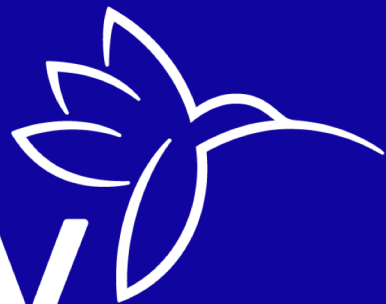


Diversey



Hygiene Academy



e-learning



Training Challenges

1. Quality and Consistency
2. Managing Training Cost
3. High Employee Turnover



Diversey® Hygiene Academy

A cloud based solution that fits your business!

Create, print and digitally sign training course certificates, and incorporate expiration policies

Add your local company content AND create quizzes for your content

No expensive hardware or software required

Access powerful reporting capabilities to monitor employee participation, performance and progress



Customize with your own branding and material



Diversey® Hygiene Academy

- Dashboard Capabilities

Track enrollment, course activity and completion stats by:

- Date completed
- User log in
- Course
- # of sessions (total and per user)



Track course stats

- Least / most viewed courses
- Most completions / course

- Assign a completion timeline for each course
- Create reward incentives / badges



4 Course “Categories”

ESSENTIAL COURSES

- Chemical Safety
- Principles of Cleaning
- Microbiology

PROCESS COURSES

- GMP for Food Plants
- Hygienic Design
- Allergens Management

SPECIFIC MICROBE CONTROL COURSES

- Listeria
- Campylobacter
- Biofilm
- Salmonella

APPLICATION COURSES

- OPC
- CIP
- Bottle Washing
- Membrane Cleaning
- Track Treatment
- Crate Washing

Courses accredited by CPD a global standards company for training material



Diversey Hygiene Academy Courses

CATEGORY	REF	COURSE	COURSE MODULES	
ESSENTIAL COURSES	E1	CHEMICAL SAFETY	Cleaning safely with detergents and disinfectants	
	E2	PRINCIPLES OF CLEANING	1. Basic hygiene and cleaning concepts 2. Chemistry 3. Food microbiology 4. Disinfection (sanitation) 5. Monitoring and Documentation	
	E3	MICROBIOLOGY	1. Introduction & Growth of Microorganisms 2. Spoilage Organisms 3. Pathogen Organisms	
APPLICATION COURSES	A1	OPC	1. OPC Fundamentals 2. OPC Applications	
	A2	CIP	1. CIP Concepts 2. CIP Units Concepts: Single Use, Recovery, Static Leg 3. Recovery CIP 4. Static Leg CIP	
	A3	BOTTLE WASHING	1. Bottle Washing Concepts and Equipments 2. Operational Applications 3. Control Applications	
	A4	MEMBRANE CLEANING	1. Basic Membrane Concepts 2. Membrane Materials: Applications restrictions 3. Membrane Cleaning Application	
	A5	TRACK TREATMENT	1. Track Treatment Concepts 2. Track Treatment Optimisation	
	A6	CRATE WASHING	Crate Washing Application	
PROCESS COURSES	P1	GMP FOR FOOD PLANTS	Personal Hygiene and Good Manufacturing Practices in Food Processing	
	P2	HYGIENIC DESIGN	Available Q3 2018	
	P3	ALLERGENS MANAGEMENT	Available Q2 2018	
SPECIFIC MICROBE CONTROL COURSES	S1	LISTERIA	Listeria Management in Food Processing	
	S2	CAMPYLOBACTER	Campylobacter Management in Food Processing	
	S3	BIOFILM	Managing and controlling Biofilm in a food and beverage production	
	S4	SALMONELLA	Available Q1 2018	



Diversey® Hygiene Academy

- Add your company's training videos and material to the selected Diversey courses
- Manage the employee set-up, training schedules and reporting function with ease
- Platform suited to very small single site to large corp multi site
- Ask for your no charge trial!!

