# Norovirus and Viral Contamination Control Training Course

Professional Development Training Course Outline

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|---|---|---|---|
| **Category** | Food processing and Technology | **Duration** | 5 Days |
| **Base Fee** | $1,500 USD | **Delivery Mode** | Online / On-site Hybrid |

## Course Introduction

Norovirus remains one of the most significant causes of foodborne illness outbreaks worldwide, leading to severe gastroenteritis cases and disruptions across healthcare, hospitality, education, and food service industries. Effective viral contamination control is essential to reduce the impact of outbreaks, safeguard public health, and ensure compliance with international hygiene and safety standards. Norovirus and Viral Contamination Control Training Course integrates advanced scientific knowledge, regulatory guidelines, and practical interventions to build competence in preventing, identifying, and controlling Norovirus spread.

Through a comprehensive, interactive, and results-driven approach, this program enhances skills in sanitation, infection prevention, outbreak management, and environmental monitoring. Participants will develop industry-specific knowledge in contamination pathways, disinfection methods, outbreak response, and compliance auditing. With global health security increasingly tied to viral containment, this course provides both preventive and corrective measures necessary for modern operational resilience.

## Programme Curriculum

**Norovirus and Viral Contamination Control Training Course**

**Introduction**

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**Course Objectives**

1. Understand the epidemiology of Norovirus and viral contamination.
2. Identify common transmission routes and contamination risks.
3. Implement advanced viral control and prevention measures.
4. Apply international food safety and infection control standards.
5. Develop outbreak investigation and response strategies.
6. Strengthen disinfection and environmental hygiene practices.
7. Integrate viral contamination risk assessments into operations.
8. Enhance surveillance and monitoring of viral outbreaks.
9. Evaluate disinfection products for Norovirus efficacy.
10. Improve training compliance across organizations.
11. Build communication strategies for outbreak management.
12. Align viral contamination control with sustainability practices.
13. Apply case study learning for real-world viral outbreak control.

**Organizational Benefits**

- Reduced risk of Norovirus outbreaks
- Improved compliance with global hygiene standards
- Enhanced organizational reputation and customer trust
- Streamlined outbreak response and management processes
- Increased staff competence and awareness
- Cost savings through prevention of large-scale contamination
- Strengthened partnerships with regulatory bodies
- Improved workplace safety and productivity
- Better environmental and sanitation monitoring practices
- Long-term resilience against viral threats

**Target Audiences**

- Food safety professionals
- Healthcare practitioners and infection control staff
- Hospitality and catering managers
- Environmental health officers
- Public health officials
- Quality assurance and compliance managers
- Cleaning and sanitation supervisors
- Education sector administrators

**Course Duration:** 5 days

**Course Modules**

**Module 1: Introduction to Norovirus and Viral Contamination**

- Understanding viral contamination in global contexts
- Epidemiology and public health significance of Norovirus
- Transmission pathways and contamination risks
- Emerging viral strains and trends
- Basic prevention strategies for different sectors
- Case Study: Norovirus in cruise ships

**Module 2: Infection Control Fundamentals**

- Principles of infection prevention and control
- Key hygiene standards and compliance frameworks
- Sanitation and cross-contamination risks
- Regulatory guidelines and policy frameworks
- Application of personal protective equipment
- Case Study: Norovirus outbreak in hospitals

**Module 3: Viral Transmission Pathways**

- Person-to-person transmission
- Surface contamination and persistence
- Foodborne transmission risks
- Airborne spread in high-risk environments
- Risk mapping in operational settings
- Case Study: Viral spread in educational institutions

**Module 4: Environmental Hygiene and Sanitation Practices**

- Surface cleaning and sanitization
- Role of disinfectants in Norovirus control
- Verification of cleaning effectiveness
- Cross-sector sanitation protocols
- Waste management and safe disposal practices
- Case Study: Food service viral contamination

**Module 5: Outbreak Investigation and Response**

- Identifying outbreak indicators
- Tracing contamination sources
- Implementing corrective action plans
- Regulatory reporting and documentation
- Communication strategies during outbreaks
- Case Study: Outbreak investigation in restaurants

**Module 6: Surveillance and Monitoring**

- Viral detection methods
- Laboratory testing and rapid diagnostics
- Real-time monitoring systems
- Data-driven outbreak surveillance
- Integration of digital tools in monitoring
- Case Study: Viral surveillance in healthcare

**Module 7: Disinfection Products and Application**

- Evaluating disinfectant efficacy against Norovirus
- Selection criteria for disinfectants
- Proper application techniques
- Contact times and effectiveness
- Sector-specific product application
- Case Study: Disinfectant failure in food industries

**Module 8: Case Study Integration and Practical Application**

- Review of case study outcomes
- Lessons learned from industry outbreaks
- Best practices for preventive measures
- Simulation of outbreak response protocols
- Development of organization-specific action plans
- Case Study: Comprehensive outbreak response analysis

**Training Methodology**

- Interactive lectures and expert presentations
- Case study discussions and scenario-based learning
- Group workshops and collaborative problem-solving
- Hands-on practical demonstrations
- Assessments, feedback, and action planning

**Register as a group from 3 participants for a Discount**

**Send us an email: info@fineskilltrainingcenter.org or call** *+254769199797*

***Certification***

*Upon successful completion of this training, participants will be issued with a globally- recognized certificate.*

***Tailor-Made Course***

*We also offer tailor-made courses based on your needs.*

**Key Notes**

**a.** The participant must be conversant with English.

**b.** Upon completion of training the participant will be issued with an Authorized Training Certificate

**c.** Course duration is flexible and the contents can be modified to fit any number of days.

**d.** The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

**e.** One-year post-training support Consultation and Coaching provided after the course.

**f.** Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

## Upcoming Scheduled Sessions

| Start Date | End Date | Location | Price |
|---|---|---|---|
| **23 Nov 2026** | 27 Nov 2026 | Online | $1,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $1,500 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $3,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $3,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $6,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $4,500 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $6,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $6,000 |

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