

60% The increase of knowledge retention
e-learning has shown to deliver



Challenge

Hygiene is essential in the food and beverage industries. Having a well-trained workforce that recognise hygiene issues is an important step to avoiding risk to food safety and your brand reputation. But the skill gap is one of the main challenges the global food and beverage industries are facing today with a recent survey by the Economist, 50% of food companies positioned labour challenges, and more specifically skilled labour, as their number one challenge.

Providing a system that ensures the workforce is trained to perform to their best may pose additional challenges to companies. With frequent staff turn over face to face training is often complex to manage and very costly.

Solution

With these challenges in mind, Diversey has created the Hygiene Academy platform and e-learning courses. A cloud based solution that enables you to manage and deploy your own trainings and integrate our best in class knowledge into your operations. Research has shown that e-learning has the power to increase your employee's knowledge retention rate by up to 60%, owing to the design of e-learning courses and ability for students to learn at their own pace.

Value



With Diversey Hygiene Academy you can:

- Access the latest cloud technology that improves user experience and minimizes setup time.
- Remove the need for expensive hardware or software.



- Create, print and digitally sign training course certificates, and incorporate expiration policies according to your organizational needs.
- Drive consistency, with the same training delivered to all workers across all locations and in several languages.
- Increase accountability by tracking employee participation and provide documentation to workers and supervisors.
- Access powerful reporting capabilities to monitor employee participation, performance and progress.
- Save time and reduce expenses associated with face to face training.

Diversey e-learning Platform

Diversey Academy e-learning courses are hosted on the Diversey Online Learning Management System. The platform simplifies employee training administration, takes cost out of your operations and enables consistent training delivery across your organization.

Diversey e-learning Modules

Essential Courses

The foundation principles of hygiene to enable you to build an understanding of the role and importance of cleaning.

Application Courses

Training courses developed for specific hygiene applications commonly found in the food and beverage Industry.

Process Courses

Advanced courses dedicated to site-wide best practices.



Specific Microbe Control Courses

Courses focused on specific microbes that can impact food and beverage production via direct or cross contamination.

These courses help to increase awareness and provide pragmatic advice on mitigation and reduction of food safety risks within your process.

Please refer to the Diversey Hygiene Academy catalogue to see detailed course listings and the complete range of courses available.

ESSENTIAL COURSES

- Chemical Safety
- Principles of Cleaning
- Microbiology

APPLICATION COURSES

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

PROCESS COURSES

- Dry Cleaning
- GMP for Food Plants
- Hygienic Design
- Allergens Management
- Environmental Monitoring Program (EMP)

SPECIFIC MICROBE CONTROL COURSES

- Listeria
- Campylobacter
- Biofilm
- Salmonella

When you initiate an Hygiene Academy, our sector specialists won't be satisfied with just providing a report – they will help you maximise ROI and optimize your savings and efficiency best by working with you as a partner to define, implement and manage projects. Contact us today to get started:

Food & Beverage E-Learning: Diversey Hygiene Academy

