

# 2025



## Level 4 – Validation, Monitoring & Verification

**Venue** Virtual Training via Microsoft Teams  
**Date** Thursday 10<sup>th</sup> April 2025

**Time** 09:00hrs - 13:00hrs

**Price** £ 300.00 + VAT per delegate  
€ 360.00 + VAT per delegate

**Who Should Attend?** The course gives detailed and practical training for Technical Teams and Hygiene Managers and Supervisors who are directly involved with the validation and verification of open plant and cleaning in place regimes within food and drink manufacturing environments.

**Contact** For any queries, specific dietary or physical access requirements please contact Kersia's Technical Service & Training Manager, David Childs:  
[david.childs@kersia-group.com](mailto:david.childs@kersia-group.com)

**Bookings** <https://www.kersia.uk/shop/training-courses/>

### Programme

The four-hour training course includes six learning modules.

Modules covered within the course are:

- Reasons for Validation
- Hygienic Design
- Sampling Techniques
- The Cleaning Validation Process
- How to produce a cleaning validation report
- Monitoring and Verification of cleaning to ensure the validated state is maintained.

### Assessment

Assessment is via participation of classroom activity workshops. This course is broadly comparable to Level 4 NVQ/SVQ.

### Course

The key objectives of the course are:

- To gain an understanding on which cleaning processes to validate and the differences between cleaning validation and cleaning verification.
- To understand the validation prerequisites and how to complete a cleaning validation program and then carry out the ongoing verification of cleaning.