Introduction Training Course

Introduction Sterideal®

Number of days: 1

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 Sterideal®.

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 processing.

Related training

Basic training Sterideal®:	3 days
Advanced training Sterideal®:	3 days

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.

CCP's (0,5 hour)

After dealing with this subject the participant know witch critical control points are in the machine. And also why that point is critical.

SF&DS
Food & Dairy Systems

This training is part of the JBT SF&DS Life Cycle Care program supporting you achieving the upmost efficiency of your equipment.