

Kitchen Hygiene eLearning Module

Jangro is a dynamic force in the cleaning supply industry and is the largest network of independent janitorial distributors in the UK and Ireland. We are proud to provide excellent service and the highest levels of quality, choice, training and technical support in the industry.



In this module you will learn to:

• Properly apply and follow rules of cleaning

- Understand the importance of kitchen hygiene
- Identify key areas for cleaning
- List the principles of dishwashing
- About the Kitchen Hygiene Module

Catering businesses are vulnerable to food contamination due to poor hygiene practices by food handlers or unhygienic working conditions.

In this course we will explain the required hygiene standards of a commercial kitchen environment by differentiating between disinfectors and sanitisers, helping you to understand how to properly clean walls and floors as well as preparing your staff for the somewhat daunting task of cleaning oven residue. Not only will this help you implement effective cleaning practices but it also minimises the risk of your customers becoming ill.

You will also learn the key principles of manual dishwashing as well as the three commercial dishwasher categories, so you and your staff can achieve the best possible results.

At the end of this course you will be able to understand and apply general cleaning rules for the kitchen, ensuring the environment is clear of pest infestation and food poisoning.



Other eLearning Modules Available

- Carpet Care
- Colour Coding & Infection Control
- COSHH Awareness
- Floor Care
- Health & Safety
- Housekeeping
- Introduction to Cleaning
- Introduction
- Washroom Hygiene

For more information contact your local Jangro Distributor or Jangro Head Office below

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