Childs – Technical Service Manager



David works for Holchem as a Technical Service Manager. This role is primarily aimed at providing the customer with an additional level of technical support in the form of investigations and audits. David has 26 years' experience working within the food manufacturing industry. David has worked as a Microbiologist and Hygiene Manager within the fresh meat and ready to eat industry sectors, before moving into technical sales and service support roles within the speciality hygiene chemical manufacturing industry.



Garry Pearson – Technical Service Manager

Garry works for Holchem Laboratories Ltd in the position of Technical Service Manager. Garry has worked within the food industry for 20 years specialising in hygiene and food safety management, covering numerous food sectors, and has gained extensive experience in site auditing and documentation system management. Garry's keen eye for detail and logical implementation of new methods has resulted in improved hygiene standards and cleaning consistency in previous management roles.



Alan Way – Technical Service Manager

Alan provides additional support, particularly on CIP. Alan has worked in the food industry for 33 years, mainly in Processed Food; the last 9 in Dairy and Beverage (service engineer, project engineer, and site based technical and technical sales). He completed an engineering apprenticeship with Rolls Royce, has a BSc from the OU, MSc from the Bristol University, Member of the Institute of Food Science and Technology, Member of the Royal Society for Public Health, Level 4 in Food Safety Management for Manufacturing, Lead Auditor and Train the Trainer Certificate.



Sarah West – Technical Service Manager

Sarah has worked for Holchem in the position of Technical Services Manager since 2005. Her primary role is to support the Foodservice, Hospitality and Retail Division. Sarah is also involved with CIP (Cleaning in Place) systems in the food industry and has helped develop a management system that lets customers control and maintain their CIP sets from a paperwork point of view. Sarah's career within Holchem started as a Hygiene Technologist where she developed Hygiene Management Systems for many food factories.



Marek Miszta – Technical Service Manager

Marek has worked for Holchem in the position of Technical Service Manager since 2018, Hygiene Technologist Manager since 2014 and previously he was a Hygiene Technologist since 2006. His primary role in the company is to manage the Hygiene Technologist team and support our customer's Hygiene Management Systems. Before joining Holchem, Marek acquired a further 7 years' experience in the Food Manufacturing Industry, with Northern Foods, working predominantly in Technical as a Quality Technologist and in Production as a Section Manager.



Paul Gregory – Technical Service Manager

Paul works for Holchem as a Technical Service Manager. Paul's area covers Ireland as well as parts of Scotland, primarily providing customers with additional technical support in the form of investigations and audits as well as keeping up-to-date with the food industry news and novel occurrences within the food industry. Paul has 17 years' experience within the food industry, initially as a microbiologist within the poultry industry and subsequently in Technical Management within meat, fish, game and poultry as well as the sandwich and produce industry.



Highfield Qualifications

In 2016, Holchem became an approved training centre in our own right, which allows us to closely manage, co-ordinate, monitor and review the training process from the start through to the conclusion of all training courses delivered.

As a training provider, Holchem are proud of our bespoke training programmes which are accredited by Highfield Awarding Body for Compliance which gives us the extra edge in the Food & Drink Processing sector. Highfield is the UK's leading supplier of compliance, apprenticeship and work-based learning qualifications, training materials, e-learning and assessment.

They provide over 250 work-based learning apprenticeship and compliance qualifications to thousands of approved training centres, spread across 50 countries.

Holchem work closely with a number of like-minded companies, such as Totrain, Campden BRI and SOFHT. These associations enhance our training portfolio and allow us to drive our training department forwards.

Totrain have been developing and delivering top quality training solutions for the food industry for more than 25 years. They provide food industry-specific training solutions that meet the needs of each organisation through digital, traditional and blended methods.

Totrain have been integral to the development and implementation of the Holchem elearning academy and together we have made it the success it is today.

Holchem provide training for Campden BRI and SOFHT in the form of tutor led accredited courses both Level 3 and Level 4.

Campden BRI provide the food and drink industry with

the practical scientific, technical and advisory services needed to ensure product safety and quality, process efficiency and product and process innovation. One area of specialism is Research, Innovation and Knowledge Management. Holchem are proud to deliver our 5 day Level 4 Food Processing Hygiene Management course as part of their annual training programme.

We also deliver our Level 3 Effective Management of Hygiene course, on behalf of The Society of Food Hygiene and Technology (SOFHT).

SOFHT is an independent consortium of food industry specialists, set up to keep members advised of the current hygiene and technology issues, through providing technical support, training and topical information, as well as a vital forum for networking and sharing best practice across the entire food chain.



2020 Training Price List

Course	Level	Duration	Accredited	Group Price	Delegate Price
Hygiene Awareness for Operatives	2	2 hours		£1100	N/A
Allergen Awareness	2	3 hours		£1100	N/A
Listeria Awareness	2	2 hours		£1100	N/A
Effective Hygiene During Production	2	3 hours		£1100	N/A
Cleaning Technology & Control	3	1 day	✓	£3000	£250
Auditing & Inspection	3	3 hours		£1650	N/A
Cleaning in Place (CIP)	3	4 hours		£1650	£150
Listeria Control	3	1 day		£3000	N/A
Food Processing Hygiene Management	4	5 days	✓	£15,000	£1500
Allergen Management	4	2 days	✓	£6500	£550
Listeria Management	4	2 days	✓	£6500	£550
Listeria Management Practical	4	2 days		£5000	N/A
Cleaning in Place (CIP)	4	2 days	✓	£6500	£550
Validation Cleaning	4	4 hours		£1650	£175
Hygiene for Maintenance Engineers	4	1 day		£3300	£275

ELeaning

from Holchem

ELearning Academy

The beauty of ELearning, is that it allows the learner to access the training materials they need, at a time and place that is convenient to them. The web resource is an 'always on' service, which means that learners can go at their own pace and the time in a classroom is minimised.

The web-based service is easy to use, in that it creates an individual account which can then be used to purchase one of several courses. Once the course has been successfully completed, a certificate of achievement is generated.

The web-based courses available in the Holchem ELearning academy include:

Introduction To Cleaning and Chemical Safety

Designed to give delegates a clear understanding of the fundamentals of cleaning and disinfection within a food and drink processing facility. To give a better understanding of the risks endured with working with chemicals as well as understanding their responsibilities with a view to reducing the risk of accidents in the workplace.

Hygiene Awareness for Cleaning Operatives - Detailed training in: reasons for cleaning, cleaning and disinfection, methods of cleaning & disinfection, disinfection equipment and hygiene documentation.

Cleaning in Place (CIP) - Designed to enhance understanding of CIP for individuals who have responsibility for the operation, monitoring or maintenance of CIP systems. The course includes: Overview of cleaning; Typical CIP sequence; Cleaning Factors; Chemical Selection; CIP Sets; CIP Design and Common Issues and CIP records.

Listeria Awareness - Designed for food handlers, supervisors and managers within all departments working in food manufacturing and covers an overview of bacteria, Listeria awareness and the Listeria control plan.

Allergen Awareness - Designed for food handlers who have limited knowledge of allergens or food intolerances. The course gives a basic awareness of allergens, food intolerances and how to control allergens in a manufacturing environment.

Root Cause Analysis - Designed for people who are working in the food industry and require the skills and techniques to undertake root cause analysis, as required by The Global Food Safety Standard Issue 8.

Level 2 Food Safety - The course has been designed for entry level into a food factory.

HACCP - Designed for HACCP team members, internal auditors and personnel, who are required to understand the fundamental principles of HACCP.

Manual Handling - Covers sections such as; manual handling techniques, how manual handling can cause personal injury, how to apply practical solutions when undertaking manual handling activities, risk and ergonomic assessments and industry legislation.

Display Screen Equipment Assessment - The course has been designed specifically for people who work in an office environment, who mainly work at a computer. It discusses how the computer's user, and the workspace fit together, to ensure that risks don't develop over time.

There are significant discounts available when purchasing multiple ELearning licences:

Current List Price	Number of Licenses	Discounted Price per License
£50	1	£50
£50	2-10	£30
£50	11-19	£20
£50	20+	£15



Open Plant

Cleaning Courses



Level 2 Hygiene Awareness for Operatives

Course Summary

The Hygiene Awareness for Operatives gives detailed practical training for individuals who are directly involved in the hygiene function within the food processing sector. The training consists of eight learning modules covering an introduction to the basic principles of cleaning and disinfecting a food processing facility.

This course covers the following topics:

- Reasons for Cleaning
- Detergents & Disinfectants
- Stages of a Hygiene Clean
- Types of Cleaning Methods
- Hygiene Practices
- Dosing & Application Equipment
- Cleaning Utensils
- Hygiene Documentation

Each topic is presented clearly and concisely to allow learners to understand the fundamentals of effective hygiene in a food processing facility and to understand their key responsibilities.

Learning Objectives

- To understand the importance of cleaning and disinfecting in a food processing facility
- To understand the cleaning methods used for different types of manufacturing environments
- To understand the detergents used for different types of product soiling
- To understand how disinfectants work
- To understand the elements required to clean effectively and efficiently
- Understand how hygiene processes should be monitored and documented

Who Should Attend

This training is an entry level course and is recommended to be completed prior to advanced hygiene courses.

The course is aimed at hygiene operatives working in the food and drink industry and individuals who are new to the hygiene function.

Location – Customer specific On-site course (contact Holchem)

Duration – 3 hours

Maximum Number – 20 delegates

Assessment – Multiple Choice Test

Qualification Awarded – Level 2 Holchem Attendance Certificate

Price - £1100 per session

Level 2

Effective Hygiene During Production

Course Summary

Effective Hygiene During Production gives detailed and practical training for Hygiene and Production Operatives who are directly involved in hygiene tasks carried out during production.

The training consists of ten learning modules covering principles of cleaning and disinfection; specifically related to product change-over, allergen and species cleaning in the food and beverage sectors.

This course covers the following topics:

- Interim Cleaning Objectives
- Detergents and Disinfectants used for Interim Cleaning
- Interim Cleaning Methods
- Interim Cleaning Best Practice
- Stages of Interim Cleaning
- Common Issues
- Validation of Interim Cleaning
- Washrooms
- Housekeeping
- Personal Hygiene

Each topic is presented clearly and concisely to allow learners to understand the importance of interim cleaning in a food processing facility and to understand their key responsibilities.

Learning Objectives

- To understand the different reasons for cleaning during production
- To understand best practice cleaning
- To understand reasons for using different cleaning chemicals
- To understand the cleaning methods required for interim cleaning
- To understand the controls required when cleaning during production
- To understand the importance of good housekeeping and Clean as You Go

Who Should Attend

This training is an entry level course and is recommended to be completed prior to advanced hygiene courses.

The course is aimed at hygiene and production operatives who are directly involved in hygiene tasks carried out during production.

The course would also be beneficial to individuals who are working in a food processing facility and have limited knowledge of food hygiene.

Location – Customer specific On-site course (contact Holchem)

Duration – 3 hours

Maximum Number – 20 delegates

Assessment – Individual and Group Activities

Qualification Awarded – Level 2 Holchem Attendance Certificate

Price – £1100 per session



Level 3 Cleaning Technology & Control

Highfield Qualification

Course Summary

The Cleaning Technology & Control course gives detailed and practical training for Hygiene Supervisors and Hygiene Team Leaders who are directly involved in the supervision of a hygiene operation in the food and beverage industry.

The course covers the main principles of open plant and utensil cleaning & disinfection. The course comprises of presentations, individual activities and a comprehensive group workshop activity with discussions and feedback.

This is a Level 3 course which is accredited by Highfield Awarding Body for Compliance and consists of 13 learning modules in three specific areas of the hygiene function of a food and beverage facility.

This course covers the following topics:

Open Plant Cleaning & Disinfection

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

Wash Areas & Tray Washing

- Wash Area Design
- Tray & Rack Washers
- Trouble Shooting

Hygiene Process Control

- Inspection Techniques
- Importance of Monitoring
- Troubleshooting
- Cleaning Instructions
- Sign Off Sheets
- Planners & Training Matrix

Each module is presented clearly and concisely to allow learners to understand the importance of effective hygiene in a food processing facility and to understand their key responsibilities in supervising the hygiene team and overall hygiene operation.

Learning Objectives

Completion of this accredited course will allow the learner to have an enhanced awareness and understanding of all aspects of hygiene within a food processing environment.

- To understand the importance of effective hygiene operation in a food and beverage operations facility.
- To understand the objectives of cleaning and potential hazards
- To understand reasons for choosing detergents for different product soiling.
- To understand how disinfectants work
- To understand the cleaning methods required for different food processing operations
- To understand the benefit of automatic dosing and chemical application equipment
- To understand the benefit of using automatic washing machines
- To understand when, how and why to carry out hygiene inspections
- To understand the difference between monitoring, verification and validation techniques
- To understand the importance of hygiene related documentation systems

Who Should Attend

This course is aimed at Hygiene Supervisors and Hygiene Chargehands or Team Leaders, either directly involved in the supervision of a hygiene operation in the food processing sector, or as training for Hygiene Operatives hoping to progress to a supervisory position.

A basic knowledge of cleaning and disinfection is essential.

This course requires both spoken and written English skills.

Location

On-site course - customer specific (contact Holchem)
Off-site course - there are various courses scheduled throughout 2020 which are listed on the training programme, page 27 of this brochure

Duration - 1 day

Maximum number - 20 delegates

Assessment - Multiple choice exam and various individual and group activities

Qualification Awarded - Highfield Qualifications
Accredited Level 3 Certification

Price - On-site = £3000 per session; Off-site = £250 per delegate



Level 4 - Food Processing Hygiene Management

Highfield Qualification

Course Summary

The Food Processing Hygiene Management course has been specifically devised for those involved in managing or assessing hygiene operations / activities in the food or beverage processing sector. The course includes essential management skills, including recruitment, retention of staff, training and motivating a team, as well as covering the main principles of managing the hygiene function within a food processing facility.

The course covers the following topics:

Study Block 1 (3 days)

Hygiene Management

- Staff Selection, Training, Motivation & Retention
- Role & Management of Contractors and suppliers
- Legislation & 3rd Party Standards
- HACCP

Hazard identification, management and control

- Microbial, Allergen, Chemical & Foreign Body Management
- Hygienic Design
- Hazard Management & Control Model

Study Block 2 (2 days)

Cleaning and Disinfection

- Detergents and Disinfectants
- Stages of Cleaning
- Open Plant Cleaning
- Washing Machines
- Cleaning in Place

Hygiene Process Control

- Validation, Monitoring and Verification
- Sampling, Testing, Documentation & Reporting

Learning Objectives

Completion of this accredited course will allow the learner to have an enhanced understanding of all aspects of managing the overall hygiene function within a food processing environment.

- Identify motivation techniques and the role they, and demotivation, plays in managing a hygiene team
- Identify the importance of staff selection and retention

- Identify HACCP prerequisites
- Understand the application of HACCP in managing the food process and operational prerequisites in managing the processing environment
- Identify external audit standards and how to comply with them
- List 5 categories of detergents and the role of each type
- List the 7 main stages of a clean
- List 6 methods of cleaning and the energies used for each
- Explain reasons why different application & dosing equipment are used
- Identify and explain 4 types of microbiological contamination
- Identify hazards associated with food processing and list 3 types of hazard control
- Identify and explain the main reasons for hygienic design
- List 3 common issues with CIP systems
- Identify 2 types of CIP system
- Define validation, monitoring and verification

Who Should Attend

This course is aimed at Hygiene Managers directly involved in the management and assessment of hygiene operations in the food and beverage processing sector. It is also suitable for Technical Managers and those who wish to demonstrate that they have a competent person in charge of their hygiene function. It is recommended that delegates are qualified in Level 4 Food Safety or equivalent and have experience of hygiene and cleaning and disinfection. This course requires both spoken and written English.

Location

On-site course – customer specific (contact Holchem)
Off-site course – there are various courses scheduled throughout 2020 which are listed on the training programme, page 27 of this brochure

Duration - 5 days (2 study blocks; 3 days and 2 days)
Maximum number – 20 delegates

Assessment - The course comprises presentations, individual activities and a comprehensive group workshop activity with discussions and feedback. Each candidate will submit a portfolio of evidence, consisting of a series of workbooks and assignments, the latter being employment based.

Qualification Awarded – Highfield Qualifications
Accredited Level 4 Certification

Price - On-site = £15,000 per session; Off-site = £1,500 per delegate



Level 4 Hygiene for Maintenance Engineers

Course Summary

The Hygiene for Maintenance Engineers course contains detailed and practical training and advice for Maintenance Engineers who are directly involved in the maintenance of fabrication, machinery and equipment in a food and beverage processing environment.

The training consists of 7 key learning modules covering the following topics:

- Food Hazards applicable to the Manufacturing Infrastructure
- Hazards Arising from the Role as a Maintenance Engineer
- Hygienic Design to Control Hazards
- Personal Hygiene to Control Hazards
- Good Practices to Control Hazards
- Maintenance Programmes
- Cleaning & Disinfection

Each topic is expertly presented to allow learners to understand the importance of carrying out maintenance, hygienically, in a food processing facility.

Learning Objectives

Completion of this course will allow the learner to have an enhanced understanding of hygienic food processing plant maintenance.

- To understand how the role of a Maintenance Engineer can mitigate hazards in a food processing environment with good hygienic design of the building, services and equipment
- To understand the importance of maintenance programmes in retaining good standards of hygiene in a food processing facility.

Who Should Attend

This course is aimed at Maintenance Engineers directly involved in the maintenance of fabrication, machinery and equipment in a food and beverage manufacturing facility.

It is recommended that delegates are qualified in Level 4 Food Safety or equivalent and have experience of working in the food industry. This course requires both spoken and written English.

Location -

On-site course - customer specific (contact Holchem)

Off-site course - there is a scheduled course listed on the training programme, page 27 of this brochure

Duration - 1 day

Maximum Number - 20 delegates

Assessment - Competence is assessed by the completion of practical group workshop exercises, which are carried out during the training sessions

Qualification Awarded - Level 4 Holchem Attendance Certificate

Price - On-site = £3,300 per session; Off-site = £275 per delegate

Hazard Control

Courses



Level 2 Listeria Awareness

Course Summary

The Listeria Awareness course contains detailed and practical training which is aimed at representatives from all departments within High Risk and High Care Food Processing facilities.

The training consists of 4 key learning modules covering the following:

- Listeria Facts
- Listeria Control Plan
- Cleaning Schedules
- Control of Listeria in High Risk / High Care

Learning Objectives

Completion of this course will allow the learner:

- To gain an understanding how everyone can contribute to the control of Listeria in a food processing environment.
- To raise awareness of the importance of Listeria control in a High Risk / High Care food processing area.
- To understand the responsibilities of all departments that contribute to effective Listeria control.

Who Should Attend

This training is an entry level course and is recommended to be completed prior to the advanced Listeria courses.

This course is aimed at anyone working in a High Risk / High Care food processing environment. This would include representation from the Hygiene, Production, Engineering and Technical departments.

This course requires both spoken and written English skills.

Location - On-site course – customer specific (contact Holchem)

Duration - 2 hours

Maximum Number - 20 delegates

Assessment - Multiple Choice Test

Qualification Awarded - Level 2 Holchem Attendance Certificate

Price - On-site = £1,100 per session

Level 3

Practical Listeria Control

Course Summary

The Listeria Control course contains detailed and practical training to individuals who would be expected to enforce Listeria controls and practices developed by senior management.

The course is a blend of classroom and factory based learning which consists of presentations, workshops, activities and a factory based exercise focussing on Listeria control.

The training consists of 7 key learning modules covering the following:

- Introduction to Listeria
- Listeria Prevention – Barriers
- Listeria Sources – Harborage Areas
- Cross Contamination Vectors
- Cleaning Schedule
- Environmental Sampling
- Control of Listeria in High Risk / High Care

Learning Objectives

Completion of this course will allow the learner to gain an understanding how everyone can contribute to the control of Listeria in a food processing environment.

- To understand what Listeria is and where it originates.
- To understand why Listeria is an issue in a High Care / High Risk food processing environment.
- To understand what practical Listeria controls are required to reduce the risk of Listeria issues.

Who Should Attend

This course is aimed at Supervisors and Team Leaders who would be expected to enforce Listeria controls and practices developed by senior management. It is recommended that delegates are qualified in Level 4 Food Safety or equivalent.

This course requires both spoken and written English skills.

It is recommended for representatives from all departments that are involved with the food processing environment; Hygiene, Production, Engineering and Technical.

Location – On-Site course – customer specific (contact Holchem)

Duration – 1 day

Maximum Number – 20 delegates

Assessment – Competence is assessed via two practical exercises carried out in the factory areas to critically assess the High Risk / High Care facility.

Qualification Awarded – Level 3 Holchem Attendance Certificate

Price – On-site = £3,000 per session





Level 4 Listeria Management

Highfield Qualification

Course Summary

The Listeria Management course has been specifically designed to enable a technically qualified person with a basic understanding of microbiology to be competent in understanding the essential components of a Listeria Management Plan and in the critical assessment of their own High Risk / High Care food manufacturing facility.

This is a Level 4 course which is accredited by Highfield Awarding Body for Compliance and is divided into four main modules consisting of Hygiene Management, Hazard Management, Cleaning & Disinfection and Hygiene Process Control.

The training comprises the following modules:

- Listeria Introduction, History and Environmental Specification
- Listeria 5-point Control Plan
- Barriers to Entry
- Listeria Sources
- Listeria Vectors
- Listeria Removal – Cleaning and Disinfection
- Listeria Plan Verification
- HACCP Introduction / Refresher
- Pre-requisite Plan
- Listeria Management Plan and Responsibilities
- Listeria Incident Management

Learning Objectives

The course is designed to enable delegates to become competent in understanding the basic components of a Listeria control plan and the critical assessment of their own manufacturing facility to ascertain and control appropriate Listeria barriers, sources, harbourage sites and food product cross-contamination vectors

- To understand what Listeria is, where it comes from.
- To identify areas where Listeria is common in a High Care / High Risk food processing environment.
- To identify the practical Listeria controls required to reduce the risk of Listeria issues.
- To implement a pre-requisite plan.
- To implement a robust Listeria Management Plan.
- To understand and implement a thorough Listeria Incident Management Plan.

Who Should Attend

This course is aimed at Managers and Senior Managers directly involved in the management of a High Risk / High Care food and beverage processing facility. It is recommended that delegates are qualified in Level 4 Food Safety or equivalent and have an understanding of microbiology.

This course requires both spoken and written English. It is recommended for representatives from all departments that are involved with the food processing environment; Hygiene, Production, Engineering and Technical.

Location

On-Site course – customer specific (contact Holchem)
Off-site course - there are courses scheduled throughout 2020 which are listed on the training programme, page 27 of this brochure.

Duration - 2 days

Maximum number - 20 delegates

Assessment - The course comprises of presentations, individual activities and group workshop activities. Each candidate will submit a portfolio of evidence consisting of a series of workbooks and assignments, the latter being employment based OR the completion of a Level 4 examination.

Qualification Awarded - Highfield Qualifications Accredited Level 4 Certification.

Price - On-site = £6,500 per session; Off-site = £550 per delegate

Holchem offer a practical Level 4 Listeria Management training option which is site specific.

For more information, please contact Holchem

Level 2

Allergen Awareness

Course Summary

The Allergen Awareness course gives detailed training and advice to Hygiene and Production operatives working in a food and beverage processing environment, including handling and processing areas.

The training consists of eight learning modules covering an introduction to the basic principles of allergen control in a food processing facility.

This course covers the following topics:

- Food Allergy Awareness
- Food Allergy vs Food Intolerance
- What are Food Allergens?
- Allergen Legislation
- Allergen Control
- Validation, Monitoring and Verification

Each topic is presented clearly and concisely to allow learners to understand the importance of allergen awareness and control in a food processing facility and to understand their responsibilities.

Learning Objectives

- To raise awareness of the importance of Allergen Control and Management on a food processing site.
- To understand the risks associated with failure to comply with legislation and requirements.

Who Should Attend

This training is an entry level course and is recommended to be completed prior to advanced hygiene courses.

The course is aimed at hygiene and production operatives working in a food and drink manufacturing environment and individuals who are new to the food industry.

Location – Customer specific On-site course (contact Holchem)

Duration – 3 hours

Maximum Number – 20 delegates

Assessment – Multiple Choice Test

Qualification Awarded – Level 2 Holchem Attendance Certificate

Price – £1100 per session





Level 4 Allergen Management

Highfield Qualification

Course Summary

The Allergen Management course has been specifically designed to enable a technically qualified person, with a basic understanding of allergen management, to be competent in understanding the components of an Allergen Management Plan and in the critical assessment of their own food manufacturing facility.

This is a Level 4 course which is accredited by Highfield Awarding Body for Compliance and is divided into six main modules:

- Mechanics of Allergic and Intolerance Reactions
- Risks to Consumers of Adventitious Cross Contact
- Requirements of 3rd Party Standards (including BRC v8)
- Allergen Legislation
- Cleaning as an Allergen Intervention and Control
- Testing for Allergens

Learning Objectives

- To understand what allergens are
- To understand the impact of allergens to susceptible and vulnerable individuals
- To understand the allergen related legislation, requirements and guidelines
- To be able to outline the impact of the above on the food processing site
- To be able to implement policies and practices to manage allergens within the food production environment

Who Should Attend

This training is an advanced level 4 course and it is recommended that the Level 2 Allergen Awareness course to be completed prior to advanced courses. The course is aimed at Hygiene and Production Operatives working in a food and drink manufacturing environment who are responsible for managing allergens and are involved with allergen control in the production areas.

Location

On-Site course – customer specific (contact Holchem)

Off-site course - there are courses scheduled throughout 2020 which are listed on the training programme, page 27 of this brochure

Duration - 2 days

Maximum Number – 20 delegates

Assessment - The course comprises presentations, individual activities and group workshop activities. Each candidate will submit a portfolio of evidence consisting of a series of workbooks and assignments.

Qualification Awarded – Highfield Qualifications Accredited Level 4 Certification

Price - On-site = £6,500 per session; Off-site = £550 per delegate



CIP

Courses



Level 3 CIP

Course Summary

The Cleaning in Place course can be used as an introduction to CIP for new employees, or as a refresher training for more experienced individuals.

The CIP 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 covers the following topics:

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

Each topic is presented clearly and concisely to allow learners to understand the basic principles of CIP.

Learning Objectives

- To understand the importance of an effective CIP system
- To understand the difference in CIP systems and the benefits associated to each
- To identify the detergents required for specific systems and soiling
- To understand the importance for hygienic design
- To identify common issues relating to CIP systems and to effectively trouble shoot
- To understand how CIP cleans should be monitored and documented

Who Should Attend

This training is an entry level course and is recommended to be completed prior to advanced CIP courses.

The course is aimed at Hygiene and Production Operatives who are directly related to the operation and monitoring of CIP systems in a food and drink manufacturing environment.

Location

On-site course – customer specific (contact Holchem).

Off-site course - there is a scheduled course listed on the training programme, page 27 of this brochure.

Duration - 4 hours

Maximum Number – 20 delegates

Assessment - Competence is assessed by the completion of practical group workshop exercises which are carried out during the training sessions.

Qualification Awarded – Level 3 Holchem Attendance Certificate

Price - On-site = £1,650 per session; Off-site = £175 per delegate



Level 4 CIP

Highfield Qualification

Course Summary

This Cleaning in Place course has been specifically designed to enable a technically qualified person with a good understanding of open plant cleaning principles and chemistry to be competent in understanding and assessing cleaning in place circuits and CIP sets.

This is a Level 4 course which is accredited by Highfield Awarding Body for Compliance and is divided into eight main modules:

- Cleaning in Place - Introduction
- Vessel Cleaning
- Pipework Cleaning
- CIP Set Types
- Management of CIP
- Chemistry of CIP
- Hygienic Design
- Optimisation of CIP

Each module is expertly presented to allow learners to understand the principles of CIP and enable them to transfer the skills and knowledge gained to their own CIP systems.

Learning Objectives

- To understand the different types of CIP system
- To have the ability to recognise CIP system types and know how they operate
- To understand total loss systems versus rinse recovery systems and the differences in designs
- To recognise common CIP issues and identify solutions as necessary
- To be able to optimise a CIP system

Who Should Attend

This training is advanced level and it is recommended for the Level 3 CIP training to be completed prior to attending this course.

The course is aimed at any individual who is responsible for managing the CIP processes, or anyone wanting to build an understanding of CIP system design

Location

Off-site course - there are courses scheduled throughout 2020 which are listed on the training programme, page 27 of this brochure

Duration - 2 days

Maximum Number - 20 delegates

Assessment - The course comprises of presentations, individual activities and group workshop activities. Each candidate will submit a portfolio of evidence consisting of a series of workbooks and assignments.

Qualification Awarded - Highfield Qualifications Accredited Level 4 Certification

Price - Off-site = £550 per delegate



Hygiene Process Control Courses

Level 3

Auditing & Inspection

Course Summary

The Auditing and Inspection course gives detailed and practical training for individuals who are involved with the auditing of the hygiene management systems, cleaning procedures and inspection of the production facility, processing equipment and machinery in a food and beverage manufacturing facility.

The course is a blend of classroom and factory based learning which consists of presentations, workshops, activities and a factory based exercise focussing on food premises inspection control.

This course covers the following topics:

- What is Auditing?
- Types of Audits in a Food Factory
- Why Do We Audit?
- When Auditing is Required?
- Hygienic Design Issues
- Verification Methods

Each topic is presented clearly and concisely to allow learners to understand the fundamentals of auditing and inspection in a food processing facility and to understand their key responsibilities.

Learning Objectives

- To define different types of auditing.
- To select the most appropriate auditing style to achieve the desired outcome.
- To effectively plan and execute an audit.
- To understand the importance of thorough visual inspection.

Who Should Attend

The course is aimed at individuals from Technical and QA departments and Hygiene Managers and Supervisors who are involved with the auditing and inspection of a food or beverage processing facility.

It is recommended that delegates are qualified in Level 4 Food Safety or equivalent and have an understanding of microbiology. This course requires both spoken and written English skills.

Location - Customer specific On-site course

Duration - 3 hours

Maximum number - 20 delegates

Assessment - Competence is assessed via a practical exercise carried out in the factory areas to inspect the production areas.

Qualification Awarded - Level 3 Holchem Attendance Certificate

Price - £1650 per session





Level 4

Validation of Cleaning

Course Summary

The Validation of Cleaning course gives detailed and practical training for individuals who are involved with the monitoring, verification and validation of the open plant and CIP hygiene processes in a food and beverage manufacturing facility.

The course is a blend of classroom and demonstration based learning, which consists of presentations, workshops, activities and a demonstration on the different testing methods

This course covers the following topics:

- Reasons for Validation
- Hygienic Design
- Sampling Techniques
- The Cleaning Validation Process
- How to Produce a Cleaning Validation Report
- Monitoring and Verification of Cleaning to Ensure the Validation State is Maintained

Each topic is presented clearly and concisely to allow learners to understand the fundamentals of validation, verification and monitoring of a hygiene process in a food or beverage processing facility.

Learning Objectives

- To gain an understanding on which cleaning processes to validate and the differences between cleaning validation and cleaning verification
- To understand the validation prerequisites and how to complete a cleaning validation programme and then carry out the ongoing verification of cleaning

Who Should Attend

This training is advanced level and is aimed at Technical Teams, Hygiene Managers and Supervisors who are directly involved with the validation and verification of cleaning.

It is recommended that delegates are qualified in Level 4 Food Safety or equivalent and have an understanding of microbiology, allergens and species control.

This course requires both spoken and written English skills.

Location

On-site course - customer specific (contact Holchem)

Off-site course - there are courses scheduled throughout 2019 which are listed on the training programme, page 27 of this brochure.

Duration - 4 hours

Maximum Number - 20 delegates

Assessment - Competence is assessed by the completion of group workshop exercises

Qualification Awarded - Level 4 Holchem Attendance Certificate

Price - On-site - £1650 per session; Off-site - £175 per delegate

Testimonials

"The content of the course was relevant, detailed and concise. The course trainers immediately put all delegates at ease. The attendees were from a range of industries, varied levels within the food production industry and with different levels of background knowledge on the course subject. However, the course trainers were able to communicate the course material in a way which all delegates found engaging and educational. An excellent balance was struck between learning by rote and allowing all attendees to work together to find solutions using information presented. The overall experience was very positive and I would eagerly attend further courses in the future."

"The presentation of material was very good, clear and delivered in a professional yet fun manner. The tutors made sure everyone understood what was being taught and would explain in more detail if anyone did not quite grasp it. Tutors were both very smart and had a professional, yet fun delivery style and made us all feel at ease. The location was beautiful, which added value to the course."

"Course content reflects best practice in industry. Good balance between active and passive teaching style. The learning materials provided are very thorough and, together with the mix of interaction, group activity and presentations, provide what felt as a very comprehensive yet condensed course. The trainers are very friendly and knowledgeable. If they don't know the best answer for something, they will look it up for you, which is great."

"The content and delivery was excellent, and I'm sure industry will find the training very beneficial. It's great to provide a platform for people working in similar areas in food manufacture, to network and exchange ideas."

The trainers made you feel relaxed and did not put you under any pressure and they explained in a way that anyone could 100% understand. The group sessions were fun at the same time as educational; I would recommend going on a Ho/chem course to anyone that wants training but not to be bored!"



2020 Training Courses

Highfield Accredited Training Programme

Level 3 Cleaning Technology & Control (1 Day 09:00 to 17:00) £250 + vat: €275 + vat

11 February	Ergo, Bridgehead Business Park, Boothferry Rd, Hessle, HU13 0GD
19 February	The Horse & Jockey Hotel, Horse & Jockey, Co. Tipperary, Ireland
11 March	Manor of Groves, High Wych, Sawbridgeworth, Hertfordshire, CM21 0JU
25 March	Holchem, Gateway House, Pilsworth Road, Pilsworth, Bury, BL9 8RD
15 April	Cardiff Metropolitan University, Llandaff Campus, Western Ave, Cardiff, CF5 2YB
6 May	North Lakes Hotel & Spa, Ullswater Road, Penrith, Cumbria, CA11 8QT
21 May	Hilton St Georges Park Hotel, Newborough Road, Burton on Trent, DE13 9PD
9 September	Armagh City Hotel, 2 Friary Road, Armagh, County Armagh, BT60 4FR.
23 September	Thorpe Park Hotel & Spa, 1150 Century Way, Thorpe Park, Leeds, West Yorkshire, LS15 8ZB
7 October	Lanhydrock Hotel and Golf Club, Lostwithiel Road, Bodmin, PL30 5AQ
21 October	Forest Pines, Double Tree by Hilton, Ermine Street, Broughton, Brigg, DN20 0AQ

Level 4 Validation (1/2 Day 10:00 to 14:00) £175 + vat

9 June	Holchem, Gateway House, Pilsworth Road, Pilsworth, Bury, BL9 8RD
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Level 4 Hygiene for Maintenance Engineers (1 Day 09:00 to 17:00) £275 + vat

16 June	Holchem, Gateway House, Pilsworth Road, Pilsworth, Bury, BL9 8RD
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Level 4 Food Processing Hygiene Management (3 Days + 2 Days 09:00 to 17:00) Book via Campden BRI

25/26/27 February 17/18 March	Campden BRI, Station Road, Chipping Campden, Gloucestershire, GL55 6LD
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Level 4 Food Processing Hygiene Management (3 Days + 2 Days 09:00 to 17:00) £1,500 + vat

28/29/30 April	Holchem, Gateway House, Pilsworth Road, Pilsworth, Bury, BL9 8RD
26/27 May	
1/2/3 September	Holchem, Gateway House, Pilsworth Road, Pilsworth, Bury, BL9 8RD
30 September & 1 October	

Level 4 Cleaning in Place (CIP) (2 Days 09:00 to 17:00) £550 + vat

1/2 April	Holchem, Gateway House, Pilsworth Road, Pilsworth, Bury, BL9 8RD
16/17 September	Holchem, Gateway House, Pilsworth Road, Pilsworth, Bury, BL9 8RD

Level 4 Allergen Management (2 Days 09:00 to 17:00) £550 + vat

23/24 June	Holchem, Gateway House, Pilsworth Road, Pilsworth, Bury, BL9 8RD
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Level 4 Listeria Management (2 Days 09:00 to 17:00) £550 + vat

7/8 April	Holchem, Gateway House, Pilsworth Road, Pilsworth, Bury, BL9 8RD
22/23 September	Holchem, Gateway House, Pilsworth Road, Pilsworth, Bury, BL9 8RD
3/4 November	Canal Court Hotel, Merchants Quay, Newry, BT35 8HF



HOLCHEM

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