Hygienic Maintenance for Food and Beverage Processing Plants

Maintenance Management & Engineering

Course Overview

Hygienic Maintenance for Food and Beverage Processing Plants: a 5-day professional training course from LTC Consultants, delivered in-classroom across Africa...

What You Will Achieve

- Explain the core principles and current good practice in Hygienic Maintenance for Food and Beverage Processing Plants
- Apply practical tools and techniques for Hygienic Maintenance for Food and Beverage Processing Plants in your own organisation
- Analyse real-world scenarios and select the right approach with confidence
- Avoid the common pitfalls that undermine Hygienic Maintenance for Food and Beverage Processing Plants in practice
- Build a personal action plan to implement what you have learned

Who Should Attend

Directors, senior managers, heads of department, team leaders and high-potential professionals preparing for greater leadership responsibility.

Course Outline

1. Setting the scene: Hygienic Maintenance for Food and Beverage Processing Plants in today's organisation
2. Key concepts and the language of Hygienic Maintenance for Food and Beverage Processing Plants
3. Frameworks and good practice that deliver results
4. Hands-on application: workshop exercises and cases
5. Problem-solving clinic: participants' real challenges
6. Integrating Hygienic Maintenance for Food and Beverage Processing Plants with day-to-day operations
7. Reporting, metrics and demonstrating value
8. Action planning: your first 90 days after the course

Upcoming Dates and Fees

DATES	VENUE	FEE (PER DELEGATE)
2 to 6 Nov 2026	Cape Town	**$1,550**
16 to 20 Nov 2026	Lusaka	**$1,450**
30 Nov to 4 Dec 2026	Maputo	**$1,395**

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Every delegate receives a Certificate of Attendance. Group and in-house rates available on request.