

# **Introduction Training Course**

# Introduction Tank





Number of days: 0,5

#### Subjects:

- General information
- Design
- Options
- Processes
- Safety
- Critical Control Points

#### Course material:

Hand-outs

This training is intended to staff, managers, operators and engineers. It is about the basic principles of the Tank.

Main subjects are:

- Design
- Processes

This training is a classroom training. We don't need the machine.

With this training the participants understands the basics of aseptic storage.

#### Related training courses

Basic training Tank: 4 days Advanced training Tank: 4 days

ASEPTIC SYSTEMS jbtc.com/foodtech 10 participants, at SF&DS, no machine needed, training language: English, interpreter needed for local languages

# Starting level participants: Vocational working and thinking



#### General information (0,5 hour)

In this part we give the participants a look into the organisation of SF&DS. A factory tour is included.



### ■ Services (2 hours)

By handling this module the participant know which services SF&DS has to get the best transfer of knowledge, and to get the highest efficiency of the machine.



#### Design (1,5 hours)

After dealing with this subject, the participant understands how the machine operates in the different modules. Just in basics.



#### Customer Specific options (0,5 hour)

Additionally at design some customers specify options i.e. Deaerator, DHS-system, Ice water cooler, etc.



## Processes (2 hours)

After dealing with this subject, the treatment of the product and the processes of the machine are understood. IN operation lever (Production, CIP, SIP, I-CIP, Standby, Rinse, etc.)



#### ■ Safety (1 hour)

After dealing with this subject the participant know how can use the machine in a very safe way, and how we made develop the machine for safe operating.

