



FOODCLEAN ACADEMY

TRAINING BROCHURE

2023

2023 Training Price List



Course	Duration	Accredited	Face to Face Training		Virtual Training	
			Group Price	Delegate Price	Group Price	Delegate Price
Introduction to Allergens		✓		£50		
Introductions to HACCP		✓		£50		
Manual Handling		✓		£50		
Level 1						
Food Safety Level 1		✓		£50		
Health & Safety Level 1		✓		£50		
Level 2						
Food Safety in Manufacturing Level 2		✓		£50		
Food Safety Level 2		✓		£50		
Health & Safety Level 2		✓		£50		
Level 3						
Food Safety Level 3		✓		£275		
Health & Safety Level 3		✓		£275		

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2023 Bespoke Training

FoodClean proudly offers Bespoke Training Packages based on the modules shown in the tables below. These training packages provide you with a unique opportunity to personalise your own training courses to suit your hygiene and food safety knowledge requirements.

Technical Course				
1. Chemflow	2. Powerboost	3. PowerSat	4. SatPoint	5. Technifoamer
1.1 Overview and Safe Use	2.1 Overview and Safe Use	3.1 Overview and Safe Use	4.1 Overview and Safe Use	5.1 Overview and Safe Use
1.2 Satellite	2.2 Maintenance	3.2 Maintenance	4.2 Maintenance	5.2 Maintenance
1.3 Maintenance	2.3 Grundfos Go Theory	3.3 How to test and adjust titrations	4.3 How to test and adjust titrations	
1.4 Titration Testing	2.4 Basic Pump Theory			
1.5 Log Trace Overview	2.5 How to size a pump			
	2.6 Water saving measures			
	2.7 How to track water usage			
Products and Services Course				
1. General Food Manufacturing Cleaning	2. Practical Session	3. COSHH	4. Chemical Awareness	5. Chemical Application
1.1 Why Do We Clean	2.1 Practical	3.1 Overview	4.1 Overview	5.1 Chemical/ Foam injectors
1.2 How Do We Clean	2.2 FoodClean Revolution & Product Presentation	3.2 Technical Documentation	4.2 Detergents	5.2 Chemical application Tools
1.3 What Do We Clean With		3.3 Responsibilities	4.2 Sanitisers	5.3 Local Pickup Q2 Satpoints
1.4 PPE		3.4 Signs and Warnings	4.3 Symbols and Warnings	5.4 Sanitiser Application
		3.5 Implementation	4.4 PPE	Dosatron
			4.5 Safe Handling	5.6 Drum Handling and Trolleys

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SUSTAINABLE FOOD HYGIENE

