



Nationwide Industrial Compliance & Education Ltd

## BICSc Food Premises Cleaning Certificate (FPCC)

### Why Attend?

The BICSc accredited scheme provides for qualification of Food Premises cleaning operators and highlights the professional approach of the employing organisation. It does so by setting a standard for the training and level of achievement of basic grade personnel in the skills it is essential that they should have.

### How will your organisation Benefit?

- Improve cleaning and hygiene standards within Food Premises
- Benefit from cost effective training and assessment
- Motivate and give recognition to those directly engaged on Food Premises cleaning tasks

### What is covered in the course:

This course is assessed in 3 stages of 10 modules each. For each stage, simply choose 10 modules relevant to your requirements.

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|--|---|
| AA1 Chemical Competence  | L18 Mechanical waste disposal system          |
| AA2 Machines: Safe use and care                                  | L19 Conveyor belt                             |
| AA3 Storage of equipment   | L20 Toasters                                  |
| K1 Single solution mopping                                       | L21 Manual equipment (cleaning)               |
| K2 Two solution mopping  | L22 Electrical equipment (cleaning)           |
| K3 Machine scrubbing and drying (separate machines)              | M1 Removal of waste (bins)                    |
| K4 Scrubbing and drying with electrically powered scrubber dryer | M2 Removal of waste (sack holders)            |
| K5 Scrubbing and drying with a battery powered scrubber dryer    | M3 Refuse collection and floor sweeping       |
| K6 Wall cleaning   | M4 Waste collection areas                     |
| K7 Window cleaning   | M5 Gulley and drain channel cleaning          |
| K8 Ventilation extract grilles                                   | M6 Pressure washing                           |
| L1 Mechanical vegetable peelers                                  | M7 Piped lance cleaning                       |
| L2 Multi purpose vegetable slicer                                | M8 Washing up by hand                         |
| L3 Food slicer   | M9 Machine pot/dish wash                      |
| L4 Food mixer  | M10 Maintenance descaling                     |
| L5 Grills  | M11 Dry steam cleaning                        |
| L6 Hob   | M12 Dust, damp wipe, wash, polish application |
| L7 Conventional oven   | M13 Suction cleaning                          |
| L8 Combi oven  | M15 Food storage bins                         |
| L9 Microwave ovens   | M16 Ceilings and high level walls             |
| L10 Bratt pans   | N1 Food preparation worktops                  |
| L11 Tilting kettles  | N2 Sinks                                      |
| L12 Deep fat fryer   | N3 Canopies                                   |
| L13 Refrigerators or cold rooms                                  | N4 Cleaning sanitary areas                    |
| L14 Hop cupboard   | N5 Cleaning showers and washroom furniture    |
| L15 Display cabinet  | N6 Cleaning kitchen wash hand basins          |
| L16 Bain marie   | N7 Racking and shelving                       |
| L17 Food trolleys  | N8 Cutting boards                             |

### What next?

Call 01508 471734 or eMail [enquiries@trainnice.com](mailto:enquiries@trainnice.com) now!

