

## Clean In Place (CIP)

### City & Guilds Assured

Designed for Process Control Operatives, their supervisors and managers. This course provides the user with a detailed understanding of the principles and chemistry behind Cleaning In Place, CIP Sets and equipment.

We deliver a range of bespoke courses designed for the dairy, food and beverage industries.

Modules covered within the course:

- Chemical Safety
- Types of CIP
- Requirement of CIP
- Sinner's Circle
- Spray heads
- Chemicals & detergents
- Optimisation
- Validation process

Flexible learning environment.

Virtual or Classroom – based options available.

Certificates of training issued to all successful participants.

For more information please contact:

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or

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