



## **CLEANING AND SANITATION**

### Course Description

The **Principles of Hygiene and Sanitation in Food and Beverage Processing** course is an introduction to, or refresher of, the fundamental cleaning and sanitation requirements in food and beverage processing to achieve a good level of hygiene and introduces advanced concepts such as microbiology. The course is a foundation for all of our other training courses and it is recommended that it is completed before any of the more advanced courses.

The fundamental principles are explained in a concise way to explain why and how we clean before exploring how hygiene chemicals work and how hygiene procedures should be managed, monitored and documented.

### Course Modules:

1. **Basic hygiene and cleaning concepts**
2. **Cleaning chemistry**
3. **Food Microbiology**
4. **Disinfection (Sanitation)**
5. **Monitoring and Documentation**

## **Learning Objectives**

- Why we clean and the consequences of not cleaning
- The types of microorganism related to food and beverage production, the impact they have and how to control them
- The difference between detergents and disinfectants and how they work
- How to safely use cleaning chemicals
- Why and how to monitor cleaning, and how to measure performance
- How and why cleaning should be documented