

**Clean Out of Place (COP)**

This course is aimed at operatives working in food processing, and, in particular, those who would be involved in the cleaning or supervision of cleaning.

This course will allow you to understand and apply cleaning techniques to utensils, equipment and plant. Details include descriptions and demonstrations of cleaning equipment, sterilisation and disinfection of areas, as well as Cleaning Schedules.

***Note:*** *Please make Water Technology aware if any additional learning support is required.*

Aims: To plan and apply the theory of cleaning in a food processing environment

Objectives:

* Recognize the dangers surrounding chemical cleaning
* Recognize chemicals, detergents and their functions
* List the 3 energies required for cleaning
* List the stages of cleaning
* Recall the different cleaning methods
* Recognise different cleaning equipment and its function
* Be familiar with CICs and their purpose
* List 3 ways to evaluate and verify COP

**Duration**

2 hours

**Assessment:** Multiple choice question paper. A minimum of 70% must be achieved on the assessment paper to pass.

**Delivery:** Classroom based or Virtual

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