Diken University

Sanitation and Training Solutions

Sanitation Training Programs, by DIKEN UNIVERSITY

Diken™ INTERNATIONAL

Diken University
Sanitation and Training Solutions

OPERATOR AND SUPERVISOR SANITATION BASIC TRAINING PROGRAM

DIKEN UNIVERSITY creates training programs thats assure the sanitation knowledge that every operator must know in order to work in a food processing plant. Sanitation, production, and maintenance personnel can be responsible for some accidental sources of contamination, therefore, they must be trained in order to support the day-to-day operations of the different product safety programs that are alredy in place.

All of these program are available at NO EXTRA COST, to DIKEN INTERNATIONAL customers.

SANITATION CREW (BASIC)

Topic I: INDUSTRIAL SAFETY
1) DIKEN Chemical Products Safety Video
2) DIKEN Chemical Products Safety Course
3) Personnel Protective Equipment

Topic II: SANITATION CHEMICAL PRODUCT
4) Using DIKEN Chemical Products
5) Detergents and Germicides
6) Effective Cleaning And Disinfecting
7) Brushes

Topic III: SANITATION PRINCIPLES (BASIC)
8) Sanitary Quality of Food Fundamentals
9) Food Safety
10) The Problem of Food Contamination
11) Food Plant Sanitation Theory (part I)
12) Food Plant Sanitation Theory (part II)

Topic IV: FOOD MICROBIOLOGY (BASIC)
13) The World of Bacteria
14) Applied Microbiology to Food Sanitation (part I)
15) Applied Microbiology to Food Sanitation (part II)

Topic V: GOOD MANUFACTURING PRACTICES (BASIC)
16) Sanitary Habits
17) Good Manufacturing Practices
18) SOP and SSOP

Topic VI: STANDARD OPERATING PROCEDURES (BASIC)
19) Washing and Disinfection of General Areas of the Plant
20) Sanitary Control (Control of Personnel´s Hygiene)
21) Washing and Disinfection of Conveyor Belts
22) Drainage Treatment for Plants
23) CIP
24) Washing Personnel Clothes
25) Washing and Lubrication for immersion
26) SOP and SSOP Operations
27) Generic Tasks (floors, bathrooms, vehicles)
28) Specific Tasks (diffusers, Freezer rooms)
29) Washing Plastic Bins

Topic VII: HACCP
30) Basic Knowledge of HACCP

7 TOPICS / 30 SESSIONS / 32 HOURS

PRODUCTION AND MAINTENANCE CREW (BASIC)

Topic I: INDUSTRIAL SAFETY
1) DIKEN Chemical Products Safety Video
2) DIKEN Chemical Products Safety Course
3) Personnel Protective Equipment

Topic II: SANITATION PRINCIPLES (BASIC)
4) Sanitary Quality of foof Fundamentals
5) Food Safety
6) The Problem of Food Contamination
7) Food Plant Sanitation Theory (part I)
8) Food Plant Sanitation Theory (part II)

Topic III: FOOD MICROBIOLOGY (BASIC)
9) The World of Bacteria
10) Applied Microbiology to Food Sanitation (part I)
11) Applied Microbiology to Food Sanitation (part II)

Topic IV: GOOD MANUFACTURING PRACTICES (BASIC)
12) Sanitary Habits
13) Good Manufacturing Practices
14) SOP and SSOP

Topic V: HACCP
15) Basic Knowledge of HACCP

5 TOPICS / 15 SESSIONS / 18 HOURS

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OPERATOR AND SUPERVISOR SANITATION ADVANCE TRAINING PROGRAM

SANITATION CREW (ADVANCED)

Topic I: SANITATION CHEMICAL PRODUCTS (ADVANCED)
1) Implications of Quality in the Manufacturing of Sanitation Substances
2) Evaluation Criteria of Sanitation Substances
3) Detergents
4) Germicides
5) Soaps ans Disinfectants for Hands
6) Chemical Test Kits
7) Apparatus for Dispensing / Applying Sanitizing Chemicals
8) Refraction Indez
9) Electrical Conductivity
10) Chemical Passivation of Surfaces in the Plant
11) Kosher Certification

Topic II: FOOD MICROBIOLOGY (ADVANCED)
12) BioFilm
13) Salmonella spp
14) Escherichia coli O157:H7
15) Listeria monocytogenes
16) Other Pathogens
17) The World of Fungi
18) The World of Viruses
19) The World of Protozoan
20) Other Microorganisms
21) Parasites
22) Emerging Microorganisms
23) Latest Health Issues

Topic III: PMP / SSOP (ADVANCED)
24) Development, Validation and Successful implementation of SSOP
25) Sanitation Audits in the Plant

Topic IV: ADVANCED FOOD SAFETY ISSUES
26) HACCP Conference
27) GMP as a HACCP Prerequisite Audit
28) Food Defense
29) ISO 22000
30) SQF

4 TOPICS / 30 SESSIONS / 40 HOURS

PRODUCTION AND MAINTENANCE CREW (ADVANCED)

Topic I: SANITATION CHEMICAL PRODUCTS (ADVANCED)
1) Implications of Quality in the Manufacturing of Sanitation Substances
2) Evaluation Criteria of Sanitation Substances

Topic II: FOOD MICROBIOLOGY (ADVANCED)
3) BioFilm
4) Salmonella spp
5) Escherichia coli O157:H7
6) Listeria monocytogenes
7) Other Pathogens
8) The World of Fungi
9) The World of Viruses
10) The World of Protozoan
11) Other Microorganisms
12) Parasites
13) Emerging Microorganisms
14) Latest Health Issues

Topic III: GMP / SSOP (ADVANCED)
15) Development, Validation and Successful implementation of SSOP
16) Sanitation Audits in the Plant

Topic IV: ADVANCED FOOD SAFETY ISSUES
17) HACCP Conference
18) GMP as a HACCP Prerequisite Audit
19) Food Defense
20) ISO 22000
20) SQF

4 TOPICS / 21 SESSIONS / 25 HOURS

DISTRIBUTION AND SERVICE NETWORK

INTERNATIONAL COVERAGE

- U.S.A. (Headquarter)
- MÉXICO
- GUATEMALA
- HONDURAS
- EL SALVADOR
- NICARAGUA
- COSTA RICA
- PANAMÁ
- COLOMBIA
- ECUADOR
- CHILE

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Diken™ INTERNATIONAL
"Complete sanitation Solutions for your business"