

## **Training Course**

## **Sales Information Training Brochures**



## General

In the first sentence give some information about the principles of the training.

The route for the trainings is: Basic > Advanced > Expert. For example: Without a basic training you cannot get an Advanced training. Otherwise the participant has a high risk that he don't pass the exam.

The trainings are made out of modules, so it is possible to compose a customer specific training (by refresh trainings for example). But our advice is especially by the first trainings to follow the modules we combine in the brochure.

The hours (..) of a module are indications. It always depend on the level and experience of the customer how long it takes. Also the hours we need the machine for training (machine off) are flexible (split up, or combine them in one day). But the more we can use the machine in the training, the better.

Introduction training: for anyone who want to know the principles of the machine

Planning: anytime

Basic training: for everyone who use the machine (operators, engineers)

Planning: before production

**Advanced training:** for everyone who has to maintain the machine (engineers)

Planning: 6 months after basic

**Expert training:** The highest training level (experts)

Planning: 3 months after advanced



## Prices

Introduction € 1250,- / dayBasic € 1250,- / dayAdvanced € 1250,- / day

Expert € 500,- / person / day

Quality € 1250,- / day

All prices are excl. travel and hotel costs

- Kit A14029-EN - 08•18 Subject to change without notice

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