



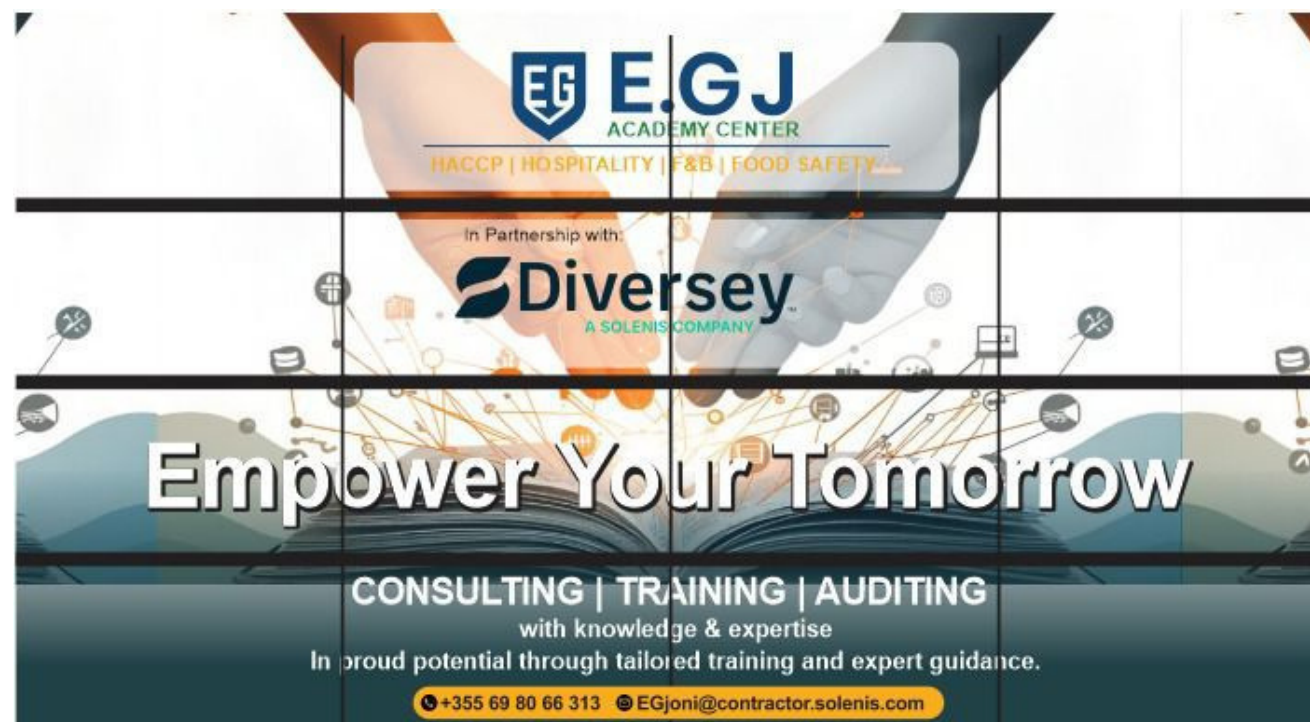
E.G.J
ACADEMY
CENTER

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INTRODUCTION

EGJ ACADEMY CENTER is a professional training center specialized in the HORECA sector (Hotel, Restaurant, Catering), established to provide advanced development of practical and theoretical skills for operational and managerial staff in the service industry.

The center operates in strategic partnership with *Diversey Consulting*, utilizing an international training and certification platform that guarantees high professional standards, modern methodologies, and alignment with global market requirements.



INTRODUCTION

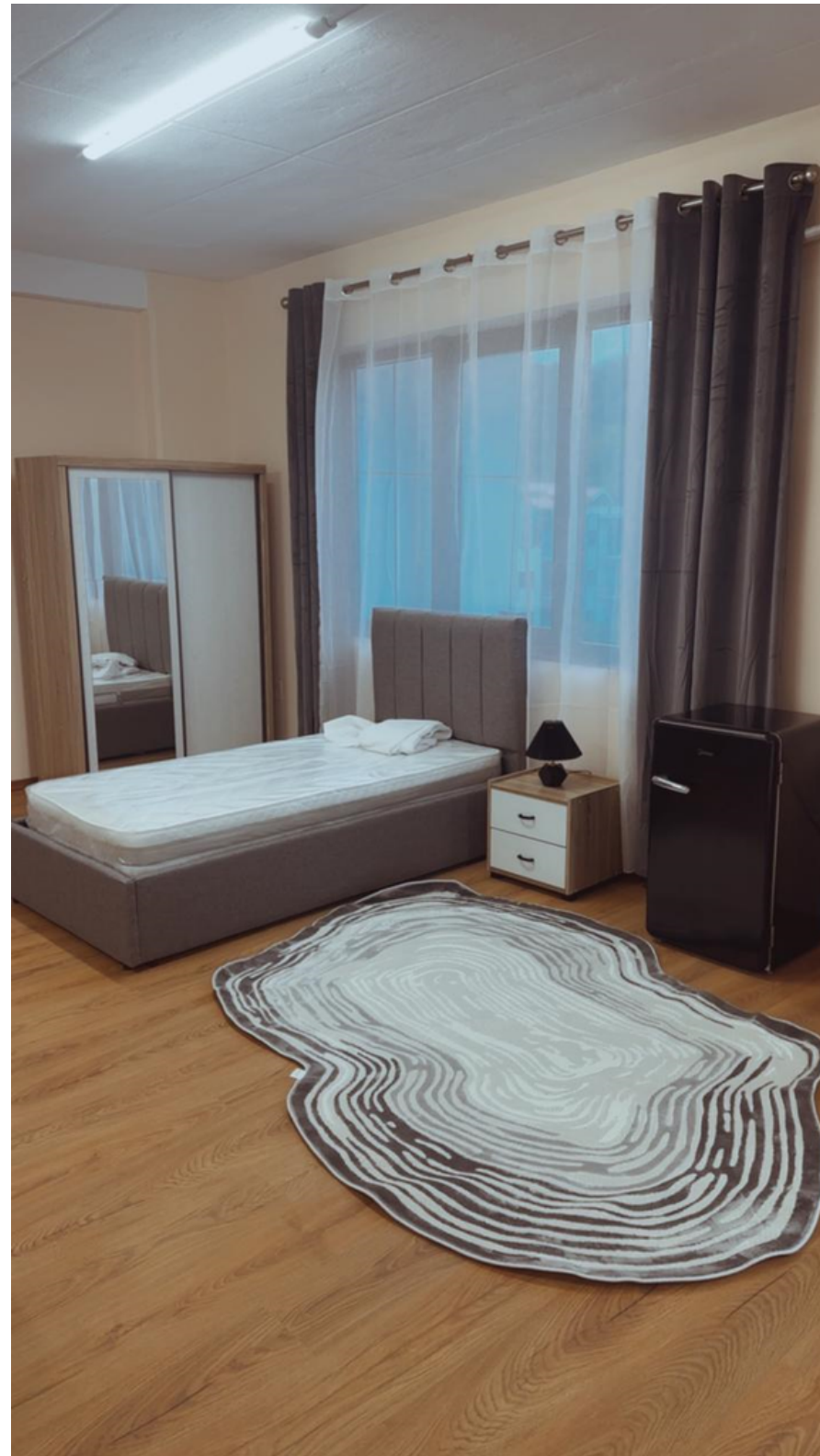
To fulfill this mission, EGJ Academy Center features modern and specialized laboratory facilities designed to simulate and practice real work scenarios in the HoReCa sector, including:

- Classroom Laboratory
- Hotel Room Laboratory
- Bathroom Laboratory
- Flooring Laboratory with 10 Different Cleaning Surfaces
- Kitchen Laboratory



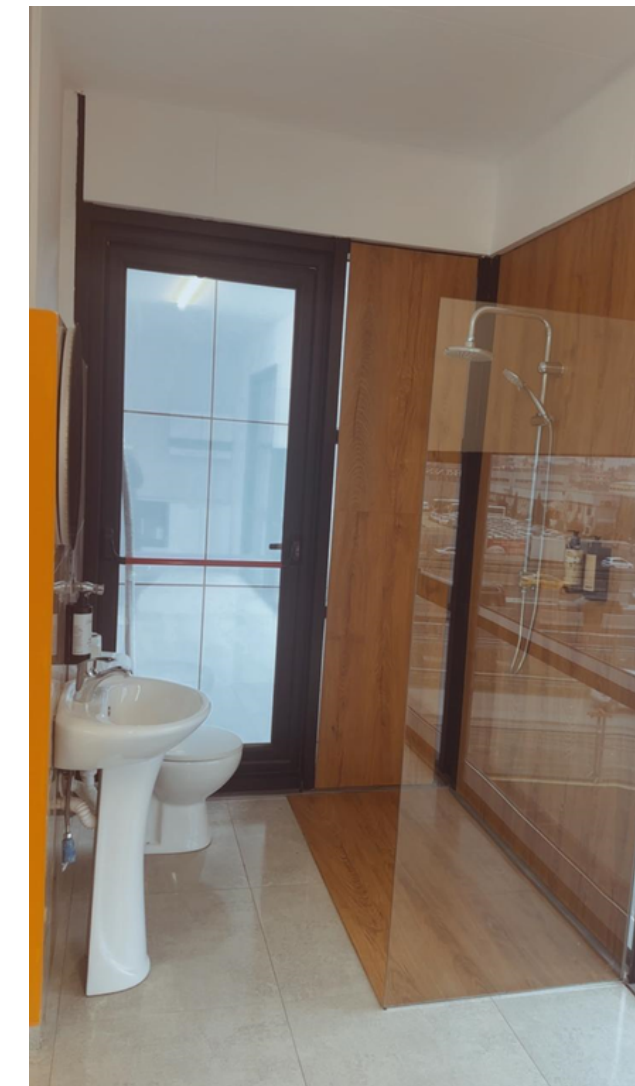
- **Classroom Laboratory** – a space equipped with modern technology for theoretical learning, hosting presentations, seminars, and interactive discussions, with a capacity of 12–20 participants.

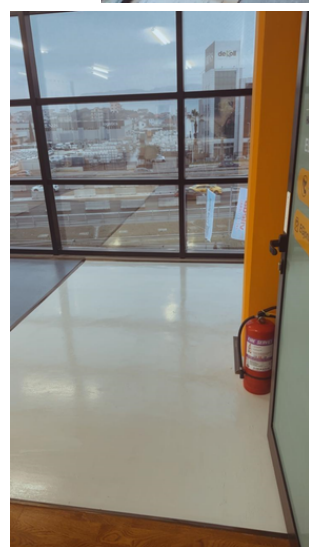
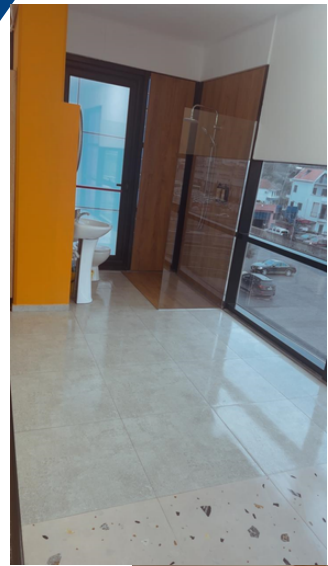




- **Hotel Room Laboratory** – a practical environment replicating real hotel room conditions, where staff train on cleaning, hygiene, and maintenance standards and techniques specific to hospitality environments.

- **Bathroom Laboratory** – dedicated to cleaning and disinfecting sanitary areas, including microbiological management techniques and the application of HACCP standards to maintain high hygiene levels.





- **Flooring Laboratory with 10 Different Cleaning Surfaces** – a unique and specialized environment for practical training on cleaning and maintaining floors, where participants work with various flooring materials, learning the most suitable techniques and products for each surface. The surfaces included are:

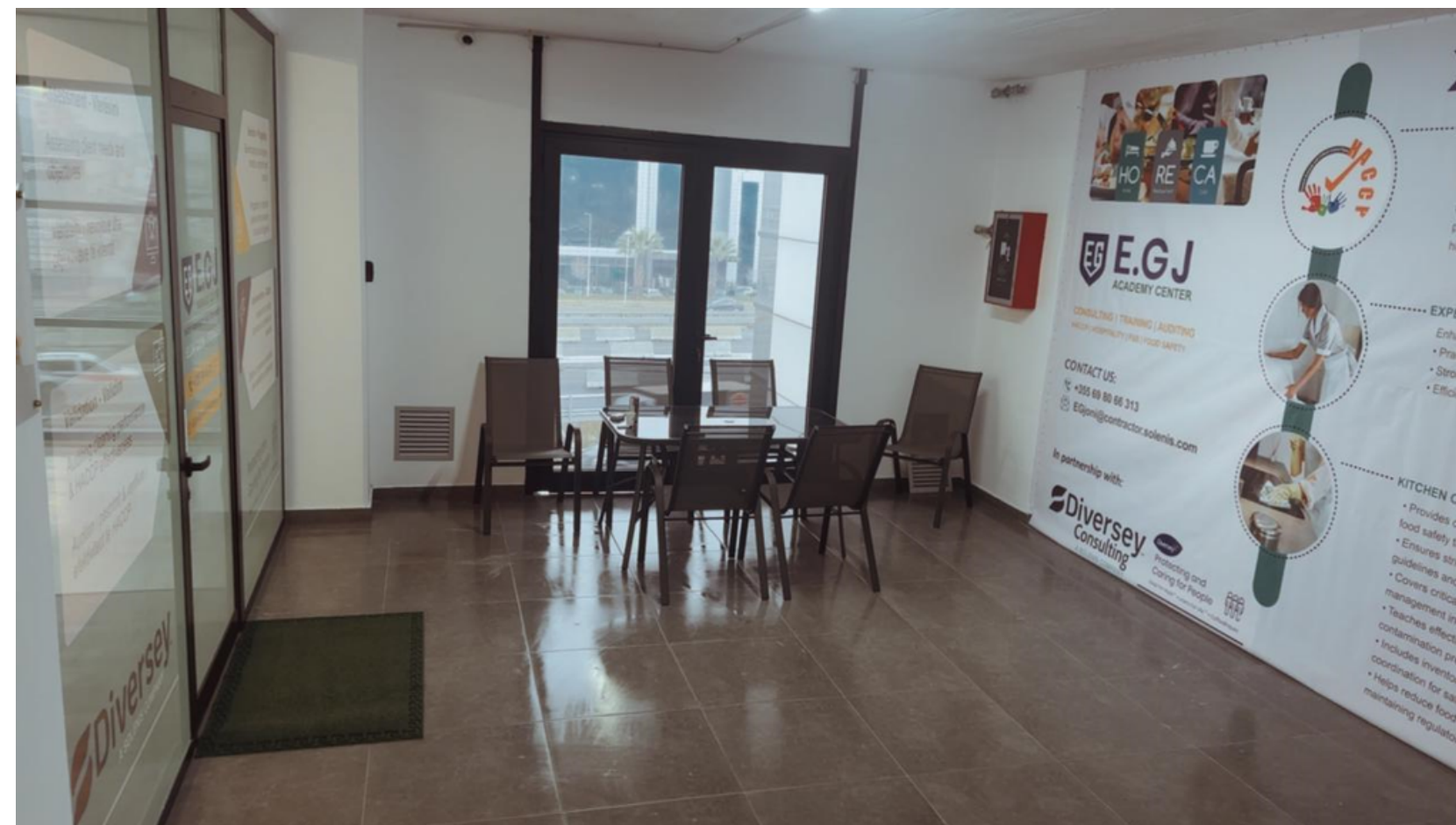
- Natural wood flooring
- Laminate flooring
- Marble flooring
- Granite flooring
- Linoleum flooring
- Terracotta flooring
- Carpet flooring (moquette)
- Granite/ceramic tiles
- Polished tiles with marble imitation
- White-painted concrete flooring



- **Kitchen Laboratory** – a practical space where trainings on cleaning standards and food safety according to HACCP are conducted, covering the treatment and management of cleaning kitchen equipment and surfaces, using the most advanced products and methods.



These laboratories are equipped with the latest technologies and cleaning tools to provide a suitable environment for practicing and internalizing professional standards of cleaning, hygiene, and food safety.



HISTORY OF EGJ ACADEMY CENTER

EGJ Academy Center was established in response to the growing need for structured, practical, and certified training in the HORECA sector, particularly in hygiene, food safety, professional cleaning, and operational standards.

With increasing legal and operational demands regarding HACCP, sanitization, and process standardization, it became essential to create a training center that combines:

- theoretical knowledge,*
- practical application (hands-on),*
- and the use of certified professional equipment and products.*

EGJ Academy Center developed as a practice-oriented training hub, bringing in the expertise of Diversey Consulting and offering certified training according to international standards.



TRAINING FOCUS – HORECA SECTOR

EGJ Academy Center comprehensively and integrally covers the main sectors of HORECA:

- **Professional Housekeeping**
 - *Cleaning standards for hotels and accommodation facilities*
 - *Hygiene and sanitization of rooms and common areas*
 - *Management of cleaning equipment and products*
 - *Operational procedures and quality control*
- **Kitchen & Food Safety – HACCP**
 - *Basic and advanced HACCP principles*
 - *Food safety and contamination prevention*
 - *Personal hygiene and kitchen environment sanitization*
 - *Risk management and HACCP documentation*
 - *Compliance with legal and audit standards*
- **Floor Cleaning & Surface Care**
 - *Professional cleaning of surfaces and floors*
 - *Mechanical and manual cleaning methods*
 - *Product selection according to surface type*
 - *Maintenance and durability of materials*



EGJ Academy Center offers specialized and integrated training programs for the HoReCa sector, covering three core areas to ensure quality and safety in service and facility management:





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1. Professional Housekeeping

- Detailed training on effective cleaning methods for rooms and public areas in hotels, respecting international hygiene protocols.
- Safe and efficient practices for disinfecting and maintaining high-traffic zones.
- Instruction on the correct use and maintenance of professional cleaning equipment and selection of cleaning products to maximize performance.
- Implementation of standard operating procedures and quality control audits to ensure consistent results.



2. Kitchen & Food Safety – HACCP

- In-depth training on the Hazard Analysis and Critical Control Points (HACCP) system for food safety.
- Best practices to minimize physical, chemical, and microbiological contamination risks in kitchen environments.
- High hygiene standards for personnel and sanitization of kitchen surfaces and equipment.
- Risk identification, assessment, control processes, and documentation management for audits and certifications.
- Ensuring compliance with national and international legal requirements.





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3. Floor Cleaning & Surface Care – Building Care

- Advanced training on cleaning techniques for a wide variety of floor materials and surfaces.
- Use of professional TASKI equipment and combined techniques to achieve optimal results while respecting each material's specific characteristics.
- Application of Diversey specialized products to ensure maximum efficiency and surface longevity.
- Maintenance strategies to preserve the quality and aesthetic appearance of floors and surfaces, minimizing long-term costs.



TRAINING STRUCTURE

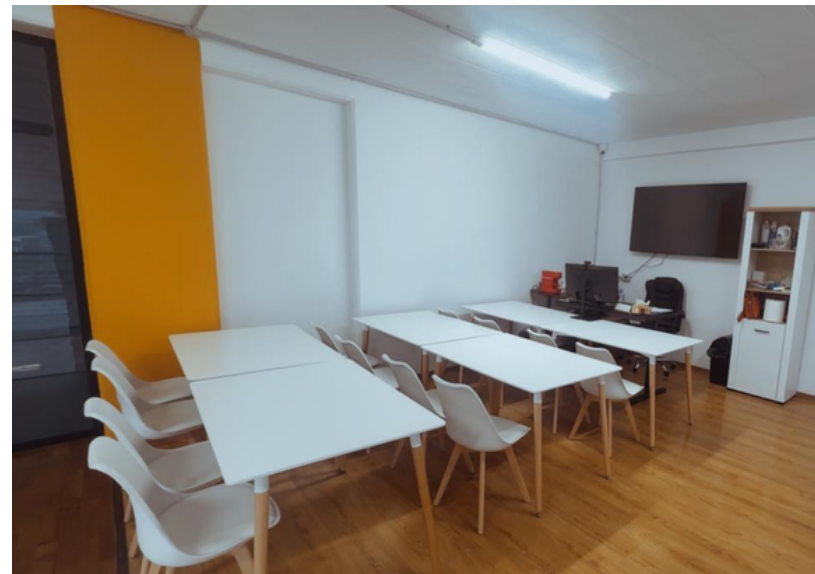
Trainings at EGJ Academy Center are built on a combined **theoretical and practical** model to ensure real skill acquisition.

THEORETICAL CLASSROOM

The theoretical program covers a wide range of specialized topics designed to address all key aspects of the HoReCa sector, including:

- **Professional Housekeeping:** mastering cleaning standards and procedures for rooms, common areas, and public spaces in hotels and accommodations, ensuring hygiene and service quality.
- **Kitchen Care and Food Safety – HACCP:** learning food safety principles, personal hygiene, kitchen sanitization, risk management, and documentation in compliance with HACCP standards and legal requirements.
- **Building Care and Cleaning Management:** focusing on general cleaning and maintenance procedures for buildings and various environments, including appropriate techniques, products, and equipment.
- **HACCP Quality Audits and Controls:** detailed training on audit processes, verification, and documentation of HACCP implementation, including preparation for inspections and certifications.
- **Special focus on procedures, standards, and safety:** incorporating key elements of HACCP and international hygiene standards, emphasizing food and environmental safety across all HoReCa fields.
- **Classes with optimal capacity of 12–20 participants:** enabling maximum interactivity, direct discussions, and individual focus, ensuring high-quality learning and progress monitoring by expert trainers.

The theoretical classroom at EGJ Academy Center lays a solid foundation for developing practical and managerial skills in the HoReCa sector, preparing professionals to meet the highest industry requirements.



TRAINING STRUCTURE

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HANDS-ON CLEANING (Practical Training)

- **Use of TASKI Professional Equipment:** TASKI is a leading brand in professional cleaning equipment, known for innovation, efficiency, and durability. Participants engage with advanced TASKI machines, including floor scrubbers, vacuum cleaners, steam cleaners, and water and chemical management devices, designed for efficient and environmentally sustainable cleaning.
- **Use of Diversey Cleaning Products and Tools:** Diversey is a globally respected brand offering sustainable and innovative cleaning and hygiene solutions tailored to the HoReCa sector. Diversey products are formulated to meet stringent efficiency, safety, and HACCP compliance standards. Participants receive training on the correct use of these products, considering surface characteristics and specific environmental needs.
- **Training on 9 Cleaning Surface Models:** Participants practice cleaning on 9 different surface types, including common materials such as natural wood, laminate, marble, granite, linoleum, carpets (moquette), ceramic tiles, marble imitation tiles, and painted concrete floors. These models illustrate the specific features of each material and develop the most suitable cleaning techniques, ensuring comprehensive and practical training.
- **Simulation of Real Work Scenarios:** Training takes place in laboratory environments that recreate realistic cleaning and hygiene management scenarios in hotel rooms, kitchens, and various floor areas. This approach helps participants directly apply their knowledge and develop essential problem-solving skills for daily professional challenges.
- **Demonstrations, Practical Exercises, and Performance Evaluation:** Trainers demonstrate best practices while participants actively practice cleaning and managing products and equipment. Performance is continuously assessed to ensure skill acquisition and identify areas for improvement.

Hands-on Cleaning also includes specific training on different surfaces, emphasizing practical knowledge directly applicable in real work environments.





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PARTNERSHIP & CERTIFICATION

EGJ Academy Center operates in a strategic and official partnership with Diversey Consulting, a global leader in professional cleaning products and hygiene management services. This collaboration ensures all training programs offered by the academy meet the highest international standards and respond to the demands of today's global HoReCa industry.

What does this partnership bring to participants?

- **Training According to International Standards:** Training programs are structured and certified based on the most advanced global protocols and practices developed and monitored by Diversey Consulting. This guarantees full professional preparation and compliance with the latest market requirements.
- **Access to a Modern Training and Certification Platform:** Participants gain access to Diversey's digital platform, offering rich educational materials, demonstration videos, online tests, and electronic certification options. This platform facilitates progress tracking and provides continuous knowledge resources even after course completion.
- **Professional Certificates with International Recognition:** Upon completing the training and passing required assessments, participants receive official certificates issued by Diversey Consulting in cooperation with EGJ Academy Center. These certificates are widely recognized and valued by industry stakeholders, enhancing employment and career advancement opportunities.
- **Increased Credibility and Competitiveness in the Job Market:** Through certified training and advanced knowledge gained, HoReCa professionals strengthen their professional profiles, becoming more competitive in both local and international labor markets. Companies investing in such training demonstrate commitment to quality and safety, improving their reputation and reliability in the service sector.

This strong and trusted partnership is a key factor that positions EGJ Academy Center as a reference point for professional training in the HoReCa sector, offering advanced knowledge, standardized practices, and certifications with global impact.



MISSION

We empower HoReCa professionals with innovative training in hygiene, food safety, and professional cleaning, aligned with international standards.

Our mission is to deliver the highest standard professional training for the HoReCa sector, equipping operational and managerial staff with practical knowledge and skills in hygiene, food safety, and cleaning.

We are committed to introducing modern methodologies and innovative technologies, ensuring comprehensive preparation that meets international requirements and responds to the real needs of local and regional markets.

Through our partnership with Diversey Consulting, we aim to build a community of skilled, responsible professionals dedicated to quality and sustainable development in the service industry.

VISION

To be the regional reference point in raising hygiene and safety standards within the service industry.

Our vision is to become a national and regional benchmark for professional training in the HoReCa sector, elevating hygiene, food safety, and professional cleaning standards to new levels of excellence.

We aim to contribute to the sustainable and innovative development of the service industry by supporting companies and professionals in improving performance, increasing competitiveness, and creating a safe and clean environment for clients and consumers.

VALUES

We are committed to professionalism, integrity, and innovation in all our training programs.

Through strong partnerships and sustainable practices, we deliver high-quality, internationally recognized certifications.

Our focus is always on supporting the success and growth of our clients and participants.

*Invest in your knowledge and skills – because quality and safety are the keys to success in the service industry.
For more information about our training programs, certifications, and partnership opportunities, contact us today.
Together, we can build a cleaner and safer future for the HoReCa industry.*

CONTACT US



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