

Training Course

Introductory Training Course

AsepTec® Linear Filler



Number of days: 1

Subjects:

- General information
- Design
- Processes
- Critical Control Points (CCP 's)
- Food safety and 'safe working'

Course material:

- Reader

This training course is intended for managers and staff, operators and engineers.

The major subjects are:

- Design
- Processes

This 'classroom' training course will be given by a technical trainer.

Machine availability is not necessary.

This training course introduces the participants to the functionality of the AsepTec® Linear Filler.

Related training courses

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| Linear Filler basic training course: | 4 days |
| Linear Filler advanced training course: | 3 days |

Approx. 10 participants, location: SF&DS or 'on site', machine availability: not necessary, language used: English

Entry level of participants: not applicable



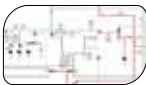
■ Introduction and general information (1 hour)

In this module we give the participants an explanation of our organisation, SF&DS Food & Dairy Systems, and the products we make. In Amsterdam a factory tour is included.



■ Design (3 hours)

In this module we provide an overview, with an introduction, of the operation of the various modules of the AsepTec® Linear Filler.



■ Processes (2 hours)

In this part of the training course we will handle the main processes (SIP, production, external cleaning, CIP) in the AsepTec® Linear Filler.



■ Critical control points (0.5 hour)

The Critical Control Points (CCPs) in the machine are handled in this module. What are CCPs, where are they on the machine and why are they called 'critical' control points.



■ Food safety and 'safe working' (1 hour)

In the introductory training course we provide an overview of the safety aspects which are integrated into the machine and which are related to food safety and 'safe working'.