

## Training Course

### Introductory Training Course

#### Steritank



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 |

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 (0,5 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 (1 hour)

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



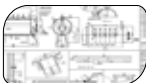
### ■ Processes (1 hour)

In this part of the training course we will handle the main processes in the Steritank.



### ■ 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' (0,5 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'.