



## Training Course

### Introductory Training Course

Sterideal® + Steritank



**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 Sterideal® and the Steritank.

**Related training courses**

- SD + ST basic training course: 4 days
- SD + ST advanced training course: 4 days

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

## Entry level of participants: Not applicable

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### ■ 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 (2 hours)

In this module we provide an overview, with an introduction, of the operation of the various modules of the Sterideal® and the Steritank.



### ■ Processes (3 hours)

In this part of the training course we will handle the main processes in the Sterideal® and the Steritank. An introduction is also given to the changes which occur in the product during processing.



### ■ 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'.