

Maintenance

Training specification

Course overview

This training provides engineering, maintenance and technical teams with a practical approach to developing, implementing and managing a compliant maintenance system.

The course brings together maintenance compliance, maintenance system management, day-to-day maintenance workflow and project management, so that learners understand not only what needs to be controlled, but how those controls work together.

This course is designed for people who are responsible or accountable for maintenance within food and related manufacturing businesses, including:

- Engineering managers
- Maintenance managers and leads
- Engineers
- Project managers
- Technical managers
- Staff responsible for equipment, maintenance or engineering compliance

It's particularly useful for businesses that want their engineering and maintenance teams to understand how their activities link directly to product safety and certification requirements.

Technical information

Created & certified by Techni-K

Version control: Version 1.0

Date of release: Jan 2023

Course run time: 4 hours*

CPD equivalent training hours: 4

Stop/start function: Yes

Level: Management

Dashboard credit value: 8

Compliance: BRCGS - Food Issue 9, Storage & Distribution Issue 4, Agents & Brokers Issue 3, FSSC 22000 V5.1, IFS Food V7 & SQF Food Manufacturing Edition 9

Language: English

Other languages available: No

Suitable for hearing impaired: Yes

Suitable for the visually impaired: No

Format: Cloud-based eLearning

Internet connection required: Yes

Supported browsers: Google Chrome & Mozilla Firefox (latest version)

Exam type: Open book

Test format: 4x25 multiple choice questions

Assessment grading: Pass or fail

Timed test: No

Pass rate: 70%

Immediate free retraining: Yes

Instant certificate: Yes, online PDF

Training dashboard: Yes, online

Help function: Yes

Chat function: Yes

FAQ: Yes

Glossary: Yes, online

Course materials: PDF lesson guide

*Estimated - run time will depend on each learner. The time stated is as per the course testing by us here at Techni-K and includes approximately 15 mins for exercises.

Assessment

Within each unit, formative assessment is used to check learning is taking place. Summative assessment is then used to test that learning outcomes have been met, using 25 multiple-choice questions at the end of each unit.

Course content

Each unit in this training is structured similarly, they all begin with an introduction to the topic and each contains the standards where the requirements and specific clauses can be referred to. The units all have the requirements listed with an interpretation of these that include the changes to Issue 9. When you need to create a system or complete an element of it, the understanding how, system development and implementation sections provide the level of detail you need. Finally, monitoring where needed is included, and a summary to recap on the key elements of the unit.

Unit 1: Understanding maintenance compliance

On completion of this unit, you'll understand maintenance compliance, what maintenance controls are and why they're important. It also includes the standards and the requirements, an introduction to planned preventive maintenance, management of maintenance workflow, project management and maintenance culture.

Learning outcomes: [See specification](#)

Unit 2: Managing the maintenance system

This unit provides a clear direction for developing a well-defined maintenance system procedure. It includes an action plan based on a team approach, for effective implementation of your procedure and a training plan for all those involved who will be responsible and accountable for tasks within the system.

Learning outcomes: [See specification](#)

Unit 3: Maintenance workflow management

This unit focuses on how to ensure repairs comply with the standards, identify frequency and standards for calibration, identify risks associated with equipment and apply the necessary controls, manage the assessment of operational equipment and materials, manage engineering worksops, control contractors and provide training.

Learning outcomes: [See specification](#)

Unit 4: Project management

This unit provides a detailed explanation of each type of risk to product that a project or change could impact, what to consider and associated evidence. It teaches how to manage changes to the facility, equipment and materials using a structured approach that ensures associated risks are controlled and documented for compliance. It also includes how to monitor and review changes for continual improvement and reporting to senior management.

Learning outcomes: [See specification](#)

Activities

To aid your learning in this training course, we've included activities throughout the course to confirm your understanding of key subject information before you progress forward.

- **Quiz questions:** These are straightforward multiple choice questions. You'll simply be asked to select the correct answer and try again until you get it right.
- **Creative exercises:** These activities involve selecting and arranging items to achieve the correct outcome.

Learning materials

Your training has downloadable PDF's you can print within each unit. These include notes pages, checklists and content from the course.

Glossary

To accompany this course, there's a downloadable PDF Glossary of all food industry-related terms that are used within the training to aid your understanding, where needed. The glossary can also be accessed within the menu of each unit online.



Knowledgebase and online chat

Our training dashboard has an online [knowledgebase](#) which contains FAQ's and 'how to' guides on using the training interface. There's also a chat widget on our website that can be used to get in touch with us directly if help is needed immediately during working hours.