



Introduction to Cleaning & Chemical Safety

This training course contains detailed and practical training relating to Hygiene Processes and Chemical Safety in the food processing sector.



The course is aimed at all members of the Hygiene Team or any person who is directly involved in the hygiene operation or the handling storage, dispense or application of cleaning chemicals.

The key objectives of the course are:

- To understand the fundamentals of cleaning and disinfection.
- To understand the risks of working with chemicals
- To understand everyone's responsibilities relating to the handling of chemicals

Course Content

The 45-minute training course includes nine learning modules.

Assessment of understanding is measured by the completion of a multiple-choice quiz.

Delegates will be issued with a certificate of attendance on completion of the course.

Modules covered within the course are:

- Why do we clean?
- Cleaning Energies
- Detergents & Disinfectants
- Stages of a Hygiene Clean
- COSHH
- Classification of Chemicals
- Labelling and Hazard Symbols
- Accidents and First Aid
- Safe Working Practices

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