

Tetra Pak® Training Services

Global Catalogue 2025



Tetra Pak® Training Services

Competence Development to boost your business

Tetra Pak® Training Services give your people knowledge and inspiration to be the best at what they do, improving operational performance and increasing employee engagement, to drive sustainable growth of your business.

- Increase workforce competence, safety and motivation
- Safeguard product quality
- Ensure food safety
- Optimise operational cost
- Improve reliability and production efficiency
- Reach and sustain performance targets



With over 70 years' experience,

Tetra Pak® has 8 Training Centers around the world to serve you better.

Tetra Pak® Global Presence

Tetra Pak® Training Services give our customers knowledge and inspiration to be the best at what they do, improving operational performance and increasing employee engagement, to drive sustainable growth of their business.

Whether you are starting up with new equipment, introducing new products or onboarding new employees, we make sure to help your workforce acquire and maintain the skills they need to perform the responsibilities in the best possible way.



Tetra Pak® Equipment List

Always close to you, tailored to your needs.

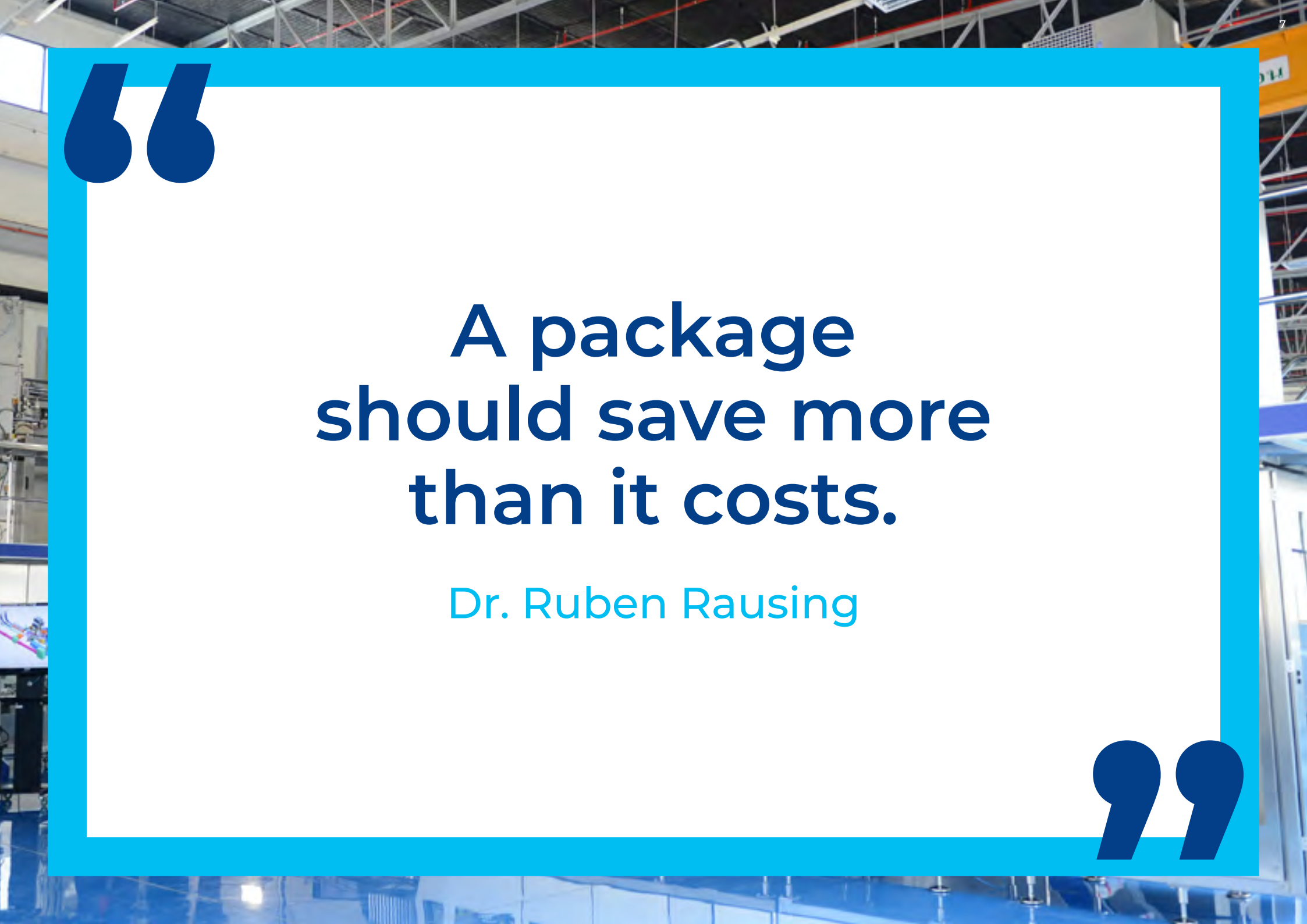
At your site or at one of our training facilities.

 Denton, TX USA	 Lund, Sweden	 Kunshan, China	 Rayong, Thailand
Tetra Pak® A3/Flex 0600 with DIMC 0100	Tetra Pak® A3/Flex 0300 with PullTab™	Tetra Pak® A3/CompactFlex 0300	Tetra Pak® A3/Speed 0500
Tetra Pak® Homogenizer (Non Aseptic; M150 20mm)	Tetra Pak® Line Controller 30 Plus 0300	Tetra Pak® A3/Speed 0300	Tetra Pak® Accumulator Helix 30 0500
Tetra Pak® Homogenizer (Non Aseptic; TA25 50mm)	Tetra Pak® Cap Applicator 30/Flex 0400	Tetra Pak® Accumulator Helix 0500	Tetra Pak® Straw Applicator 30 0500
Tetra Centri (H918HGV)	Tetra Pak® A3/CompactFlex 0400	Tetra Pak® Cardboard Packer 30 Speed 0200	Tetra Pak® Cardboard Packer 30 Speed 0100
Alfa Laval Plate Heat Exchanger	Tetra Pak® Accumulator Helix 30 0800	Tetra Pak® Line Controller 30 0200	Tetra Pak® A3/Flex 0600 with DIMC 0100
Tetra Pak® High Shear Mixer B200-500VR	Tetra Pak® Straw Applicator 30 0400	Tetra Pak® Straw Applicator 30 0300	Tetra Pak® A3/CompactFlex 0200
	Tetra Pak® Shrink Wrapper 32 0100	Tetra Pak® TBA/19 0100	Tetra Pak® Accumulator Helix 10 0400
	Tetra Pak® Cardboard Packer 32 0700	Tetra Pak® AI 0900 for Tetra Fino® Aseptic	Tetra Pak® Straw Applicator 30 0300
	Tetra Pak® Line Controller 40 0100	Tetra Pak® TT/3 2000	Tetra Pak® Line Controller 40 0100
	Tetra Pak® TR/28 0400	Tetra Pak® Capper 60 0200	Tetra Pak® Film Wrapper 32 0200
	Tetra Pak® TT/3 XH IC 2000	Tetra Pak® E3/Speed Hyper 0200	Tetra Pak® Cardboard Packer 32 0400
	Tetra Pak® Homogenizer (Non-Aseptic; M250)	Tetra Pak® Cap Applicator 40 0100	Tetra Pak® Line Controller 30 Plus 0200
	Tetra Pak® Separator H714	Tetra Pak® Homogenizer AM 20/250 BAR	Autopack 62SLA-05 0100
	Tetra Pak® Separator H540	Tetra Pak® Separators T16	Autopack 62SLA-05 0100
		Tetra Pak® Heat Exchanger C6-SR	
		Tetra Pak® Tetra Almix Delta 30L	

 Monte Mor, Brazil	 Modena, Italy	 Chakan, India	 Gotemba, Japan
Tetra Pak® E3/Speed 0100 with DIMC 0100	Tetra Pak® A3/Flex 0600 with DIMC 0100	Tetra Pak® Homogenizer TA 300	Tetra Pak® A3/CompactFlex 0100
Tetra Pak® Line Controller 40 0100	Tetra Pak® Accumulator Helix 30 0700	Tetra Pak® Separators H20	
Tetra Pak® Capper 30 0100	Tetra Pak® Capper 40 0100	Tetra Pak® Plate Heat Exchanger M10, C6	
Tetra Pak® Accumulator Helix 30 0800		Tetra Pak® Hoyer SF 700 Freezer	
Tetra Pak® Cardboard Packer 30 0400			

Tetra Pak® Training Services Global Portfolio





**A package
should save more
than it costs.**

Dr. Ruben Rausing



Competence Development Programmes

Operations

Maintenance

Automation

Food Technology

Food Safety and Quality

Manage Aseptic Production, Leadership & Others

Anytime Learning

Skills Management

e-Learning/ Videocast

Assessment/ Certification

Competence Development Programmes

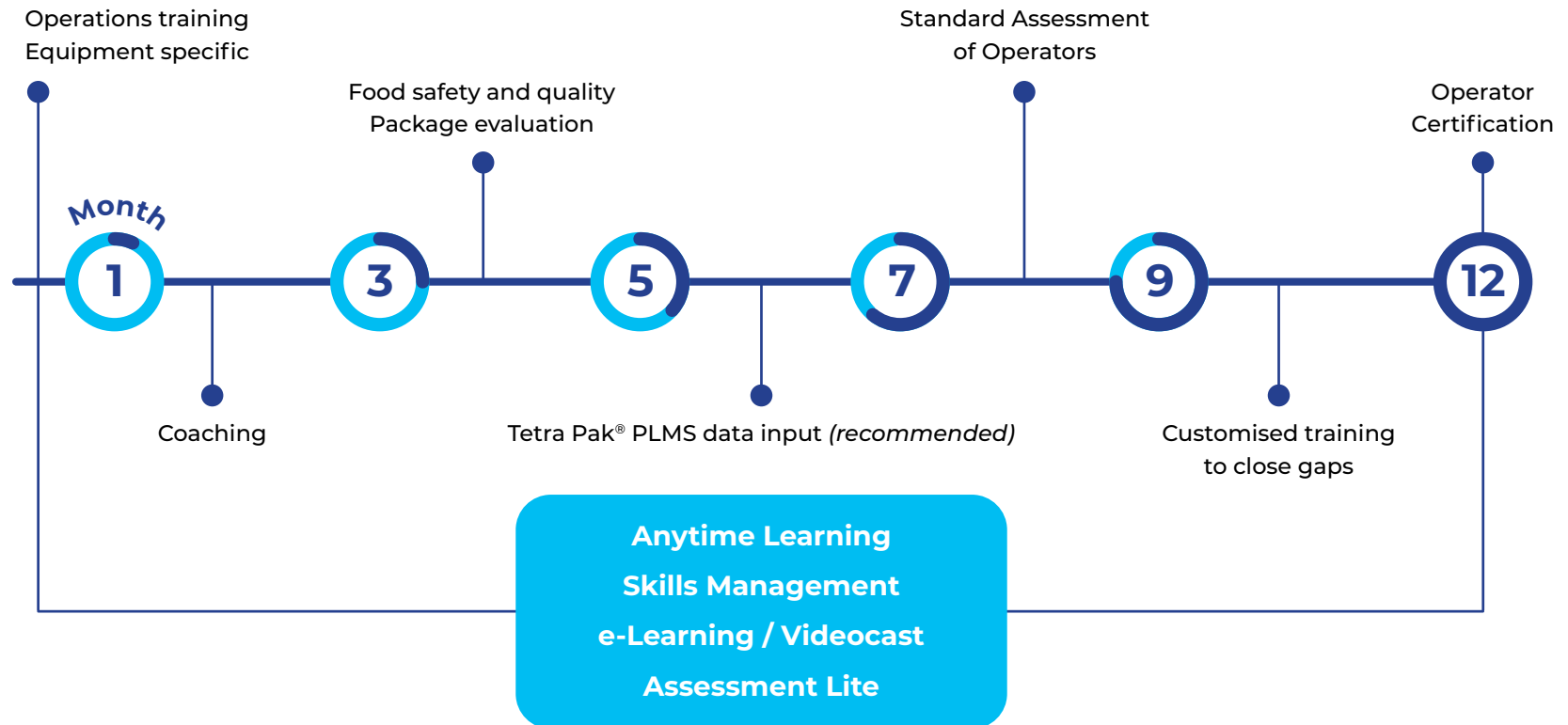
Our Competence Development Specialists are always prepared to support your needs.

From your operators to technicians, quality assurance/control personnel to supervisors and managers, all have a part to play in contributing to performance and quality. It is essential to have the right competence at all operational levels.

We have developed several Competence Development Programmes for the different roles. Please contact the sales representative in your market.

Competence Development Programmes

Filling machine operator



Tetra Pak® Training Services has developed many different Competence Development Programmes for different roles. We are offering both Competence Development Programmes face to face or in digital.



Do you want to go digital?

We can tailor your needs together with our Portfolio Specialists.

For more information about our Competence Development Programmes, please visit www.tetrapak.com/solutions/services/service-portfolio/training-services

Competence Development Programmes

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Manage Aseptic Production, Leadership & Others

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Assessment/ Certification



**Tetra Pak®
Training
Services**

Competence Development Programmes

Tetra Pak® Training Services Competence Development Programmes are carefully tailored and customised training programmes for all of your staff.

Whether you are starting up with new equipment, introducing new products or onboarding new employees, we make sure to help your workforce acquire and maintain the skills they need to perform their responsibilities in the best possible way.

With +70 years' experience, Tetra Pak® Training Services know which competencies that are acquired among your staff.

From your operators to technicians, quality assurance/ control personnel to supervisors and managers, all have a part to play in contributing to performance and quality. It is essential to have the right competence at all operational levels.

We have developed several Competence Development Programmes for the different roles and our Competence Development Specialists are always prepared to support your needs.

For more information, please visit
<http://www.tetrapak.com/services/training-services>

Empower your staff to take control of their Competence Development.

By combining face to face training with online training and providing it at the fingertips of your staff, you give them the power to drive their own development. Our Competence Development programmes keep evolving to facilitate the future of learning.

Find out more about our digital offering Connected Workforce under the section Anytime Learning, Skills Management, e-Learning and Videocast.

Please visit:



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Operations

Operations training courses give your staff the skills to safely and efficiently operate your equipment. Our trainings include a mix of theoretical and practical lessons with an emphasis on a practical approach to learning.

Training outcomes:

- Perform regular duties according to the operator manual
- Know daily/weekly care
- Understand how the equipment functions and how to operate it
- Understand personal safety and hygiene guidelines



Processing

Tetra Pak provides processing solutions within 7 categories: dairy, cheese, ice-cream, beverage, powder, prepared food and plant-based.



Dairy



Cheese



Ice-cream



Beverage



Powder



Prepared
food



Plant-based

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Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20255	Operations Training Introduction to Plant	2	12	22
CT-20256	Operations Training Introduction to Plant Operation	2	12	23
CT-20264	Operations Training Milk Reception Unit	2	6	24
CT-20155	Operations Training Tetra Alsafe™	3	6	25
CT-20664	Operations Training Tetra Pak® Aseptic Tank	3	6	26
CT-20203	Operations Training Tetra Pak® Homogenizer	1	6	27
CT-20166	Operations Training Tetra Therm™ Aseptic Drink	3	6	28
CT-20167	Operations Training Tetra Therm™ Aseptic Flex (Indirect UHT System)	2.5	6	29
CT-20169	Operations Training Tetra Therm™ Aseptic VTIS (Direct UHT System)	2.5	6	30
CT-20755	Operations Training Tetra Pak® Direct UHT unit	3	6	31
CT-20143	Operations Training Tetra Pak® VTIS Plus Mode	2.5	6	32
CT-20144	Operations Training Tetra Pak® VTIS Flex Mode	2.5	6	33
CT-20170	Operations Training Tetra Therm™ Lacta	3	6	34
CT-20272	Operations Training Tetra Pak® Pasteurizer D	3	6	35
CT-20168	Operations Training Tetra Therm™ Aseptic Visco (THE)	3	6	36
CT-20658	Operations Training Tetra Therm™ Aseptic Visco (SSHE)	3	6	37
CT-20267	Operations Training Tetra Pak® Extraction Unit Soy	3	6	38
CT-20164	Operations Training Tetra Pak® High Shear Mixer	2	6	39
CT-20152	Operations Training Tetra Albatch™	1.5	6	40
CT-20153	Operations Training Tetra Alblend™	3	6	41
CT-20154	Operations Training Tetra Albrix™	3	6	42
CT-20262	Operations Training Tetra Aseptic Dosing Unit E (Tetra Aldose™)	2	6	43
CT-20156	Operations Training Tetra FlexDos™	1	6	44
CT-20161	Operations Training Tetra Pak® CIP Unit	1.5	6	45
CT-20204	Operations Training Tetra Pak® Separator	1	6	46
CT-20672	Operations Training Tetra Pak® Standardization Unit S2	2	6	47
CT-20668	Operations Training Carbonator	2	6	48
CT-20676	Operations Training Water Deaerator	1	6	49
CT-20678	Operations Training Multimix	2	6	50
CT-20680	Operations Training Simultmix	2	6	51

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Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20736	Operations Training Tetra Pak® Preparation System B-EXT	1	6	52
CT-20739	Operations Training Tetra Pak® Continuous Sugar Dissolver	1	6	53
CT-20753	Operations Training Tetra Pak® High Volume Batch Mixer	1	6	54
CT-20754	Operations Training Tetra Pak® Mixer RJCI B	1	6	55
CT-20751	Operations Training Tetra Pak® Ingredients Dissolver	0.5	6	56
CT-20752	Operations Training Tetra Pak® Big Bag Liquefier	0.5	6	57
CT-20150	Operations Training Powder Production – Drying	3	6	58
CT-20151	Operations Training Powder Production – Evaporation	3	6	59
CT-20238	Operations Training Powder Production – Wet Process	3	6	60
CT-20253	Operations Training Final Pressing & Mould Handling System	3	6	61
CT-20254	Operations Training Tetra Pak® Blockformer System	2	6	62
CT-20157	Operations Training Tetra Pak® Casomatic System MC: Level 1	3	6	63
CT-20158	Operations Training Tetra Pak® Casomatic System MC: Level 2	2	6	64
CT-20159	Operations Training Tetra Pak® Casomatic System SC: Level 1	3	6	65
CT-20160	Operations Training Tetra Pak® Casomatic System SC: Level 2	2	6	66
CT-20233	Operations Training Tetra Pak® Cheddaring Machine	2	6	67
CT-20687	Operations Training Tetra Pak® Cheddaring Machine 5	1.5	6	68
CT-20232	Operations Training Tetra Pak® Cheese Vat OST	2	6	69
CT-20686	Operations Training Tetra Pak® Cheese Vat OO9	1	6	70
CT-20688	Operations Training Tetra Pak® Cheese Vat HCV	1.5	6	71
CT-20689	Operations Training Tetra Pak® GDL and Rennet Dosing	0.5	6	72
CT-20691	Operations Training Tetra Pak® Cooker Stretcher (SAW series)	1	6	73
CT-20693	Operations Training Tetra Pak® Rotary Moulding Machine RMC 12	1	6	74
CT-20695	Operations Training Tetra Pak® Cheese Vat Yield Master	1.5	6	75
CT-20248	Operations Training Tetra Pak® Automatic Single Stick Insertter	0.5	6	76
CT-20702	Operations Training Tetra Pak® Automatic Multi Stick Insertter	1	6	77
CT-20162	Operations Training Tetra Pak® Continuous Freezer	1	6	78
CT-20163	Operations Training Tetra Pak® Continuous Freezer S	1	6	79
CT-20716	Operations Training Ice Cream Choice Filler A1	2	6	80
CT-20719	Operations Training Ice Cream Smart Filler A1	2	6	81

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Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20234	Operations Training Tetra Pak® Dip and Transfer Unit A3	1	6	82
CT-20235	Operations Training Tetra Pak® Extrusion Tunnel A3	2	6	83
CT-20266	Operations Training Tetra Pak® Extrusion Tunnel M3	3	6	84
CT-20704	Operations Training Tetra Pak® Rotary Moulder 23/27 M	2	6	85
CT-20165	Operations Training Tetra Pak® Ingredient Doser	1	6	86
CT-20237	Operations Training Tetra Pak® Multilane Wrapper	0.5	6	87

Packaging



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Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20100	Operations Training Tetra Pak® A3/CompactFlex-0200-0300	4	6	88
CT-20577	Operations Training Tetra Pak® A3/CompactFlex-0400	4	6	88
CT-20105	Operations Training Tetra Pak® A3/CompactFlex-0200-0300 with PullTab™	4.5	6	89
CT-20578	Operations Training Tetra Pak® A3/CompactFlex-0400 with PullTab™	4.5	6	89
CT-20119	Operations Training Tetra Pak® A3/Speed-0100	4	6	90
CT-20101	Operations Training Tetra Pak® A3/Speed-0200-0400	4	6	90
CT-20608	Operations Training Tetra Pak® A3/Speed-0500	4	6	90
CT-20121	Operations Training Tetra Pak® A3/Speed-0100 with PullTab™	4.5	6	91
CT-20107	Operations Training Tetra Pak® A3/Speed-0200-0400 with PullTab™	4.5	6	91
CT-20124	Operations Training Tetra Pak® A3/Speed-0100 with DIMC	4.5	6	92
CT-20110	Operations Training Tetra Pak® A3/Speed-0200-0400 with DIMC	4.5	6	92
CT-20659	Operations Training Tetra Pak® A3 Speed PP MiM	4.5	6	93
CT-20120	Operations Training Tetra Pak® A3/Flex-0100-0160	4	6	94
CT-20102	Operations Training Tetra Pak® A3/Flex-0200-0400	4	6	94
CT-20616	Operations Training Tetra Pak® A3/Flex-0600	4	6	94
CT-20122	Operations Training Tetra Pak® A3/Flex-0100-0160 with PullTab™	4.5	6	95
CT-20108	Operations Training Tetra Pak® A3/Flex-0200-0400 with PullTab™	4.5	6	95
CT-20123	Operations Training Tetra Pak® A3/Flex-0100-0160 with DIMC	4.5	6	96
CT-20109	Operations Training Tetra Pak® A3/Flex-0200-0400 with DIMC	4.5	6	96
CT-20606	Operations Training Tetra Pak® A3/Flex-0600 with DIMC	4.5	6	96
CT-20318	Operations Training Tetra Pak® TBA/8-1000-1200	4	6	97
CT-20302	Operations Training Tetra Pak® TBA/19-0100-0200	4	6	98
CT-20300	Operations Training Tetra Pak® TBA/19-0100-0200 with ASU	4	6	99
CT-20301	Operations Training Tetra Pak® TBA/19-0100-0200 with ASU and PullTab™	4.5	6	100
CT-20125	Operations Training Tetra Pak® TBA/19-0300-0400	4	6	101
CT-20304	Operations Training Tetra Pak® TBA/19-0300-0400 with PullTab™	4.5	6	102
CT-20322	Operations Training Tetra Pak® TBA/21-0500	4.5	6	103
CT-20319	Operations Training Tetra Pak® TBA/22-0500	4.5	6	104
CT-20309	Operations Training Tetra Pak® A1 Tetra Classic® Aseptic-0200-0300	4	6	105
CT-20312	Operations Training Tetra Pak® A1 Tetra Classic® Aseptic-0800	4	6	105

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CT-20106	Operations Training Tetra Pak® A1 Tetra Classic® Aseptic-0900	4	6	105
CT-20313	Operations Training Tetra Pak® A1 Tetra Fino® Aseptic-0900	4	6	106
CT-20314	Operations Training Tetra Pak® A1 Tetra Wedge® Aseptic-0900	4	6	107
CT-20652	Operations Training Tetra Pak® A1 Tetra Classic® Aseptic-1000-1100	4	6	108
CT-20654	Operations Training Tetra Pak® A1 Tetra Fino® Aseptic-1000-1100	4	6	109
CT-20653	Operations Training Tetra Pak® A1 Tetra Wedge® Aseptic-1000-1100	4	6	110
CT-20737	Operations Training Tetra Pak® A1-0100 for Tetra Brik®	4	6	111
CT-20655	Operations Training Tetra Pak® A1 Tetra Fino® Aseptic-1000-1100 MiM	4	6	112
CT-20742	Operations Training Tetra Pak® A1 1100-TCA 20 BP PullTab™	4.5	6	113
CT-20316	Operations Training Tetra Pak® TT/3-1700 LFU G1	4	6	114
CT-20145	Operations Training Tetra Pak® TT/3-1700 LFU G2	4	6	115
CT-20317	Operations Training Tetra Pak® TT/3-1800	4	6	116
CT-20126	Operations Training Tetra Pak® TT/3 XH 2000	4	6	117
CT-20138	Operations Training Tetra Pak® TT/3 XH IC 2000	4	6	118
CT-20734	Operations Training Tetra Pak® TT/3-2100	4	6	119
CT-20635	Operations Training Tetra Pak® TR/27 TR/28-0300-0400	4	6	120
CT-20707	Operations Training Tetra Pak® TR/28-0500	4	6	121
CT-20315	Operations Training Tetra Pak® Simply 8	4	6	122
CT-20308	Operations Training Tetra Pak® E3/CompactFlex-0100	4	6	123
CT-20128	Operations Training Tetra Pak® E3/Flex-0100 DIMC	4.5	6	124
CT-20212	Operations Training Tetra Pak® E3/Speed-0100 DIMC	4.5	6	125
CT-20137	Operations Training Tetra Pak® E3/Speed Hyper 0200 PP	4	6	126
CT-20139	Operations Training Downstream Equipment Line Operation	1.5	6	127
CT-20327	Operations Training Tetra Pak® Line Controller 30-0100-0300 and Plus-0100	1	6	128
CT-20331	Operations Training Tetra Pak® Line Controller 30 Plus-0200-0300	1	6	129
CT-20223	Operations Training Tetra Pak® Line Controller 40-0100	1	6	130
CT-20356	Operations Training Tetra Pak® Capper 25-0100-0200	1	6	131
CT-20358	Operations Training Tetra Pak® Capper 25-0300	1	6	131
CT-20562	Operations Training Tetra Pak® Capper 30-0100	0.5	6	132
CT-20609	Operations Training Tetra Pak® Capper 40 Flex-0100	0.5	6	133

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CT-20748	Operations Training Tetra Pak® Capper 40 Speed-0100	1	6	134
CT-20682	Operations Training Tetra Pak® Capper 60-0200	0.5	6	135
CT-20332	Operations Training Tetra Pak® Accumulator Helix 30-0200	1	6	136
CT-20333	Operations Training Tetra Pak® Accumulator Helix 30-0300	1	6	136
CT-20335	Operations Training Tetra Pak® Accumulator Helix 30-0400-0600	1	6	136
CT-20336	Operations Training Tetra Pak® Accumulator Helix 30-0700	1	6	136
CT-20614	Operations Training Tetra Pak® Accumulator Helix 30-0800	1	6	136
CT-20350	Operations Training Tetra Pak® Accumulator Helix 10-0200	1	6	137
CT-20351	Operations Training Tetra Pak® Accumulator Helix 10-0300	1	6	137
CT-20353	Operations Training Tetra Pak® Accumulator Helix 10-0400-0500	1	6	137
CT-20217	Operations Training Tetra Pak® Accumulator Helix 40-0100-0200	1	6	138
CT-20337	Operations Training Tetra Pak® Straw Applicator 30-0300	1.5	6	139
CT-20581	Operations Training Tetra Pak® Straw Applicator 30-0400-0500	1.5	6	139
CT-20219	Operations Training Tetra Pak® Straw Applicator 40-0100-0200	0.5	6	140
CT-20345	Operations Training Tetra Pak® Cap Applicator 30-0100-0300 ScrewCap™	1.5	6	141
CT-20586	Operations Training Tetra Pak® Cap Applicator 30-0400 ScrewCap™	1.5	6	141
CT-20619	Operations Training Tetra Pak® Cap Applicator 30-0200 DreamCap™	1.5	6	142
CT-20620	Operations Training Tetra Pak® Cap Applicator 30-0400 DreamCap™	1.5	6	142
CT-20618	Operations Training Tetra Pak® Cap Applicator 30-0100-0300 ReCap™	1.5	6	143
CT-20722	Operations Training Tetra Pak® Cap Applicator 40-0100 DreamCap™	1.5	6	144
CT-20349	Operations Training Tetra Pak® Cardboard Packer 30/Speed-0100-0400	1.5	6	145
CT-20368	Operations Training Tetra Pak® Film Wrapper 32-0200	1.5	6	146
CT-20381	Operations Training Tetra Pak® Film Wrapper 68-0300-0600	1	6	147
CT-20369	Operations Training Tetra Pak® Multi Shrink 30-0200	1.5	6	148
CT-20585	Operations Training Tetra Pak® Multi Shrink 30-0500	1.5	6	149
CT-20354	Operations Training Tetra Pak® Tray Shrink 30-0200-0400	1	6	150
CT-20583	Operations Training Tetra Pak® Shrink Wrapper 32-0100-0200	1.5	6	151
CT-20594	Operations Training Tetra Pak® Shrink Wrapper 40 0100-0200	1.5	6	152
CT-20740	Operations Training Tetra Pak® Cardboard Packer 10-0200	1	6	153
CT-20379	Operations Training Tetra Pak® Cardboard Packer 12-0100-0200	1	6	154

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CT-20221	Operations Training Tetra Pak® Cardboard Packer 30-0500	1	6	155
CT-20580	Operations Training Tetra Pak® Cardboard Packer 32-0300-0700	1.5	6	156
CT-20710	Operations Training Tetra Pak® Cardboard Packer 34-0100	1	6	157
CT-20359	Operations Training Tetra Pak® Cardboard Packer 70-0400-0600	1	6	158
CT-20362	Operations Training Tetra Pak® Cardboard Packer 70-0700-1000	1	6	158
CT-20366	Operations Training Tetra Pak® Cardboard Packer 70-1100-1200	1	6	158
CT-20111	Operations Training A520i for Tetra Pak® by Domino	1	6	159
CT-20600	Operations Training Ax550i for Tetra Pak® by Domino	0.5	6	160
CT-20698	Operations Training Tetra Pak® R1-0300-0400	3*	6	161
CT-20622	Operations Training Tetra Pak® R1-0500	3*	6	161
CT-20623	Operations Training Tetra Pak® R2-0500	3*	6	162
CT-20714	Operations Training Tetra Pak® R2-0600	3*	6	162
CT-20744	Operations Training Tetra Pak® Tetra Recart line retort	1	6	163
CT-20746	Operations Training Tetra Pak® Tetra Recart HSSR2	1	6	164
CT-20674	Operations Training CM/HHS 700/160 for Tetra Pak® by Meurer	1	6	165
CT-20675	Operations Training CM/HTW 450 for Tetra Pak® by Meurer	1	6	166

*Duration will vary depending on the number of participants and plant set-up

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Introduction to Plant

CT-20255

 Target Group	All production personnel
 Duration (Days)	2
 Prerequisites	None
 Max. Participant	12

DESCRIPTION

This training is designed to give the participants an introduction to their processing plant. The objective is to provide all plant personnel with an insight to the process flow in the plant and production schedule. This course ideally be followed by the course “Introduction to Plant Operation” (CT-20256).

Content	• Plant production documents • General plant safety and hygiene practices • Processing areas and equipment • Services for plant production • Process flow and production schedule • Cleaning In Place (CIP) set-up • Automation and electrical network • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Plant safety and hygiene for personnel, equipment and products • The plant processing equipment and services • The structure and purpose of plant production time schedule The participant will individually be able to: • Follow plant safety guidelines and hygiene practices • Identify the plant production areas and equipment according to machinery lay out Identify the automation network and electrical components
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations / maintenance • Set of manuals available during the training

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VideocastAssessment/
Certification

Introduction to Operation

CT-20256

 Target Group	All production personnel
 Duration (Days)	2
 Prerequisites	Prior knowledge of plant production and/or Course CT-20255 "Introduction to Plant"
 Max. Participant	12

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge to run the processing plant. The objectives are to provide the plant production and maintenance personnel a thorough understanding of the plant functionalities and operations on the user interface. The course will give an insight to plant product quality and maintenance needs also.

It is recommended to take the specific courses for detailed understanding of the process equipment.

Content	• Plant production documents • General plant safety and hygiene practices • Processing areas and equipment • Services for plant production • Process flow and production schedule • Cleaning In Place (CIP) set-up • Automation and electrical network • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Plant safety and hygiene for personnel, equipment and products • The plant processing equipment and services • The structure and purpose of plant production time schedule The participant will individually be able to: • Follow plant safety guidelines and hygiene practices • Identify the plant production areas and equipment according to machinery lay out Identify the automation network and electrical components
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations / maintenance • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationMilk Reception Unit

CT-20264

 Target Group	Operators and maintenance personnel
 Duration (Days)	2
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants the knowledge of how to operate the milk reception unit. The objectives are to provide operator training containing knowledge and terminology for the unit and how to run it according to the Operation Manual (OM). This training will also prepare the participants for training regarding process technology as well as other machines / equipment.

Content	• Basic function of the unit • How to read and use manual(s) and documentation • Control panel • Hands-on activities • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Basic milk handling • The process of milk from cow to dairy • The main components in the unit, their functions and location • Basic food safety and the Critical Control Points (CCP) • Safety precautions and safety aspects The participant will individually be able to: • Locate the main components on the unit • Prepare, start and operate the unit according to the Operation Manual (OM) • Describe the function of the push buttons on the Human Machine Interface (HMI) • Understand basic Cleaning In Place (CIP) technology and Cleaning In Place (CIP) procedures • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Alsafe™

CT-20155

 Target Group **Operators and maintenance personnel**

 Duration (Days) **3**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants the knowledge of how to operate Tetra Alsafe™ (aseptic tank) with a specific number of options. The objectives are to provide operator training containing knowledge and terminology for aseptic tank.

Content	• Use of Documentation • General Hygiene • General Safety • Control Panel • Machine Components and Functions • Sterile Air System • Food Safety	• Prepare Production • Production • Care and Cleaning • Caustic Soda • Nitric Acid • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the aseptic line and their location and terminology • The importance of safety precautions • The process of producing an aseptic product The participant will be able to: • Locate the main components in the aseptic tank module • Understand the purpose of various steps in the aseptic tank module • Start and operate the tank according to the Operation Manual (OM) • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production protocol • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Aseptic Tank

CT-20664

 Target Group **Operators**
 Duration (Days) **3**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants the knowledge of how to operate Tetra Pak® Aseptic Tank with a specific number of options. The objectives are to provide operator training containing knowledge and terminology for Aseptic tank. Dairy, Beverage, Prepared food, Operation, Aseptic buffering.

Content	• Use of Documentation • General Hygiene • General Safety • Control Panel • Machine Components and Functions • Sterile Air System • Food Safety	• Prepare Production • Production • Care and Cleaning • Caustic Soda • Nitric Acid • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the line and their locations and terminology • The importance of safety precautions • The process of producing a product The participant will individually be able to: • Understand the purpose of the various steps when operating the unit • Start and operate the unit according to the Operation Manual (OM) • Understand the function of the push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Homogenizer

CT-20203

 Target Group	Operators and maintenance personnel
 Duration (Days)	1
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants an introduction to Tetra Pak® Homogenizers. The objectives are to provide operators training containing knowledge and terminology for the equipment and how to safely operate it according to the Operation Manual (OM). This training will also prepare the participants for training courses regarding basic food technology as well as other units.

Content	• Operating the module according to the Operation Manual (OM) • How to read and use manual(s) and documentation • The main components, their functions and location • Working principles • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Basic homogenization theory • The working principles • The main components in the unit and their location and terminology • The importance of safety precautions The participant will individually be able to: • Identify and locate the main components in the unit • Start and operate the unit according to the Operation Manual (OM) • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Follow safety precautions • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Therm™ Aseptic Drink

CT-20166

 Target Group	Operators and maintenance personnel
 Duration (Days)	3
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants an introduction to Tetra Therm™ Aseptic Drink. The objectives are to provide operator training containing knowledge of how to operate and terminology for the Tetra Therm™ Aseptic Drink module and how to run the unit according to the Operation Manual (OM).

Content	• Use of Documentation • General Hygiene • General Safety • Control Panel • Machine Components and Functions • Beverage Processing and Technology • Food Safety • Prepare Production	• Production • Stop Production • Check Production • Care and Cleaning • Verify Cleaning • Nitric Acid • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the aseptic line and their location and terminology • The importance of safety precautions • The process of producing a beverage product The participant will individually be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the aseptic processing module • Understand the purpose of various steps in the processing module • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production protocol • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Therm™ Aseptic Flex (Indirect UHT System)

CT-20167

 Target Group **Operators and maintenance personnel**

 Duration (Days) **2.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants an introduction to Tetra Therm™ Aseptic Flex (indirect UHT system). The objectives are to provide operator training containing knowledge and terminology for indirect modules and how to carry out all operations steps according to the Operation Manual (OM).

Content	• Use of Documentation • General Hygiene • General Safety • Control Panel • Machine Components and Functions • Food Safety	• Prepare Production • Production • Production Checks • Care and Cleaning • Verify Cleaning • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the aseptic line and their location and terminology • The importance of safety precautions • The process of producing an aseptic product The participant will be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the aseptic processing module • Understand the purpose of various steps in the processing module • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production protocol • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Therm™ Aseptic VTIS (Direct UHT System)

CT-20169

 Target Group **Operators and maintenance personnel**

 Duration (Days) **2.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants an introduction to Tetra Therm™ Aseptic VTIS (direct UHT system). The objectives are to provide operator training containing knowledge and terminology for direct modules.

Content	• Use of Documentation • General Hygiene • General Safety • Control Panel • Machine Components and Functions • Food Safety	• Stop Production • Production • Production Checks • Care and Cleaning • Verify Cleaning • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the aseptic line and their location and terminology • The importance of safety precautions • The process of producing an aseptic product The participant will be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the aseptic processing module • Understand the purpose of various steps in the processing module • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production protocol • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Direct UHT unit

CT-20755

 Target Group **Operators**

 Duration (Days) **3**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Direct UHT unit. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Introduction
- Use of Documentation
- General Hygiene
- General Safety
- General Control Panel
- Milk Science
- Microbiology of Milk
- Beverage
- Food
- Machine Components and Functions

- Food Safety
- Prepare Production
- Production
- Check Production
- Stop Production
- Shutdown
- CIP Basics
- CIP/COP
- Verify Cleaning
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will understand:**
- Operate the machine through the production cycle – preparation to weekly care
 - Know all safety measures for the operation
 - Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training
- Plant SOP, Critical Control Point plan, equipment logbook
- Proper PPE
- Equipment specific tools for operations

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Therm™ Aseptic VTIS Plus Mode

CT-20143

 Target Group **Operators and maintenance personnel**

 Duration (Days) **2.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants an introduction to Tetra Therm™ Aseptic VTIS Plus Mode (direct UHT system). The objectives are to provide operator training containing knowledge and terminology for direct modules.

Content	• Use of Documentation • General Hygiene • General Safety • Control Panel • Machine Components and Functions • Food Safety • Prepare Production	• Stop Production • Production • Production Checks • Care and Cleaning • Verify Cleaning • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the aseptic line and their location and terminology • The importance of safety precautions • The process of producing an aseptic product The participant will be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the aseptic processing module • Understand the purpose of various steps in the processing module • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production protocol • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Therm™ Aseptic VTIS Flex Mode

CT-20144

 Target Group **Operators and maintenance personnel**

 Duration (Days) **2.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants an introduction to Tetra Therm™ Aseptic VTIS Flex Mode (direct UHT system). The objectives are to provide operator training containing knowledge and terminology for direct modules.

Content	• Use of Documentation • General Hygiene • General Safety • Control Panel • Machine Components and Functions • Food Safety • Prepare Production	• Stop Production • Production • Production Checks • Care and Cleaning • Verify Cleaning • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the aseptic line and their location and terminology • The importance of safety precautions • The process of producing an aseptic product The participant will be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the aseptic processing module • Understand the purpose of various steps in the processing module • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production protocol • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Therm™ Lacta

CT-20170

 Target Group **Operators and maintenance personnel**

 Duration (Days) **3**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants an introduction to Tetra Therm™ Lacta. The objectives are to provide operator training containing knowledge and terminology for indirect modules and how to carry out all operations steps according to the Operation Manual (OM).

Content	• Use of Documentation • General Hygiene • General Safety • Caustic Soda • Nitric Acid • Control Panel • Milk Science • Microbiology of Milk • Machine Components and Functions	• Food Safety • Prepare Production • Production • Production Checks • Stop Production • Care and Cleaning • Verify Cleaning • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the line and their location and terminology • The importance of safety precautions • The process of producing a product The participant will be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the aseptic processing module • Understand the purpose of various steps in the processing module • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production protocol • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Pasteurizer D

CT-20272

 Target Group **Operators and maintenance personnel**

 Duration (Days) **3**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants an introduction to the pasteurizer (formerly known as Tetra Therm™ Lacta). The objectives are to provide operator training containing knowledge and terminology for indirect modules and how to carry out all operations steps according to the Operation Manual (OM).

Content	• Use of Documentation • General Hygiene • General Safety • Caustic Soda • Nitric Acid • Control Panel • Milk Science • Microbiology of Milk • Machine Components and Functions	• Food Safety • Prepare Production • Production • Check Production • Stop Production • Cleaning In Place (CIP) Basics • Cleaning In Place (CIP)/COP • Verify Cleaning • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the line and their location and terminology • The importance of safety precautions • The process of producing a product The participant will be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the aseptic processing module • Understand the purpose of various steps in the processing module • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production protocol • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Therm™ Aseptic Visco (THE)

CT-20168

 Target Group	Operators and maintenance personnel
 Duration (Days)	3
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants an introduction to Tetra Therm™ Aseptic Visco (UHT system) with tubular heat exchangers (Spriaflo). The objectives are to provide operator training containing knowledge and terminology for the module and how to carry out all operations steps according to the Operation Manual (OM). This training will also prepare the participants for other training courses, for example Tetra Pak® CIP Unit training.

Content	• Operations of the module according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Module components and functions • Daily and weekly care • Product behaviour • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the line and their location and terminology • The importance of safety precautions • The process of producing an aseptic product The participant will individually be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the aseptic processing module • Understand the purpose of various steps in the processing module • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production protocol • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Therm™ Aseptic Visco (SSHE)

CT-20658

 Target Group	Operators and maintenance personnel
 Duration (Days)	3
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants an introduction to Tetra Therm™ Aseptic Visco (UHT system) with scraped surface heat exchangers (Contherm). The objectives are to provide operator training containing knowledge and terminology for the module and how to carry out all operations steps according to the operations manual (OM). This training will also prepare the participants for other training courses, for example Tetra Pak® CIP Unit training.

Content	• Operations of the module according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Module components and functions • Daily and weekly care • Product behaviour • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the line and their location and terminology • The importance of safety precautions • The process of producing an aseptic product The participant will individually be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the aseptic processing module • Understand the purpose of various steps in the processing module • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production protocol • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Extraction Unit Soy

CT-20267

 Target Group **Operators and maintenance personnel**

 Duration (Days) **3**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants the knowledge of how to operate the extraction unit (formerly known as Tetra Alwin™ Soy). The objective is to provide operator training containing knowledge and terminology for the unit and how to run it according to the Operations Manual (OM).

Content	• Operating the module according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Unit components and functions • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the line and their location and terminology • The importance of safety precautions • The process of producing product in the unit The participant will individually be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the aseptic processing module • Understand the purpose of various steps in the processing module • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production protocol • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® High Shear Mixer

CT-20164

 Target Group **Operators**

 Duration (Days) **2**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants operational skills for their regular duties and tasks as operators of Tetra Pak® High Shear Mixer (formerly known as Tetra Alwin™). The training is task based around the operating manual.

Content	• Use of Documentation • General Hygiene • General Safety • Control Panel • Machine Components and Functions • Food Safety • Prepare Production	• Production • Check Production • Stop Production • Cleaning In Place (CIP) Basics • Cleaning In Place (CIP)/COP • Verify Cleaning • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the mixing system and their location and terminology • The importance of safety precautions • The process steps of producing a product with the mixing system The participant will be able to: • Locate the main components in the mixing system • Understand the purpose of various functions in the mixing system • Start and operate the mixer according to the approved documentation • Understand the function of push buttons on the Human Machine Interface (HMI), if included in the system • Understand the different alarm signals • Know the importance of following the production protocol (e.g. order and handling of ingredients) • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Albatch™

CT-20152

 Target Group	Operators and maintenance personnel
 Duration (Days)	1.5
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants operational skills for their regular duties and tasks as a Tetra Albatch™ machine operator. The training is task based around the operating manual. The objectives are to train the participants to carry out all operations steps according to the Operation Manual (OM) including daily care and cleaning. This training will also prepare the participants for other training courses, for example Tetra Pak® Cleaning In Place (CIP) Unit training.

Content	• Operating the module according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Module components and functions • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the Tetra Albatch™ machine and their location and terminology • The importance of safety precautions • The process steps of producing a product with Tetra Albatch™ machine The participant will individually be able to: • Start and operate the tank according to the Operation Manual (OM) • Locate the main components in the Tetra Albatch™ machine • Understand the purpose of various functions in the food processor • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production protocol • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Alblend™

CT-20153

 Target Group **Operators and maintenance personnel**

 Duration (Days) **3**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants the knowledge of how to operate Tetra Alblend™ (in-line blender). The objectives are to provide operator training containing knowledge and terminology for the equipment and how to run it according to the Operation Manual (OM). This training will also prepare the participants for training courses regarding basic food technology as well as other units.

Content	• Operating the module according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Module components and functions • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the unit and their location and terminology • The importance of safety precautions • The process and tasks required to produce product The participant will individually be able to: • Start and operate the equipment according to the Operation Manual (OM) • Locate the main components of the in-line blender • Understand the purpose of the various steps when operating the in-line blender • Understand the function of the push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of the filling in the production protocol • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Albrix™

CT-20154

 Target Group **Operators and maintenance personnel**

 Duration (Days) **3**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants the knowledge of how to operate Tetra Albrix™ machine unit (continuous sugar-dissolving unit). The objectives are to provide operator training containing knowledge and terminology for the equipment and how to run it according to the Operation Manual (OM). This training will also prepare the participants for training courses regarding basic food technology as well as other units.

Content	• Operating the module according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Module components and functions • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the unit and their location and terminology • The importance of safety precautions • The process of sugar dissolving The participant will individually be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the continuous sugar-dissolving unit • Understand the purpose of the various steps when operating the unit • Understand the function of the push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of the filling in the production protocol • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Aseptic Dosing Unit E (Tetra Aldose™)

CT-20262

 Target Group **Operators and maintenance personnel**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants operational skills for their regular duties and tasks as operators. The training is task based around the Operating Manual (OM). The objectives are to train the participants to carry out all Operations steps including daily care and cleaning. As this is task based learning there will be a focus on safety, hygiene and handling of the container and hose.

Content	• Hygiene • Preparation • Operations of unit according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Daily care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The importance of safety precautions • The importance of maintaining high hygiene • The function of the dosing unit The participant will individually be able to: • Locate the main groups of the unit • Understand the use of the Human Machine Interface (HMI) control panel • Read and react to alarms • Prepare and start up • Start and run the unit according to best practice in manual • Operate the dosing unit to make aseptic dosing into product • Perform daily care • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra FlexDos™

CT-20156

 Target Group **Operators and maintenance personnel**

 Duration (Days) **2**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants operational skills for their regular duties and tasks as operators of the dosing unit (formerly known as Tetra Aldose™). The training is task based around the operating manual (OM). The objectives are to train the participants to carry out all Operations steps according to the Operation Manual (OM) including daily care and cleaning. As this is task based learning there will be a focus on safety, hygiene and handling of the dosing unit.

Content	• Hygiene • Preparation • Operations of unit according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Daily care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The importance of safety precautions • The importance of maintaining high hygiene • The function of the Tetra FlexDos™ unit The participant will individually be able to: • Locate the main groups of the Tetra FlexDos™ unit • Understand the use of the Human Machine Interface (HMI) control panel • Read and react to alarms • Prepare and start up • Start and run the unit according to best practice in manual • Operate the Tetra FlexDos™ unit to make aseptic dosing into product • Perform daily care • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® CIP Unit

CT-20161

 Target Group **Operators and maintenance personnel**

 Duration (Days) **1.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants an introduction to the Tetra Pak® CIP Unit (formerly known as Tetra Alcip™) with a specific number of options. The objectives are to provide operator training containing knowledge and terminology for the Cleaning In Place (CIP) system. This training will also prepare the participants for more advanced training courses.

Content	• Operating the module according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Module components and functions • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the cleaning line and their location and terminology • The importance of safety precautions • The process of producing a cleaning sequence The participant will individually be able to: • Start and operate the Cleaning In Place (CIP) Unit according to the Operation Manual (OM) • Locate the main components in the Cleaning In Place (CIP) Unit • Understand the purpose of various steps when operating the Cleaning In Place (CIP) Unit • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Separator

CT-20204

 Target Group **Operators and maintenance personnel**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants an introduction to Tetra Pak® Separators, Clarifiers and Bactofuge units. The objectives are to provide Operators training containing knowledge and terminology for the equipment and how to safely operate it according to the Operation Manual (OM). This training will also prepare the participants for training courses regarding basic food technology as well as other units.

Content	• Operating the unit according to the Operation Manual (OM) • How to read and use manual(s) and documentation • The main components, their functions and location • Working principles • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The basics of centrifugal separation and applications • The working principles • The main components in the unit and their location and terminology • The importance of the safety precautions The participant will individually be able to: • Start and operate the unit according to the Operation Manual (OM) • Identify and locate the main components in the unit • Understand design and function of the equipment • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Follow safety precautions • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Standardization Unit S2

CT-20204

 Target Group	Operators and maintenance personnel
 Duration (Days)	1
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants an introduction to Tetra Pak® Separators, Clarifiers and Bactofuge units. The objectives are to provide Operators training containing knowledge and terminology for the equipment and how to safely operate it according to the Operation Manual (OM). This training will also prepare the participants for training courses regarding basic food technology as well as other units.

Content	• Operating the unit according to the Operation Manual (OM) • How to read and use manual(s) and documentation • The main components, their functions and location • Working principles • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The basics of centrifugal separation and applications • The working principles • The main components in the unit and their location and terminology • The importance of the safety precautions The participant will individually be able to: • Start and operate the unit according to the Operation Manual (OM) • Identify and locate the main components in the unit • Understand design and function of the equipment • Understand the function of push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Follow safety precautions • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationCarbonator

CT-20668

 Target Group **Operators**
 Duration (Days) **2**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants the knowledge of how to operate the Carbonator (formally known as Miteco equipment). The objectives are to provide operator training containing knowledge and terminology for the equipment and how to run it according to the Operation Manual (OM). This training will also prepare the participants for training courses regarding basic food technology as well as other units.

Content	• Operating the module according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Module components and functions • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components, location and terminology • The importance of safety precautions • The process and tasks required to produce product The participant will individually be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the carbonator • Understand the purpose of the various steps when operating the carbonator • Understand the function of the push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of the filling in the production protocol • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationWater Deaerator

CT-20676

 Target Group **Operators**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants the knowledge of how to operate the Water Deaerator. The objectives are to provide operator training containing knowledge and terminology for the equipment and how to run it according to the Operation Manual (OM). This training will also prepare the participants for training courses regarding basic food technology as well as other units.

Content	• Operating the module according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Module components and functions • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components, location and terminology • The importance of safety precautions • The process and tasks required to produce product The participant will individually be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the deaerator • Understand the purpose of the various steps when operating the deaerator • Understand the function of the push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of the filling in the production protocol • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationMultimix

CT-20678

 Target Group **Operators**
 Duration (Days) **2**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants the knowledge of how to operate the Multimix. The objectives are to provide operator training containing knowledge and terminology for the equipment and how to run it according to the Operation Manual (OM). This training will also prepare the participants for training courses regarding basic food technology as well as other units.

Content	• Operating the module according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Module components and functions • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components, location and terminology • The importance of safety precautions • The process and tasks required to produce product The participant will individually be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the multimix • Understand the purpose of the various steps when operating the multimix • Understand the function of the push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of the filling in the production protocol • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationSimultmix

CT-20680

 Target Group **Operators**
 Duration (Days) **2**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants the knowledge of how to operate the Simultmix. The objectives are to provide operator training containing knowledge and terminology for the equipment and how to run it according to the Operation Manual (OM). This training will also prepare the participants for training courses regarding basic food technology as well as other units.

Content	• Operating the module according to the Operation Manual (OM) • How to read and use manual(s) and documentation • Module components and functions • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components, location and terminology • The importance of safety precautions • The process and tasks required to produce product The participant will individually be able to: • Start and operate the unit according to the Operation Manual (OM) • Locate the main components of the simultmix • Understand the purpose of the various steps when operating the simultmix • Understand the function of the push buttons on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of the filling in the production protocol • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Preparation System B-EXT

CT-20736

 Target Group **Operators** Duration (Days) **1** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Preparation System B-EXT. It includes a mix of presentation, demonstration and exercises. Some parts take place mainly at the equipment, but the training also includes parts that preferably are done in a classroom. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Machine Components and Functions • Human Machine Interface (HMI) Knowledge • Batch Preparation and Production • Stop Production • Care and Cleaning • Learning Evaluation
Principal Objectives	• Be able to operate the equipment through the production cycle – from preparation to care and cleaning • Know all safety measures for the operation • Know the hygiene and food safety measures for the operation
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Access to all supplies that are needed for preparation / production • If the customer's equipment is fitted with suction spears, make sure necessary tools are available for suction spear swapping • Connected with downstream equipment • Classroom with whiteboard / flip chart and projector • Proper PPE • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Continuous Sugar Dissolver

CT-20739

 Target Group **Operators** Duration (Days) **1** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Continuous Sugar Dissolver. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Introduction
- Safety
- Use of documentation
- General Control Panel Knowledge
- Continuous Sugar Dissolving Unit Functionality
- Cleaning In Place (CIP) and Food safety
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Access to all supplies that are needed for preparation / production
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® High Volume Batch Mixer

CT-20753

 Target Group **Operators**

 Duration **7 hours**

 Prerequisites **The training is designed to be as generic as possible. This also means that the trainer will make adjustments depending on the configuration of the customer's equipment.**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® High Volume Batch Mixer. It includes a mix of presentation, demonstration and exercises. Some parts take place mainly at the equipment, but the training also includes parts that preferably are done in a classroom. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	1. Welcome – C 2. Use of Documentation – C 3. General Hygiene – C 4. General Safety – C / E 5. Machine Components and Functions – C / E <i>C = In the classroom, E = By the equipment</i>	6. Operation – E 7. Machine Stops – E 8. Care and Cleaning – E 9. Summary – C
Training material	• Instructor Presentation • Instructor Guideline • Questionnaire	• Questionnaire key • Student Book
Principal Objectives	• Be able to operate the equipment through the production cycle – from preparation to care and cleaning. • Know all safety measures for the operation • Know the hygiene and food safety measures for the operation • This training focuses on how to operate the equipment. It will not go into detail of how to carry out installation or maintenance of said equipment • The customer's own work safety regulations take precedence over our recommendations found in the training material	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Ingredients near machine. Prepare in advance how to proceed with batch after training (emptying to drain possible or alternative discharge) • Staff available with permission / license to maneuver with overhead crane or industrial forklift truck to charge with Big Bags during training Also prepare yourself in advance about plant regulations for maneuvering with heavy loads in operation area • Access to all supplies that are needed for preparation / production / care and cleaning • Connected with downline equipment and CIP plant • Classroom with whiteboard / flip chart and projector • Personal Protective Equipment, notepad and pencil • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Mixer RJCI B

CT-20754

 Target Group **Operators**

 Duration **6 hours**

 Prerequisites **The training is designed to be as generic as possible. This also means that the trainer will make adjustments depending on the configuration of the customer's equipment.**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Mixer RJCI B. It includes a mix of presentation, demonstration and exercises. Some parts take place mainly at the equipment, but the training also includes parts that preferably are done in a classroom. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	1. Welcome – C 2. Use of Documentation – C 3. General Hygiene – C 4. General Safety – C / E 5. Machine Components and Functions – C / E <i>C = In the classroom, E = By the equipment</i>	6. Operation – E 7. Machine Stops – E 8. Care and Cleaning – E 9. Summary – C
Training material	• Instructor Presentation • Instructor Guideline • Questionnaire	• Questionnaire key • Student Book
Principal Objectives	• Be able to operate the equipment through the production cycle – from preparation to care and cleaning. • Know all safety measures for the operation • Know the hygiene and food safety measures for the operation • This training focuses on how to operate the equipment. It will not go into detail of how to carry out installation or maintenance of said equipment • The customer's own work safety regulations take precedence over our recommendations found in the training material	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • If ingredient intake shall be trained, ideally prepare some ingredients near the machine ahead of the training • If ingredients are used, prepare in advance how to proceed with batch after training (emptying to drain possible, or alternative discharge) • Access to all supplies that are needed for preparation / production / care and cleaning • Connected with downline equipment and CIP plant • Classroom with whiteboard / flip chart and projector • Personal Protective Equipment, notepad and pencil • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Ingredients Dissolver

CT-20751

 Target Group **Operators**

 Duration **4 hours**

 Prerequisites **The training is designed to be as generic as possible. This also means that the trainer will make adjustments depending on the configuration of the customer's equipment.**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Ingredients Dissolver. It includes a mix of presentation, demonstration and exercises. Some parts take place mainly at the equipment, but the training also includes parts that preferably are done in a classroom. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	1. Welcome – C 2. Use of Documentation – C 3. General Hygiene – C 4. General Safety – C / E 5. Machine Components and Functions – C / E <i>C = In the classroom, E = By the equipment</i>	6. Operation – E 7. Machine Stops – E 8. Care and Cleaning – E 9. Summary – C
Training material	• Instructor Presentation • Instructor Guideline • Questionnaire	• Questionnaire key • Student Book
Principal Objectives	• Be able to operate the equipment through the production cycle – from preparation to care and cleaning. • Know all safety measures for the operation • Know the hygiene and food safety measures for the operation • This training focuses on how to operate the equipment. It will not go into detail of how to carry out installation or maintenance of said equipment • The customer's own work safety regulations take precedence over our recommendations found in the training material	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Ingredients near machine • If ingredients used, prepare in advance how to proceed with batch after training (emptying to drain possible or alternative discharge). • Access to all supplies that are needed for preparation / production / care and cleaning • Connected with downline equipment and CIP plant • Classroom with whiteboard / flip chart and projector • Personal Protective Equipment, notepad, pencil • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Big Bag Liquefier

CT-20752

 Target Group **Operators**

 Duration **4 hours**

 Prerequisites **The training is designed to be as generic as possible. This also means that the trainer will make adjustments depending on the configuration of the customer's equipment.**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Big Bag Liquefier. It includes a mix of presentation, demonstration and exercises. Some parts take place mainly at the equipment, but the training also includes parts that preferably are done in a classroom. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	1. Welcome – C 2. Use of Documentation – C 3. General Hygiene – C 4. General Safety – C / E 5. Machine Components and Functions – C / E <i>C = In the classroom, E = By the equipment</i>	6. Operation – E 7. Machine Stops – E 8. Care and Cleaning – E 9. Summary – C
Training material	• Instructor Presentation • Instructor Guideline • Questionnaire	• Questionnaire key • Student Book
Principal Objectives	• Be able to operate the equipment through the production cycle – from preparation to care and cleaning. • Know all safety measures for the operation • Know the hygiene and food safety measures for the operation • This training focuses on how to operate the equipment. It will not go into detail of how to carry out installation or maintenance of said equipment • The customer's own work safety regulations take precedence over our recommendations found in the training material	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Ingredients near machine. Prepare in advance how to proceed with batch after training (emptying to drain possible or alternative discharge) • Staff available with permission / license to maneuver with overhead crane or industrial forklift truck to charge with Big Bags during training Also prepare yourself in advance about plant regulations for maneuvering with heavy loads in operation area • Access to all supplies that are needed for preparation / production / care and cleaning • Connected with downline equipment and CIP plant • Classroom with whiteboard / flip chart and projector • Personal Protective Equipment, notepad and pencil • Set of manuals available during the training	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationPowder Production – Drying

CT-20150

 Target Group	Operators and maintenance personnel
 Duration (Days)	3
 Prerequisites	Course “Dairy Processing & Technology – Basic”
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants an introduction to the operations of the dryer area of the plant and how the relevant components and processes, including Cleaning In Place (CIP), work together. The objectives are to provide operator training containing knowledge and terminology for the module and how to carry out all tasks related to setup, checks, operation and Cleaning In Place (CIP) steps according to the Operation Manual (OM). The course can include homogenization and ingredient addition (if applicable to the process).

Content	• How to read and use manual(s) and documentation • Module components and functions • How to follow the process on Human Machine Interface (HMI) and Piping and Instrumentation Diagram (P&IDs) • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components, location and terminology • The importance of safety precautions • The process and tasks required to produce product The participant will individually be able to: • Setup, check, operate and Cleaning In Place (CIP) of the unit(s) according to the Operation Manual (OM) • Locate the main components and follow the process flow of the dryer • Understand the purpose of the various steps in the processing module • Understand the function of the selections on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production documents • Identify process control points and critical control points • Use and understand the manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationPowder Production – Evaporation

CT-20151

 Target Group	Operators and maintenance personnel
 Duration (Days)	3
 Prerequisites	Course “Dairy Processing & Technology – Basic”
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants an introduction to the operations of the evaporator areas of the plant and how the relevant components and processes, including Cleaning In Place (CIP), work together. The objectives are to provide operator training containing knowledge and terminology for the module and how to carry out all tasks related to setup, checks, operation and Cleaning In Place (CIP) steps according to the Operation Manual (OM). The course can include pasteurization and ingredient addition (if applicable to the process).

Content	• How to read and use manual(s) and documentation • Module components and functions • How to follow the process on Human Machine Interface (HMI) and Piping and Instrumentation Diagram (P&IDs) • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components, location and terminology • The importance of safety precautions • The process and tasks required to produce product The participant will individually be able to: • Setup, check, operate and Cleaning In Place (CIP) of the unit(s) according to the Operation Manual (OM) • Locate the main components and follow the process flow of the dryer • Understand the purpose of the various steps in the processing module • Understand the function of the selections on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production documents • Identify process control points and critical control points • Use and understand the manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationPowder Production – Wet Process

CT-20238

 Target Group	Operators and maintenance personnel
 Duration (Days)	3
 Prerequisites	Course “Dairy Processing & Technology – Basic”
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants an introduction to the operations of the wet process areas of the plant and how the relevant components and processes, including Cleaning In Place (CIP), work together. The objectives are to provide operator training containing knowledge and terminology for the module and how to carry out all tasks related to setup, checks, operation and Cleaning In Place (CIP) steps according to the Operation Manual (OM). The course can include pasteurization, homogenization and ingredient addition (if applicable to the process).

Content	• How to read and use manual(s) and documentation • Module components and functions • How to follow the process on Human Machine Interface (HMI) and Piping and Instrumentation Diagram (P&IDs) • Daily and weekly care • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components, location and terminology • The importance of safety precautions • The process and tasks required to produce product The participant will individually be able to: • Setup, check, operate and Cleaning In Place (CIP) of the unit(s) according to the Operation Manual (OM) • Locate the main components and follow the process flow of the dryer • Understand the purpose of the various steps in the processing module • Understand the function of the selections on the Human Machine Interface (HMI) • Understand the different alarm signals • Know the importance of filling in the production documents • Identify process control points and critical control points • Use and understand the manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationFinal Pressing & Mould Handling System

CT-20253

 Target Group **Operators and maintenance personnel**

 Duration (Days) **3**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to provide participants with the theoretical knowledge and practical operational skills required to carry out regular duties and tasks according to the Operation Manual (OM). It gives participants a good understanding of the working principles and the Human Machine Interface (HMI) of the system.

Content	• The main components, their functions and location • Cleaning In Place (CIP) and production functions • Operations from Human Machine Interface (HMI) • Use of documentation • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Basic line functions and main components • Cleaning In Place (CIP) and production program • Operational control • The importance of safety precautions The participant will individually be able to: • Understand design and function of the equipment • Locate the main components in the system • Understand and use the functions of Human Machine Interface (HMI) • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Blockformer System

CT-20254

 Target Group **Operators and maintenance personnel**

 Duration (Days) **2**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to provide participants with the theoretical knowledge and practical operational skills required to carry out regular duties and tasks for the blockforming solution according to the Operation Manual (OM).

Content	• Functional parts and essential components • Product flow and product processing • Operating principles • Out of Control Action Plans • Performance improvement • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles of the system • Functions of the system and how to operate it • The methods of the Cleaning In Place (CIP) and production program • The importance of safety precautions The participant will individually be able to: • Influence and operate the system • Understand the function of the selections on the Human Machine Interface (HMI) • Understand how to use parameter settings to optimize performance • Use and understand the manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Casomatic System MC: Level 1

CT-20157

 Target Group **Operators and maintenance personnel**

 Duration (Days) **3**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to provide participants with the theoretical knowledge and practical operational skills required to carry out regular duties and tasks according to the Operation Manual (OM). It gives participants a good understanding of the working principles and the Human Machine Interface (HMI) of the Tetra Pak® Casomatic system MC (multicolumn continuous whey drainage and cheese shaping system).

Content	• Basic principles of cheese making • Main functionality of the system and its main components • Cleaning In Place (CIP) and production functions • Operations from Human Machine Interface (HMI) • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The main components in the aseptic line and their location and terminology • The importance of safety precautions • The process of producing an aseptic product The participant will individually be able to: • Influence and operate the system • Understand and use manuals and documentation • Operate the system and adjust production when needed • Understand the importance of safety precautions • Understand and use the functions of the Human Machine Interface (HMI)
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Casomatic System MC: Level 2

CT-20157

 Target Group **Operators and maintenance personnel**

 Duration (Days) **2**

 Prerequisites **Course CT-20157
“Tetra Pak® Casomatic system MC: Level 1”**

 Max. Participant **6**

DESCRIPTION

This training is designed to provide participants with in-depth understanding of the functionality and performance of the Tetra Pak® Casomatic system MC (multicolumn continuous whey drainage and cheese shaping system). It gives the theoretical knowledge required to evaluate proper functionality of the system, how to regain normal situation at abnormal functionality and ways to increase system performance.

Content	• Out of Control Action Plans • Performance improvement • Parameters • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Key functions of the system, in depth • How to evaluate functionality of the system • What counter actions are possible to do when functionality is abnormal • The effect of key parameters and ways to improve performance The participant will individually be able to: • Influence and operate the machine • Understand and use manuals and documentation • React on the most common abnormal system situations • Understand how to use parameter settings to optimize performance
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Casomatic System SC: Level 1

CT-20159

 Target Group **Operators and maintenance personnel**

 Duration (Days) **3**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to provide participants with the theoretical knowledge and practical operational skills required to carry out regular duties and tasks according to the Operation Manual (OM). It gives participants a good understanding of the working principles and the Human Machine Interface (HMI) of the Tetra Pak® Casomatic system SC (single column continuous whey drainage and cheese shaping system).

Content	• Basic principles of cheese making • Main functionality of the system and its main components • Cleaning In Place (CIP) and production functions • Operations from Human Machine Interface (HMI) • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • How to evaluate functionality of the system • Basic functionality principles and main components • The methods of the Cleaning In Place (CIP) and production program The participant will individually be able to: • Influence and operate the system • Understand and use manuals and documentation • Operate the system and adjust production when needed • Understand the importance of safety precautions • Understand and use the functions of the Human Machine Interface (HMI)
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Casomatic System SC: Level 2

CT-20160

 Target Group	Operators and maintenance personnel
 Duration (Days)	2
 Prerequisites	Course CT-20159 “Tetra Pak® Casomatic system SC: Level 1”
 Max. Participant	6

DESCRIPTION

This training is designed to provide participants with in-depth understanding of the functionality and performance of the Tetra Pak® Casomatic system SC (single column continuous whey drainage and cheese shaping system). It gives the theoretical knowledge required to evaluate proper functionality of the system, how to regain normal situation at abnormal functionality and ways to increase system performance.

Content	• Out of Control Action Plans • Performance improvement • Parameters • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Key functions of the system, in depth • How to evaluate functionality of the system • What counter actions are possible to do when functionality is abnormal • The effect of key parameters and ways to improve performance The participant will individually be able to: • Influence and operate the system • Understand and use manuals and documentation • React on the most common abnormal system situations • Understand how to use parameter settings to optimize performance
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Cheddaring Machine

CT-20233

 Target Group	Operators and maintenance personnel
 Duration (Days)	2
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to provide participants with the theoretical knowledge and practical operational skills required to carry out regular duties and tasks according to the Operation Manual (OM). It gives participants a good understanding of the working principles and the Human Machine Interface (HMI).

Content	• Cheese technology and draining, acidification and salting process • Functionality and key parts • Cleaning In Place (CIP) general method • Production • Machine functionality advanced • Out of Control Action Plans • Performance Improvement • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Functionality principles and main components of the vat • How to evaluate functionality of the machine and improve its performance • The methods of the Cleaning In Place (CIP) (Cleaning In Place) and production program • The importance of safety precautions The participant will individually be able to: • Influence and operate the vat • Understand and use manuals and documentation • React on the most common abnormal machine situations • Understand and use the functions of Human Machine Interface (HMI)
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Cheddaring Machine 5

CT-20687

 Target Group	Operators
 Duration (Days)	1.5
 Prerequisites	Basic knowledge about food processing equipment
 Max. Participant	6

DESCRIPTION

This training is designed to provide participants with the theoretical knowledge and practical operational skills required to carry out regular duties and tasks to properly operate the machine with support of the Operation Manual (OM). It gives participants a good understanding of the working principles of the machine, its main components, safety and ultimately, how to operate the machine via the Human Machine Interface (HMI).

Content	• Product flow and product processing • Equipment functionality • Equipment main parts • Safety handling of the equipment • Production & operation principles • Clean in Place • Control Panel and Human Machine Interface (HMI) • Learning Evaluation
Principal Objectives	To prepare the customer operators into: • Influence and operate the machine • Understand and use manuals and documentation • React on the most common abnormal machine situations • Understand the importance of safety precautions • Understand and use the functions of Human Machine Interface (HMI)
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the equipment with water / product when needed • Classroom with whiteboard / flip chart and projector • Hand tools • Set of manuals available during the training (prerequisites 2 sets) • Additional spare parts required for start up

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Cheese Vat OST

CT-20232

 Target Group **Operators and maintenance personnel**

 Duration (Days) **2**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to provide participants with the theoretical knowledge and practical operational skills required to carry out regular duties and tasks according to the Operation Manual (OM). It gives participants a good understanding of the working principles and the Human Machine Interface (HMI).

Content	• Cheese technology and curd making process • Functionality and key parts • Cleaning In Place (CIP) general method • Production • Vat functionality advanced (e.g. mixing in rennet, order of ingredient addition, coagulation, cutting sequence, stirring sequence) • Out of Control Action Plans • Performance improvement • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Functionality principles and main components of the machine • How to evaluate functionality of the machine and optimise its performance • The methods of the Cleaning In Place (CIP) and production program • The importance of safety precautions The participant will individually be able to: • Influence and operate the machine • Understand and use manuals and documentation • React on the most common abnormal machine situations • Understand and use the functions of Human Machine Interface (HMI)
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Cheese Vat OO9

CT-20686

 Target Group	Operators
 Duration (Days)	1
 Prerequisites	Basic knowledge about food processing equipment
 Max. Participant	6

DESCRIPTION

This training is designed to provide participants with the theoretical knowledge and practical operational skills required to carry out regular duties and tasks to properly operate the machine with support of the Operation Manual (OM). It gives participants a good understanding of the working principles of the machine, its main components, safety and ultimately, how to operate the machine via the Human Machine Interface (HMI).

Content	• Product flow and product processing • Equipment functionality • Equipment main parts • Safety handling of the equipment • Production & operation principles • Clean in Place • Control Panel and Human Machine Interface (HMI) • Learning Evaluation
Principal Objectives	To prepare the customer operators into: • Influence and operate the machine • Understand and use manuals and documentation • React on the most common abnormal machine situations • Understand the importance of safety precautions • Understand and use the functions of Human Machine Interface (HMI)
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the equipment with water / product when needed • Classroom with whiteboard / flip chart and projector • Hand tools • Set of manuals available during the training (prerequisites 2 sets) • Additional spare parts required for start up

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Cheese Vat HCV

CT-20688

 Target Group	Operators
 Duration (Days)	1.5
 Prerequisites	Basic knowledge about food processing equipment
 Max. Participant	6

DESCRIPTION

This training is designed to provide participants with the theoretical knowledge and practical operational skills required to carry out regular duties and tasks to properly operate the machine with support of the Operation Manual (OM). It gives participants a good understanding of the working principles of the machine, its main components, safety and ultimately, how to operate the machine via the Human Machine Interface (HMI).

Content	• Product flow and product processing • Equipment functionality • Equipment main parts • Safety handling of the equipment • Production & operation principles • Clean in Place • Control Panel and Human Machine Interface (HMI) • Learning Evaluation
Principal Objectives	To prepare the customer operators into: • Influence and operate the machine • Understand and use manuals and documentation • React on the most common abnormal machine situations • Understand the importance of safety precautions • Understand and use the functions of Human Machine Interface (HMI)
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the equipment with water / product when needed • Classroom with whiteboard / flip chart and projector • Hand tools • Set of manuals available during the training (prerequisites 2 sets) • Additional spare parts required for start up

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® GDL and Rennet Dosing

CT-20689

 Target Group	Operators
 Duration (Days)	0.5
 Prerequisites	Basic knowledge about food processing equipment
 Max. Participant	6

DESCRIPTION

This training is designed to provide participants with the theoretical knowledge and practical operational skills required to carry out regular duties and tasks to properly operate the machine with support of the Operation Manual (OM). It gives participants a good understanding of the working principles of the machine, its main components, safety and ultimately, how to operate the machine via the Human Machine Interface (HMI).

Content	• Product flow and product processing • Equipment functionality • Equipment main parts • Safety handling of the equipment • Production & operation principles • Clean in Place • Control Panel and Human Machine Interface (HMI) • Learning Evaluation
Principal Objectives	To prepare the customer operators into: • Influence and operate the machine • Understand and use manuals and documentation • React on the most common abnormal machine situations • Understand the importance of safety precautions • Understand and use the functions of Human Machine Interface (HMI)
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the equipment with water / product when needed • Classroom with whiteboard / flip chart and projector • Hand tools • Set of manuals available during the training (prerequisites 2 sets) • Additional spare parts required for start up

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Cooker Stretcher (SAW series)

CT-20691

 Target Group	Operators
 Duration (Days)	1
 Prerequisites	Basic knowledge about food processing equipment
 Max. Participant	6

DESCRIPTION

This training is designed to provide participants with the theoretical knowledge and practical operational skills required to carry out regular duties and tasks to properly operate the machine with support of the Operation Manual (OM). It gives participants a good understanding of the working principles of the machine, its main components, safety and ultimately, how to operate the machine via the Human Machine Interface (HMI).

Content	• Product flow and product processing • Equipment functionality • Equipment main parts • Safety handling of the equipment • Production & operation principles • Clean in Place • Control Panel and Human Machine Interface (HMI) • Learning Evaluation
Principal Objectives	To prepare the customer operators into: • Influence and operate the machine • Understand and use manuals and documentation • React on the most common abnormal machine situations • Understand the importance of safety precautions • Understand and use the functions of Human Machine Interface (HMI)
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the equipment with water / product when needed • Classroom with whiteboard / flip chart and projector • Hand tools • Set of manuals available during the training (prerequisites 2 sets) • Additional spare parts required for start up

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Rotary Moulding Machine RMC 12

CT-20693

 Target Group	Operators
 Duration (Days)	1
 Prerequisites	Basic knowledge about food processing equipment
 Max. Participant	6

DESCRIPTION

This training is designed to provide participants with the theoretical knowledge and practical operational skills required to carry out regular duties and tasks to properly operate the machine with support of the Operation Manual (OM). It gives participants a good understanding of the working principles of the machine, its main components, safety and ultimately, how to operate the machine via the Human Machine Interface (HMI).

Content	• Product flow and product processing • Equipment functionality • Equipment main parts • Safety handling of the equipment • Production & operation principles • Clean in Place • Control Panel and Human Machine Interface (HMI) • Learning Evaluation
Principal Objectives	To prepare the customer operators into: • Influence and operate the machine • Understand and use manuals and documentation • React on the most common abnormal machine situations • Understand the importance of safety precautions • Understand and use the functions of Human Machine Interface (HMI)
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the equipment with water / product when needed • Classroom with whiteboard / flip chart and projector • Hand tools • Set of manuals available during the training (prerequisites 2 sets) • Additional spare parts required for start up

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Cheese Vat Yield Master

CT-20695

 Target Group	Operators
 Duration (Days)	1.5
 Prerequisites	Basic knowledge about food processing equipment
 Max. Participant	6

DESCRIPTION

This is a fundamental training to be able to operate the UniPack solution. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the equipment safely and efficiently, without jeopardizing food safety.

Content	• Product flow and product processing • Equipment functionality • Equipment main parts • Safety handling of the equipment • Production & operation principles • Clean in Place • Control Panel and Human Machine Interface (HMI) • Learning Evaluation
Principal Objectives	To prepare the customer operators into: • Influence and operate the machine • Understand and use manuals and documentation • React on the most common abnormal machine situations • Understand the importance of safety precautions • Understand and use the functions of Human Machine Interface (HMI)
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the equipment with water / product when needed • Classroom with whiteboard / flip chart and projector • Hand tools • Set of manuals available during the training (prerequisites 2 sets) • Additional spare parts required for start up

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Automatic Single Stick Inserter

CT-20248

 Target Group **Operators and maintenance personnel**

 Duration (Days) **0.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the automatic single stick inserter. The training includes both theoretical and practical knowledge on the operations of the equipment.

Content	• Working principles of main components • Technical construction of main components • How to read and use manual(s) and documentation • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles • Technical construction of the main components • Operational control • Principle of maintenance • Automation and electrical introduction • Basic troubleshooting The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Automatic Multi Stick Inserter

CT-20702

 Target Group **Operators and maintenance personnel**

 Duration (Days) **1**

 Prerequisites **Access to processing equipment for hands-on training*: 1 to 2 hours**

 Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the automatic multi stick inserter for Tetra Pak® Rotary Moulder. The training includes both theoretical and practical knowledge on the operation and the maintenance of the equipment.

Content	• Working principles of main components • Technical construction of main components • How to read and use manual(s) and documentation • Best practise maintenance • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles • Technical construction of the main components • Operational control • Principle of maintenance • Basic troubleshooting The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Perform routine maintenance care • Operate and adjust the equipment • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

* Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Continuous Freezer

CT-20162

 Target Group **Operators and maintenance personnel**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the Tetra Pak® Continuous Freezer. The training ensures an understanding of the ice cream structure by focusing on giving an insight of the main components in and the operations of the continuous ice cream freezer. The training includes both theoretical and practical knowledge on the operations of the equipment.

Content	• Introduction to ice cream • Working principles of main components • How to read and use manual(s) and documentation • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles and control loops • Technical construction of the main components • Operational control • Basic troubleshooting The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Continuous Freezer S

CT-20163

 Target Group	Operators and maintenance personnel
 Duration (Days)	1
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the self-contained Tetra Pak® Continuous Freezer S. The training ensures an understanding of the ice cream structure by focusing on giving an insight of the main components in and the operations of the continuous ice cream freezer. The training includes both theoretical and practical knowledge on the operations of the equipment.

Content	• Introduction to ice cream • Working principles of main components • How to read and use manual(s) and documentation • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles and control loops • Technical construction of the main components • Operational control • Basic troubleshooting The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationIce Cream Choice Filler A1

CT-20716

 Target Group **Operators** Duration (Days) **2 (Practical training time: 6 to 8 hours)** Prerequisites **Access to processing equipment for practical training: 2 to 3 hours per day** (Time for taking out production and preparing for production not included) Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the continuous ice cream filling machines and equipment. The training ensures an understanding by focusing on giving an insight of the main components in and the operation of the ice cream filling machine. The training includes both theoretical and practical knowledge on the operation of the equipment.

Content	• Introduction of ice cream filling machine • Working principles of main components • Technical construction of main components • How to read and use manuals and documentation • Learning evaluation
Principal Objectives	On completion of this training, the participant will understand: • Safety of the machine • Working principles and control loops • Technical construction of the main components • Operational control • Basic troubleshooting The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationIce Cream Smart Filler A1

CT-20719

 Target Group **Operators** Duration (Days) **2 (Practical training time: 6 to 8 hours)** Prerequisites **Access to processing equipment for practical training: 2 to 3 hours per day** (Time for taking out production and preparing for production not included) Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the continuous ice cream filling machines and equipment. The training ensures an understanding by focusing on giving an insight of the main components in and the operation of the ice cream filling machine. The training includes both theoretical and practical knowledge on the operation of the equipment.

Content	• Introduction of ice cream filling machine • Working principles of main components • Technical construction of main components • How to read and use manuals and documentation • Learning evaluation
Principal Objectives	On completion of this training, the participant will understand: • Safety of the machine • Working principles and control loops • Technical construction of the main components • Operational control • Basic troubleshooting The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Dip and Transfer Unit A3

CT-20234

 Target Group **Operators and maintenance personnel**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the dip and transfer unit including the pick and place unit. The training includes both theoretical and practical knowledge on the operations of the equipment.

Content	• Working principles of main components • Technical construction of main components • How to read and use manual(s) and documentation • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles • Technical construction of the main components • Operational control • The importance of safety precautions The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Extrusion Tunnel A3

CT-20235

 Target Group **Operators and maintenance personnel**

 Duration (Days) **2**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the extrusion tunnel. The training includes both theoretical and practical knowledge on the operations of the equipment.

Content	• Working principles of main components • Technical construction of main components • How to read and use manual(s) and documentation • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles and control loops • Technical construction of the main components • Operational control • The importance of safety precautions The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Extrusion Tunnel M3

CT-20266

 Target Group **Operators and maintenance personnel**

 Duration (Days) **3**

 Prerequisites **Access to processing equipment for hands-on training*: 2 to 3 hours per day**

 Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the extrusion tunnel. The training includes both theoretical and practical knowledge on the operations of the equipment.

Content	• Working principles of main components • Technical construction of main components • How to read and use manual(s) and documentation • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles and control loops • Technical construction of the main components • Operational control The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

* Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Rotary Moulder 23/27 M

CT-20704

 Target Group **Operators and maintenance personnel**

 Duration (Days) **2**

 Prerequisites **Access to processing equipment for hands-on training*: 2 to 3 hours per day**

 Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the rotary moulder 23/27 M including the extractor. The training includes both theoretical and practical knowledge of both the operation and the maintenance activities.

Content	• Working principles of main components • Technical construction of main components • How to read and use manual(s) and documentation • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles and control loops • Technical construction of the main components • Operational control The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

* Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Ingredient Doser

CT-20165

 Target Group **Operators and maintenance personnel**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the ingredient doser (Tetra Pak® Ingredient Doser or Tetra Hoyer Addus FF). The training includes both theoretical and practical knowledge.

Content	• Working principles of main components • How to read and use manual(s) and documentation • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles and control loops • Technical construction of the main components • Operational control • Basic troubleshooting The participant will individually be able to: • Identify and technically describe the main components • Understand process parameters to ensure optimal production • Operate and adjust the equipment • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Multilane Wrapper

CT-20237

 Target Group	Operators and maintenance personnel
 Duration (Days)	0.5
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the multilane wrapper (model A2). The training includes both theoretical and practical knowledge on the operations of the equipment.

Content	• Working principles of main components • Technical construction of main components • How to read and use manual(s) and documentation • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles • Technical construction of the main components • Operational control The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/CompactFlex

0200-0300: CT-20100**0400: CT-20577** Target Group **Operators** Duration (Days) **4** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® A3/CompactFlex filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilization Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/CompactFlex with PullTab™

0200-0300: CT-20105**0400: CT-20578** Target Group **Operators** Duration (Days) **4.5** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® A3/CompactFlex with PullTab™ filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilisation Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Speed

0100: CT-20119**0200-0400:** CT-20101**0500:** CT-20608 Target Group **Operators** Duration (Days) **4** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® A3/Speed filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilisation Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Speed with PullTab™

0100: CT-20121**0200-0400: CT-20107** Target Group **Operators** Duration (Days) **4.5** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® A3/Speed with PullTab™ filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilisation Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Speed with DIMC

0100: CT-20124**0200-0400: CT-20110** Target Group **Operators** Duration (Days) **4.5** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® A3/Speed with DIMC filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilisation Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Speed PP MiM

CT-20659

 Target Group **Operators**

 Duration (Days) **4.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® A3/Speed with MiM filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilisation Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex

0100-0160: CT-20120**0200-0400: CT-20102****0600: CT-20616** Target Group **Operators** Duration (Days) **4** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® A3/Flex filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilisation Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex with PullTab™

0100-0160: CT-20122

0200-0400: CT-20108

 Target Group **Operators**
 Duration (Days) **4.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® A3/Flex with PullTab™ filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilisation Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex with DIMC

0100-0160: CT-20123**0200-0400: CT-20109****0600: CT-20606** Target Group **Operators** Duration (Days) **4.5** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® A3/Flex with DIMC filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilisation Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/8-1000-1200

CT-20302

 Target Group **Operators**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TBA/8 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilisation Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/19-0100-0200

CT-20302

 Target Group **Operators**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TBA/19 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilisation Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/19-0100-0200 with ASU

CT-20300

 Target Group **Operators**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TBA/19 filling machine with ASU. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production

- Check Equipment
- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Perform Daily Care
- Perform Weekly Care
- Sterilisation Liquid
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/19-0100-0200 with ASU and PullTab™

CT-20301

 Target Group **Operators**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TBA/19 filling machine with ASU and PullTab™ opening. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- eBeam™ Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production

- Check Equipment
- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Perform Daily Care
- Perform Weekly Care
- Sterilization Liquid
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/19-0300-0400

CT-20125

 Target Group **Operators**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TBA/19 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production

- Check Equipment
- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Perform Daily Care
- Perform Weekly Care
- Sterilisation Liquid
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/19-0300-0400 with PullTab™

CT-20304

 Target Group **Operators**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TBA/19 filling machine with PullTab™ opening. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilisation Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/21-0500

CT-20322

 Target Group **Operators**

 Duration (Days) **4.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TBA/21 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilisation Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/22-0500

CT-20319

 Target Group **Operators**

 Duration (Days) **4.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TBA/22 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production

- Check Equipment
- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Perform Daily Care
- Perform Weekly Care
- Sterilisation Liquid
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI Tetra Classic® Aseptic

0200-0300: CT-20309**0800: CT-20312****0900: CT-20106** Target Group **Operators** Duration (Days) **4** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® AI for Tetra Classic® Aseptic filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production • Check Equipment	• Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Storage of Packaging Material • Perform Daily Care • Perform Weekly Care • Sterilization Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI Tetra Fino® Aseptic-0900

CT-20319

 Target Group **Operators**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® AI for Tetra Fino® Aseptic filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production
- Check Equipment

- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Storage of Packaging Material
- Perform Daily Care
- Perform Weekly Care
- Sterilization Liquid
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI Tetra Wedge® Aseptic-0900

CT-20314

 Target Group **Operators**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® AI for Tetra Wedge® Aseptic filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production
- Check Equipment

- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Storage of Packaging Material
- Perform Daily Care
- Perform Weekly Care
- Sterilization Liquid
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI Tetra Classic® Aseptic-1000-1100

CT-20652

 Target Group **Operators**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® AI for Tetra Classic® Aseptic filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilization Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI Tetra Fino® Aseptic-1000-1100

CT-20654

 Target Group **Operators**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® AI for Tetra Fino® Aseptic filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production
- Check Equipment

- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Storage of Packaging Material
- Perform Daily Care
- Perform Weekly Care
- Sterilization Liquid
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI Tetra Wedge® Aseptic-1000-1100

CT-20653

 Target Group **Operators**
 Duration (Days)
4
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® AI for Tetra Wedge® Aseptic filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production
- Check Equipment

- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Storage of Packaging Material
- Perform Daily Care
- Perform Weekly Care
- Sterilization Liquid
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI-0100 for Tetra Brik®

CT-20737

 Target Group **Operators**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® AI-0100 for Tetra Brik®. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General control panel knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production • Check Equipment	• Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Storage of Packaging Material • Perform Daily Care • Perform Weekly Care • Sterilization Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI Tetra Fino® Aseptic-1000-1100 MiM

CT-20655

 Target Group **Operators**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® AI for Tetra Fino® Aseptic filling machine with Micro Injection Moulding unit. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Basic Function of IMU (Injection Moulding Unit) • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Storage of Packaging Material • Perform Daily Care • Perform Weekly Care • Sterilization Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI 1100-TCA 20 BP PullTab™

CT-20742

 Target Group **Operators**

 Duration (Days) **4.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® AI 1100 Tetra Classic Aseptic Filling Machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Introduction
- Use of Documentation
- General Hygiene
- General Safety
- General Control Panel
- Machine Components and Functions
- Start Production
- Check Equipment
- Package Checks
- Supply of Material
- Stop Production
- Cleaning
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measures for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and caps
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)
- Supply of material, Sterilization Liquid, Packaging Material, Strip supply (LS strip, Inner strip, PullTab strip)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TT/3-1700 LFU G1

CT-20316

 Target Group **Operators**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TT/3 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Storage of Packaging Material • Perform Daily Care • Perform Weekly Care • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TT/3-1700 LFU G2

CT-20145

 Target Group **Operators**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TT/3 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production

- Check Equipment
- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Storage of Packaging Material
- Perform Daily Care
- Perform Weekly Care
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TT/3-1800

CT-20317

 Target Group **Operators**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TT/3 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Storage of Packaging Material • Perform Daily Care • Perform Weekly Care • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TT/3 XH 2000

CT-20126

 Target Group **Operators**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TT/3 XH IC 2000 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Storage of Packaging Material • Perform Daily Care • Perform Weekly Care • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TT/3 XH IC 2000

CT-20138

 Target Group **Operators**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TT/3 XH 2000 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Splice and Strip Reel • Supply Packaging Material • Stop Production • Cleaning • Storage of Packaging Material • Perform Daily Care • Perform Weekly Care • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TT/3-2100

CT-20734

 Target Group **Operators**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TT/3-2100 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Introduction
- Use of Documentation
- General Hygiene
- General Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Preparations
- Start
- Supply of materials
- Change Product
- Stop
- Care and Cleaning
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and caps
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)
- Cleaning equipment: a bucket, sponges, brushes, detergent, warm water, and a water hose for rinsing

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TR/27-0300-0400 and TR/28-0300-0400

CT-20635

 Target Group **Operators**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TR/27 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • Machine Components and Functions • General Control Panel Knowledge • Disinfection and Hygienic Functions • Preparation	• Start Production • Package Checks • Stop Production • Cleaning • Storage of Packaging Material • Perform Daily Care • Perform Weekly Care • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TR/28-0500

CT-20707

 Target Group **Operators**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® TR/28 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • Machine Components and Functions • General Control Panel Knowledge • Disinfection and Hygienic Functions • Preparation	• Start Production • Package Checks • Stop Production • Cleaning • Storage of Packaging Material • Perform Daily Care • Perform Weekly Care • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Simply 8

CT-20315

 Target Group **Operators**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Simply 8 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content	• Use of Documentation • General Hygiene • General Safety • Hydrogen Peroxide • General Control Panel Knowledge • Machine Components and Functions • Sterile Air System and Components • Prepare after Weekly Care • Prepare after Daily Care • Start Production	• Check Equipment • Package Checks • Strip Supply • Supply Packaging Material • Stop Production • Cleaning • Perform Daily Care • Perform Weekly Care • Sterilization Liquid • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® E3/CompactFlex-0100

CT-20308

 Target Group **Operators**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® E3/CompactFlex filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- eBeam™ Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production

- Check Equipment
- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Perform Daily Care
- Perform Weekly Care
- Sterilization Liquid
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® E3/Flex-0100 DIMC

CT-20128

 Target Group **Operators**

 Duration (Days) **4.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® E3/Flex DIMC filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- eBeam™ Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production

- Check Equipment
- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Perform Daily Care
- Perform Weekly Care
- Sterilization Liquid
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® E3/Speed-0100 DIMC

CT-20212

 Target Group **Operators**

 Duration (Days) **4.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® E3/Speed DIMC filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- eBeam™ Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production

- Check Equipment
- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Perform Daily Care
- Perform Weekly Care
- Sterilization Liquid
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® E3/Speed Hyper 0200 PP

CT-20137

 Target Group **Operators**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® E3/Speed Hyper filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- eBeam™ Safety
- Hydrogen Peroxide
- General Control Panel Knowledge
- Machine Components and Functions
- Sterile Air System and Components
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production

- Check Equipment
- Package Checks
- Strip Splice and Strip Reel
- Supply Packaging Material
- Stop Production
- Cleaning
- Perform Daily Care
- Perform Weekly Care
- Sterilization Liquid
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Downstream Equipment Line Operation

CT-20139

 Target Group **Operators**

 Duration (Days) **1.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate the downstream line. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will provide the student with an overall understanding of the line and how each equipment is connected with each other. It will also prepare the student for operating the downstream line.

Content

- Use of Documentation
- General Hygiene
- General Safety
- Tetra Pak® Filling Line
- Downstream Line Components
- Preparation
- Conveyor Lubrication
- Check Production
- Perform Stops
- Care and Clean
- Learning Evaluation

Principal
Objectives

- Recognise how a Tetra Pak® filling line is built up
- Know how different downstream equipment's are connected to each other
- Be able to prepare, operate and perform checks on the downstream line

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Line Controller 30 0100-0300 and Plus-0100

CT-20327

 Target Group **Operators**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate Tetra Pak® Line Controller 30 equipment. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the equipment safely, efficiently, and without jeopardizing food safety.

Content	• Safety • Line Controller Introduction • General Control Panel Knowledge • Preparation • Production • Stop Production • Perform Daily Care • Learning Evaluation
Principal Objectives	• Be able to interact with the equipment through the production cycle - preparation to weekly care • Be able to work safely on the equipment • Recognise the Tetra Pak® packaging line and its components
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the line with water / product when needed • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Cleaning aids for daily care • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Line Controller 30 Plus-0200-0300

CT-20331

 Target Group **Operators**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate Tetra Pak® Line Controller 30. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the equipment safely, efficiently, and without jeopardizing food safety.

Content	• Safety • Line Controller Introduction • General Control Panel Knowledge • Preparation • Production • Stop Production • Perform Daily Care • Learning Evaluation
Principal Objectives	• Be able to interact with the equipment through the production cycle - preparation to weekly care • Be able to work safely on the equipment • Recognise the Tetra Pak® packaging line and its components
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the line with water / product when needed • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Cleaning aids for daily care • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Line Controller 40-0100

CT-20223

 Target Group **Operators**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate Tetra Pak® Line Controller 40 equipment. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the equipment safely, efficiently, and without jeopardizing food safety.

Content	• Safety • Line Controller Introduction • General Control Panel Knowledge • Preparation • Production • Stop Production • Perform Daily Care • Learning Evaluation
Principal Objectives	• Be able to interact with the equipment through the production cycle - preparation to weekly care • Be able to work safely on the equipment • Recognise the Tetra Pak® packaging line and its components
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the line with water / product when needed • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Cleaning aids for daily care • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 25

0100-0200: CT-20356**0300: CT-20358** Target Group **Operators** Duration (Days) **1** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® Capper 25 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	• Safety • Machine Components and Functions • General Control Panel Knowledge • Preparation • Production • Stop Production • Perform Cleaning after Smashed Package • Perform Daily Care • Perform Weekly Care • Supply Material • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the downstream equipment including packages and caps • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Cleaning compound and proper PPE • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 30-0100

CT-20223

 Target Group **Operators**

 Duration (Days) **0.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Capper 30 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	• Safety • Machine Components and Functions • General Control Panel Knowledge • Preparation • Production • Stop Production • Perform Cleaning after Smashed Package • Perform Daily Care • Perform Weekly Care • Supply Material • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the downstream equipment including packages and caps • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Cleaning compound and proper PPE • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 40 Flex-0100

CT-20609

 Target Group **Operators**

 Duration (Days) **0.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Capper 40 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Stop Production
- Perform Cleaning after Smashed Package
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and caps
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 40 Speed-0100

CT-20748

 Target Group **Operators**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Capper 40 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	• Introduction • General Hygiene • Safety Precautions • Operator panel navigation • Operation • Machine functions • Operator panel Alarms • Care and Cleaning • Learning Evaluation
Principal Objectives	• Know all safety measures for the operation • Know the hygiene and food safety measures for the operation • Operate the machine according to the OM book • Carry out care and cleaning after production
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the downstream equipment including packages and caps • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Cleaning compound, scissors and proper PPE • Set of manuals available during the training (prerequisites 2 sets) • Cleaning equipment: a bucket, sponges, brushes, detergent, warm water, and a water hose for rinsing.

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 60-0200

CT-20682

 Target Group **Operators**

 Duration (Days) **0.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Capper 60 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Stop Production
- Perform Cleaning after Smashed Package
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and caps
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Accumulator Helix 30

0200: CT-20332**0300:** CT-20333**0400-0600:** CT-20335**0700:** CT-20336**0800:** CT-20614 Target Group **Operators** Duration (Days) **1** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® Accumulator Helix 30 accumulator equipment. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Stop Production
- Perform Cleaning after Smashed Package
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

**Principal
Objectives**

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

**Required
Facilities**

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Accumulator Helix 10

0200: CT-20350**0300:** CT-20351**0400-0500:** CT-20353 Target Group **Operators** Duration (Days) **1** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® Accumulator Helix 10 accumulator equipment. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	• Safety • Machine Components and Functions • General Control Panel Knowledge • Preparation • Production • Stop Production • Perform Cleaning after Smashed Package • Perform Daily Care • Perform Weekly Care • Supply Material • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the downstream equipment including packages • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Cleaning compound and proper PPE • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Accumulator Helix 40-0100-0200

CT-20217

 Target Group **Operators**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Accumulator Helix 40 accumulator equipment. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Stop Production
- Perform Cleaning after Smashed Package
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Straw Applicator 30

0300: CT-20337**0400-0500: CT-20581** Target Group **Operators** Duration (Days) **1.5** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® Straw Applicator 30 equipment. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Perform Cleaning after Package Damage
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

**Principal
Objectives**

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

**Required
Facilities**

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and straw boxes
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors, tape and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Straw Applicator 40-0100-0200

CT-20219

 Target Group **Operators**

 Duration (Days) **0.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Straw Applicator 40 equipment. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Perform Cleaning after Package Damage
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and straw boxes
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors, tape and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cap Applicator 30 ScrewCap™

0100-0300: CT-20345**0400: CT-20586** Target Group **Operators** Duration (Days) **1.5** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® Cap Applicator 30. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Package Checks
- Perform Cleaning after Package Damage
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Conversion
- Supply Material
- Learning Evaluation

**Principal
Objectives**

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

**Required
Facilities**

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and caps
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cap Applicator 30 DreamCap™

0200: CT-20619**0400: CT-20620** Target Group **Operators** Duration (Days) **1.5** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® Cap Applicator 30 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Package Checks
- Perform Cleaning after Package Damage
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Conversion
- Supply Material
- Learning Evaluation

**Principal
Objectives**

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

**Required
Facilities**

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and caps
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cap Applicator 30-0100-0300 ReCap™

CT-20618

 Target Group **Operators**

 Duration (Days) **1.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Cap Applicator 30 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Package Checks
- Perform Cleaning after Package Damage
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Conversion
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and caps
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cap Applicator 40-0100 DreamCap™

CT-20722

 Target Group **Operators**
 Duration (Days) **1.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Cap Applicator 40 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Package Checks
- Perform Cleaning after Package Damage
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and caps
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 30/Speed-0100-0400

CT-20349

 Target Group **Operators**

 Duration (Days) **1.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 30/Speed machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Tray and Box Check
- Perform Cleaning after Smashed Packages
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and cardboard blanks
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Film Wrapper 32-0200

CT-20368

 Target Group **Operators**

 Duration (Days) **1.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Film Wrapper 32 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Package Checks
- Perform Cleaning after Smashed Packages
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and film reels
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Film Wrapper 68-0300-0600

CT-20381

 Target Group **Operators**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Film Wrapper 68 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Package Checks
- Perform Cleaning after Smashed Packages
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and film reels
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Multi Shrink 30-0200

CT-20369

 Target Group **Operators**

 Duration (Days) **1.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Multi Shrink 30 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Tray Checks
- Perform Cleaning after Smashed Trays
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and film reels
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Multi Shrink 30-0500

CT-20585

 Target Group **Operators**

 Duration (Days) **1.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Multi Shrink 30 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Tray Checks
- Perform Cleaning after Smashed Trays
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and film reels
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Multi Shrink 30-0200-0400

CT-20354

 Target Group **Operators**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Multi Shrink 30 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Package Checks
- Perform Cleaning after Smashed Packages
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and film reels
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Shrink Wrapper 32-0100-0200

CT-20583

 Target Group **Operators**
 Duration (Days) **1.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Shrink Wrapper 32 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Package Checks
- Perform Cleaning after Smashed Packages
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and film reels
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Shrink Wrapper 40-0100-0200

CT-20594

 Target Group **Operators**

 Duration (Days) **1.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Shrink Wrapper 40 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Package Checks
- Perform Cleaning after Smashed Packages
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and film reels
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 10-0200

CT-20740

 Target Group **Operators**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 10-0200. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	• Introduction • General Hygiene • Safety Precautions • Machine functions • Operate the Machine • Care and Cleaning • Perform Cleaning after Package Damage • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the downstream equipment including packages and caps • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Cleaning compound, scissors and proper PPE • Set of manuals available during the training (prerequisites 2 sets) • Cleaning equipment: a bucket, sponges, brushes, detergent, warm water, and a water hose for rinsing

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 12-0100-0200

CT-20379

 Target Group **Operators**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 12 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Tray and Box Check
- Perform Cleaning after Smashed Packages
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and cardboard blanks
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 30-0500

CT-20221

 Target Group **Operators**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 30 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Tray and Box Check
- Perform Cleaning after Smashed Packages
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and cardboard blanks
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 32-0300-0700

CT-20580

 Target Group **Operators**

 Duration (Days) **1.5**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 32 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Tray and Box Check
- Perform Cleaning after Smashed Packages
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and cardboard blanks
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 34-0100

CT-20710

 Target Group **Operators**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 34 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Safety
- Machine Components and Functions
- General Control Panel Knowledge
- Preparation
- Production
- Tray and Box Check
- Perform Cleaning after Smashed Packages
- Stop Production
- Perform Daily Care
- Perform Weekly Care
- Supply Material
- Learning Evaluation

Principal
Objectives

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the downstream equipment including packages and cardboard blanks
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Cleaning compound, scissors and proper PPE
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 70

0400-0600: CT-20359**0700-1000: CT-20362****1100-1200: CT-20366** Target Group **Operators** Duration (Days) **1** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 70 machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	• Safety • Machine Components and Functions • General Control Panel Knowledge • Preparation • Production • Tray and Box Check • Perform Cleaning after Smashed Packages • Stop Production • Perform Daily Care • Perform Weekly Care • Supply Material • Learning Evaluation
Principal Objectives	• Operate the machine through the production cycle – preparation to weekly care • Know all safety measure for the operation • Know the hygiene and food safety measures for the operation
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the downstream equipment including packages and cardboard blanks • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Cleaning compound, scissors and proper PPE • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

A520i for Tetra Pak® by Domino

CT-20111

 Target Group **Operators** Duration (Days) **1** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This is a fundamental course for operators to be able to operate an A520i for Tetra Pak® by Domino ink jet printer. It includes both theory and practise, but primarily it has a practical approach. The course will prepare the student for operating the equipment in a safe and efficient way.

Content

- A520i Introduction
- Health and Safety
- Ink Principles and Function
- Operation and Quickstep
- Printing Performance
- Care and Cleaning
- Learning Evaluation

Principal
Objectives

- Be able to operate the equipment, including creating messages
- Be able to care for the equipment, including replacing articles of consumption
- Know what health and safety precautions to observe when performing operator tasks
- Recognise the principle and basic function of the ink system

Required
Facilities

- This course takes place mainly by the equipment, but some parts can be done without it
- It must be possible to operate the equipment, but it must not necessarily be connected to a filling machine
- Proper PPE
- Safety Data Sheets for the current ink types
- Classroom with whiteboard / flip chart and projector
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Ax550i for Tetra Pak® by Domino

CT-20600

 Target Group **Operators**
 Duration (Days) **0.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental course for operators to be able to operate an Ax550i for Tetra Pak® by Domino ink jet printer. It includes both theory and practise, but primarily it has a practical approach. The course will prepare the student for operating the equipment in a safe and efficient way.

Content	• Ax550i Introduction • Health and Safety • Operation • Quickstep • Printing Performance • Fluid Supply • Care and Cleaning • Learning Evaluation
Principal Objectives	• Know what health and safety precautions to observe when performing operator tasks • Be able to operate the equipment, including creating messages • Be able to care for the equipment, including replacing articles of consumption
Required Facilities	• This course takes place mainly by the equipment, but some parts can be done without it • It must be possible to operate the equipment, but it must not necessarily be connected to a filling machine • Proper PPE • Safety Data Sheets for the current ink types • Classroom with whiteboard / flip chart and projector • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® R1

0300-0400: CT-20698**0500: CT-20622** Target Group **Operators** Duration (Days) **3*** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® R1 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- General Control Panel Knowledge
- Machine Components and Functions
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production
- Check Equipment
- Supply Packaging Material
- Stop Production
- Cleaning
- Perform Daily Care
- Perform Weekly Care
- Learning Evaluation

**Principal
Objectives**

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

**Required
Facilities**

The machine ready to run with water

*Duration will vary depending on the number of participants and plant set-up

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® R2

0500: CT-20623**0600: CT-20714** Target Group **Operators** Duration (Days) **3*** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This is a fundamental training to be able to operate a Tetra Pak® R2 filling machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely and efficiently, without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- General Control Panel Knowledge
- Machine Components and Functions
- Prepare after Weekly Care
- Prepare after Daily Care
- Start Production
- Check Equipment
- Supply Packaging Material
- Stop Production
- Cleaning
- Perform Daily Care
- Perform Weekly Care
- Learning Evaluation

**Principal
Objectives**

- Operate the machine through the production cycle – preparation to weekly care
- Know all safety measure for the operation
- Know the hygiene and food safety measures for the operation

**Required
Facilities**

The machine ready to run with water

*Duration will vary depending on the number of participants and plant set-up

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Tetra Recart line retort

CT-20744

 Target Group **Operators**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Recart line retort. It includes a mix of presentation, demonstration and exercises. Some parts take place mainly at the equipment, but the training also includes parts that preferably are done in a classroom. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- Machine Components and Functions
- HMI Knowledge
- Preparation and Production
- Stop Production
- Care and Cleaning
- Course Evaluation
- Learning Evaluation

Principal
Objectives

- Be able to operate the equipment through the production cycle – from preparation to care and cleaning
- Know all safety measures for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with packages when needed
- Access to all supplies that are needed for preparation / production
- Classroom with whiteboard / flip chart and projector
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Tetra Recart HSSR2

CT-20746

 Target Group **Operators**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Tetra Recart HSSR2 rack handling system. It includes a mix of presentation, demonstration and exercises. Some parts take place mainly at the equipment, but the training also includes parts that preferably are done in a classroom. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content

- Use of Documentation
- General Hygiene
- General Safety
- Machine Components and Functions
- HMI Knowledge
- Preparation and Production
- Stop Production
- Care and Cleaning
- Course Evaluation
- Learning Evaluation

Principal
Objectives

- Be able to operate the equipment through the production cycle – from preparation to care and cleaning
- Know all safety measures for the operation
- Know the hygiene and food safety measures for the operation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with packages when needed
- Access to all supplies that are needed for preparation / production
- Connected with downstream equipment
- Classroom with whiteboard / flip chart and projector
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

CM/HHS 700/160 for Tetra Pak® by Meurer

CT-20674

 Target Group **Operators**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Meurer Highspeed Horizontal Shrink Wrapper/ Film packaging machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently and without jeopardizing food safety.

Content	• Safety • Functions and Processes • Start up • Operation • Preparation • Production • End of Production • Cleaning • Change over • Perform daily / weekly / monthly care • Learning Evaluation
Principal Objectives	• Be able to operate the machine through the production cycle - preparation to weekly care • Know all safety measures for the operation • Know how to do mechanical Recipe changes • Know how to eliminate simple operational faults • Know the hygiene and food safety measures for the operation
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the downstream equipment including packages and film reels • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Cleaning compound, scissors and proper PPE • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

CM/HTW 450 for Tetra Pak® by Meurer

CT-20675

 Target Group **Operators**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This is a fundamental training to be able to operate a Meurer Highspeed Tray and Wraparound Casepacker. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the machine safely, efficiently, and without jeopardizing food safety.

Content	• Safety • Functions and Processes • Start up • Operation • Preparation • Production • End of Production • Cleaning • Change over • Perform daily / weekly / monthly care • Learning Evaluation
Principal Objectives	• Be able to operate the machine through the production cycle - preparation to weekly care • Know all safety measures for the operation • Know how to do mechanical Recipe changes • Know how to eliminate simple operational faults • Know the hygiene and food safety measures for the operation
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the downstream equipment including packages and film reels • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Cleaning compound, scissors and proper PPE • Set of manuals available during the training (prerequisites 2 sets)



Maintenance

Maintenance training courses give your staff the skills to safely and efficiently maintain your equipment. This training will provide them with theoretical and practical knowledge of the different parts and functions of the equipment.

Training outcomes:

- Understand basic knowledge of how to operate the equipment and the machine components and functions
- Enable participants to perform all tasks according to the Tetra Pak® Maintenance System customer lists and use the Tetra Pak® Maintenance System checklists
- Lay the foundation for performing basic troubleshooting on the mechanical parts



Processing

Tetra Pak provides processing solutions within 7 categories: dairy, cheese, ice-cream, beverage, powder, prepared food and plant-based.



Dairy



Cheese



Ice-cream



Beverage



Powder

Prepared
food

Plant-based

Competence Development Programmes	Maintenance Processing					169
	Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number	
Operations	CT-20175	Maintenance Training Tetra Albatch™	3.5	6	175	
	CT-20176	Maintenance Training Tetra Alfast™	3	6	176	
	CT-20177	Maintenance Training Tetra Alrox™ Lacta	2	6	177	
Maintenance	CT-20178	Maintenance Training Tetra Alsafe™	2.5	6	178	
	CT-20665	Maintenance Training Tetra Pak® Aseptic Tank	3	6	179	
	CT-20706	Maintenance Training Tetra Pak® Aseptic Tank (extended configuration)	4	6	180	
Automation	CT-20263	Maintenance Training Tetra Pak® Aseptic Dosing unit E (Tetra Aldose™)	2	6	181	
	CT-20249	Maintenance Training Tetra Pak® Automatic Single Stick Inserter	0.5	6	182	
	CT-20703	Maintenance Training Tetra Pak® Automatic Multi Stick Inserter	1	6	183	
Food Technology	CT-20257	Maintenance Training Tetra Pak® Casomatic System SC7	3.5	6	184	
	CT-20684	Maintenance Training Tetra Pak® Blockformer System 6	1	6	185	
	CT-20685	Maintenance Training Tetra Pak® Cheese Vat OST SH/CH	1	6	186	
Food Safety and Quality	CT-20690	Maintenance Training Tetra Pak® GDL and Rennet Dosing	1	6	187	
	CT-20692	Maintenance Training Tetra Pak® Cooker Stretcher (SAW Series)	1	6	188	
	CT-20694	Maintenance Training Tetra Pak® Rotary Moulding Machine RMC 12	1	6	189	
Manage Aseptic Production, Leadership & Others	CT-20181	Maintenance Training Tetra Pak® CIP Unit	3	6	190	
	CT-20174	Maintenance Training Contherm Scraped-surface Heat Exchanger	1	6	191	
	CT-20182	Maintenance Training Tetra Pak® Continuous Freezer	2	6	192	
Anytime Learning	CT-20183	Maintenance Training Tetra Pak® Continuous Freezer S	2	6	193	
	CT-20717	Maintenance Training Ice Cream Choice Filler A1	3	6	194	
	CT-20720	Maintenance Training Ice Cream Smart Filler A1	3	6	195	
Skills Management	CT-20239	Maintenance Training Tetra Pak® Dip and Transfer Unit A3	2.5	6	196	
	CT-20259	Maintenance Training Tetra Pak® Extraction Unit Soy	3	6	197	
	CT-20240	Maintenance Training Tetra Pak® Extrusion Tunnel A3	3	6	198	
e-Learning/ Videocast	CT-20621	Maintenance Training Tetra Pak® Powder Mixer	2	6	199	
	CT-20242	Maintenance Training Tetra Pak® High Shear Mixer	2.5	6	200	
	CT-20669	Maintenance Training Carbonator	2	6	201	
Assessment/ Certification	CT-20677	Maintenance Training Water Deaerator	1	6	202	
	CT-20679	Maintenance Training Multimix	2	6	203	
	CT-20681	Maintenance Training Simultmix	2	6	204	

Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20738	Maintenance Training Tetra Pak® Continuous Sugar Dissolver	2	6	205
CT-20184	Maintenance Training Tetra Pak® Homogenizer	4	6	206
CT-20185	Maintenance Training Tetra Pak® Ingredient Doser	1	6	207
CT-20261	Maintenance Training Tetra Pak® In-line Blender	3	6	208
CT-20265	Maintenance Training Tetra Pak® Milk Reception Unit	2	6	209
CT-20243	Maintenance Training Tetra Pak® Multilane Wrapper	1	6	210
CT-20186	Maintenance Training Tetra Pak® Plate Heat Exchanger	2	6	211
CT-20188	Maintenance Training Tetra Pak® Tubular Heat Exchanger	2.5	6	212
CT-20187	Maintenance Training Tetra Pak® Separator	2.5	6	213
CT-20667	Maintenance Training Tetra Pak® Standardization Unit S2	3	6	214
CT-20189	Maintenance Training Tetra Therm™ Aseptic Drink	5	6	215
CT-20191	Maintenance Training Tetra Therm™ Aseptic Flex	3	6	216
CT-20202	Maintenance Training Tetra Therm™ Aseptic VTIS	3	6	217
CT-20756	Maintenance Training Tetra Pak® Direct UHT unit	3	6	218
CT-20193	Maintenance Training Tetra Therm™ Lacta	3	6	219

Packaging



Competence Development Programmes	Maintenance Packaging					172
	Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number	
Operations	CT-20216	Maintenance Training Tetra Pak® Aseptic Filling Machines Basic	4	6	220	
	CT-20440	Maintenance Training Tetra Pak® A3/CompactFlex-0200-0300	9	6	221	
	CT-20579	Maintenance Training Tetra Pak® A3/CompactFlex-0400	9	6	221	
Maintenance	CT-20426	Maintenance Training Tetra Pak® A3/Speed 0100	9	6	222	
	CT-20435	Maintenance Training Tetra Pak® A3/Speed 0200-0400	9	6	223	
	CT-20607	Maintenance Training Tetra Pak® A3/Speed 0500	9	6	223	
Automation	CT-20411	Maintenance Training Tetra Pak® A3/Flex-0100	9	6	224	
	CT-20417	Maintenance Training Tetra Pak® A3/Flex-0150-0160	9	6	224	
	CT-20423	Maintenance Training Tetra Pak® A3/Flex-0200-0400	9	6	225	
Food Technology	CT-20605	Maintenance Training Tetra Pak® A3/Flex-0600	9	6	226	
	CT-20645	Maintenance Training Tetra Pak® DIMC Flex-0200-0260 for A3	5	6	227	
	CT-20617	Maintenance Training Tetra Pak® DIMC Flex-0300-0500 for A3	5	6	228	
Food Safety and Quality	CT-20613	Maintenance Training Tetra Pak® DIMC Flex-0600 for A3	5	6	229	
	CT-20646	Maintenance Training Tetra Pak® PullTab™ for A3	5	6	230	
	CT-20666	Maintenance Training Tetra Pak® A3 Speed PP MiM	5	6	231	
Manage Aseptic Production, Leadership & Others	CT-20463	Maintenance Training Tetra Pak® TBA/8-1000-1200	9	6	232	
	CT-20442	Maintenance Training Tetra Pak® TBA/19-0100	9	6	233	
	CT-20448	Maintenance Training Tetra Pak® TBA/19-0200-0400	9	6	234	
Anytime Learning	CT-20467	Maintenance Training Tetra Pak® TBA/21-0500	9	6	235	
	CT-20464	Maintenance Training Tetra Pak® TBA/22-0500	9	6	236	
	CT-20455	Maintenance Training Tetra Pak® A1-0900 Tetra Classic® Aseptic	9	6	237	
Skills Management	CT-20456	Maintenance Training Tetra Pak® A1-0800 Tetra Fino® Aseptic	9	6	238	
	CT-20457	Maintenance Training Tetra Pak® A1-0900 Tetra Fino® Aseptic	9	6	239	
	CT-20458	Maintenance Training Tetra Pak® A1-0900 Tetra Wedge® Aseptic	9	6	240	
e-Learning/ Videocast	CT-20597	Maintenance Training Tetra Pak® A1-1000 Tetra Classic® Aseptic/Tetra Fino® Aseptic/Tetra Wedge® Aseptic	9	6	241	
	CT-20733	Maintenance Training Tetra Pak® A1-0100 for Tetra Brik®	9	6	242	
	CT-20656	Maintenance Training Tetra Pak® A1-1100 Tetra Classic® Aseptic/Tetra Fino® Aseptic/Tetra Wedge® Aseptic	9	6	243	
Assessment/ Certification	CT-20651	Maintenance Training Tetra Pak® A1 MiM	5	6	244	
	CT-20743	Maintenance Training Tetra Pak® A1-1100-TCA 20 BP PullTab™	10	6	245	
	CT-20460	Maintenance Training Tetra Pak® TT/3-1800-2000	9	6	246	

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Operations	Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number	
	CT-20636	Maintenance Training Tetra Pak® TT/3 CAU for Tetra Top®	3.5	6	247	
	CT-20735	Maintenance Training Tetra Pak® TT/3-2100 XH IC	7	6	248	
Maintenance	CT-20750	Maintenance Training Tetra Pak® TT/3-2100 UHH	7	6	249	
	CT-20637	Maintenance Training Tetra Pak® TR/27 and TR/28 CAU for Tetra Rex®	4.5	6	250	
	CT-20470	Maintenance Training Tetra Pak® TR/27 0200-0400 and TR/28 0200-0400	9	6	251	
Automation	CT-20708	Maintenance Training Tetra Pak® TR/28-0500	9	6	252	
	CT-20450	Maintenance Training Tetra Pak® E3/Speed-0100	9	6	253	
	CT-20642	Maintenance Training Tetra Pak® eBeam™ Maintenance for Tetra Pak®E3/Speed	2.5	6	254	
Food Technology	CT-20213	Maintenance Training Tetra Pak® DIMC Speed-0100 for E3	5	6	255	
	CT-20604	Maintenance Training Tetra Pak® E3/Speed Hyper-0200	9	6	256	
	CT-20560	Maintenance Training Tetra Pak® E3/CompactFlex-0100	9	6	257	
Food Safety and Quality	CT-20574	Maintenance Training Tetra Pak® E3/Flex-0100	9	6	258	
	CT-20575	Maintenance Training Tetra Pak® DIMC Flex-0100 for E3	5	6	259	
	CT-20502	Maintenance Training Tetra Pak® Capper 25-0100-0300	1	6	260	
Manage Aseptic Production, Leadership & Others	CT-20214	Maintenance Training Tetra Pak® Capper 30-0100	1	6	261	
	CT-20603	Maintenance Training Tetra Pak® Capper 40 Flex-0100	3	6	262	
	CT-20749	Maintenance Training Tetra Pak® Capper 40 Speed-100	2.5	6	263	
Anytime Learning	CT-20554	Maintenance Training Tetra Pak® Capper 50-0100	1	6	264	
	CT-20524	Maintenance Training Tetra Pak® Capper 60-0100	1	6	265	
	CT-20472	Maintenance Training Tetra Pak® Line Controller 30-0200-0300	2	6	266	
Skills Management	CT-20474	Maintenance Training Tetra Pak® Line Controller 30 Plus-0100	2	6	267	
	CT-20475	Maintenance Training Tetra Pak® Line Controller 30 Plus-0200-0300	2	6	267	
	CT-20596	Maintenance Training Tetra Pak® Line Controller 40-0100-0200	2	6	268	
e-Learning/ Videocast	CT-20479	Maintenance Training Tetra Pak® Accumulator Helix 30-0200-0600	1.5	6	269	
	CT-20482	Maintenance Training Tetra Pak® Accumulator Helix 30-0700	1.5	6	269	
	CT-20615	Maintenance Training Tetra Pak® Accumulator Helix 30-0800	1.5	6	270	
Assessment/ Certification	CT-20218	Maintenance Training Tetra Pak® Accumulator Helix 40-0100-0200	1.5	6	271	
	CT-20483	Maintenance Training Tetra Pak® Straw Applicator 30-0300-0500	2	6	272	
	CT-20220	Maintenance Training Tetra Pak® Straw Applicator 40-0100-0200	2	6	273	
	CT-20647	Maintenance Training Tetra Pak® Cap Applicator 30 Flex Speed-0100-0400 (includes CPS)	4	6	274	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20723	Maintenance Training Tetra Pak® Cap Applicator 40-0100	4	6	275
CT-20516	Maintenance Training Tetra Pak® Shrink Wrapper 32-0100-0200	3.5	6	276
CT-20593	Maintenance Training Tetra Pak® Shrink Wrapper 40 0100-0200	4	6	277
CT-20741	Maintenance Training Tetra Pak® Cardboard Packer 10-0200	2.5	6	278
CT-20595	Maintenance Training Tetra Pak® Cardboard Packer 12-0200	3.5	6	279
CT-20492	Maintenance Training Tetra Pak® Cardboard Packer 30 Speed-0100-0300	3.5	6	280
CT-20495	Maintenance Training Tetra Pak® Cardboard Packer 30 Speed-0400	3.5	6	280
CT-20222	Maintenance Training Tetra Pak® Cardboard Packer 30 Speed-0500	4	6	281
CT-20486	Maintenance Training Tetra Pak® Cardboard Packer 32-0400	3.5	6	282
CT-20487	Maintenance Training Tetra Pak® Cardboard Packer 32-0500-0700	3.5	6	283
CT-20709	Maintenance Training Tetra Pak® Cardboard Packer 34-0100	3.5	6	284
CT-20510	Maintenance Training Tetra Pak® Cardboard Packer 70-0800-1200	3.5	6	285
CT-20599	Maintenance Training Ax550i for Tetra Pak® by Domino	1	6	286
CT-20699	Maintenance Training Tetra Pak® R1-0300-0400	6	6	287
CT-20590	Maintenance Training Tetra Pak® R1-0500	6	6	287
CT-20591	Maintenance Training Tetra Pak® R2-0500	6	6	288
CT-20715	Maintenance Training Tetra Pak® R2-0600	6	6	288
CT-20745	Maintenance Training Tetra Pak® Tetra Recart Line - Surdry Retort	1	6	289
CT-20747	Maintenance Training Tetra Pak® Tetra Recart Line – HSSR2	1	6	290
CT-20700	Maintenance Training CM/HHS 700/160 for Tetra Pak® by Meurer	2	6	291
CT-20701	Maintenance Training CM/HTW 450 for Tetra Pak® by Meurer	2	6	292

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Albatch™

CT-20175

 Target Group **Technicians** Duration (Days) **3.5** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This training block is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of main components in the system. This training will also prepare participants to handle troubleshooting, best maintenance practices.

Content	• Basic function of the processing unit • How to read and use manual(s) and documentation • Control panel • Hands on activities on module	• Maintenance activity on selected components • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Safety precautions • Best maintenance practices • Maintenance of main components • Tetra Albatch™ Operation and functionality The participant will individually be able to: • Identify all components in the manuals (Technical and Operation) and the unit • Handle Human Machine Interface (HMI), alarms and troubleshooting with help of Operation Manual (OM) • Do load cell maintenance • Do tank outlet valve maintenance • Do unique SSV (single seat valve) / change over valve maintenance • Do drive end maintenance • Do mechanical shaft seal maintenance • Do seat valve maintenance • Identify spare parts number for ordering with help of the Technical Manual (TeM) • Maintain proper maintenance schedule as per our recommendation • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector	• Proper PPE • Equipment specific tools for maintenance • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Alfast™

CT-20176

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **3** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This training block is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of main components in the system. This training will also prepare participants to handle troubleshooting, best maintenance practices.

Content	• Basic function of the processing unit • How to read and use manual(s) and documentation • Control panel • Hands on activities on module	• Maintenance activity on selected components • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Safety precautions • Best maintenance practices • Risk assessment of maintenance activity • Maintenance of main components • Standardization process The participant will individually be able to: • Identify all components in the manuals (Technical and Operation) and the unit • Handle Human Machine Interface (HMI), alarms and troubleshooting with help of Operation Manual (OM) • Do load cell maintenance • Do tank outlet valve maintenance • Do unique SSV (single seat valve) / change over valve maintenance • Do drive end maintenance • Do mechanical shaft seal maintenance • Do seat valve maintenance • Identify spare parts number for ordering with help of the Technical Manual (TeM) • Maintain proper maintenance schedule as per our recommendation • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector	• Proper PPE • Equipment specific tools for maintenance • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Alrox™ Alrox

CT-20177

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **2** Prerequisites **Access to target components for hands-on maintenance*: 9 hours** Max. Participant **6**

DESCRIPTION

This training block is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of main components in the system. This training will also prepare participants to handle troubleshooting, best maintenance practices.

Content	• Basic function of the processing unit • How to read and use manual(s) and documentation • Control panel • Hands on activities on module	• Maintenance activity on selected components • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Safety precautions • Best maintenance practices • Risk assessment of maintenance activity • Maintenance of main components • Deaeration process The participant will individually be able to: • Identify all components in the manuals (Technical and Operation) and the unit • Alarms and troubleshooting with help of Operation Manual (OM) • Do vacuum pump maintenance • Do regulating valve maintenance • Do vacuum chamber maintenance • Identify spare parts number for ordering with help of the Technical Manual (TeM) • Maintain proper maintenance schedule as per our recommendation • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector	• Proper PPE • Equipment specific tools for maintenance • Set of manuals available during the training

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
Technology

Food Safety
and Quality

Manage Aseptic
Production,
Leadership & Others

Anytime
Learning

Skills
Management

e-Learning/
Videocast

Assessment/
Certification

Tetra Alsafe™

CT-20178

 Target Group	Personnel performing maintenance of the unit
 Duration (Days)	2.5
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training block is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of main components in the system. This training will also prepare participants to handle troubleshooting, best maintenance practices.

Content	• Basic function of the processing unit • How to read and use manual(s) and documentation • Control panel • Hands on activities on module	• Maintenance activity on selected components • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Safety precautions • Best maintenance practices • Risk assessment of maintenance activity • Maintenance of main components • Human Machine Interface (HMI) handling The participant will individually be able to: • Identify all components in the manuals (Technical and Operation) and the unit • Alarms and troubleshooting with help of Operation Manual (OM) • Do vacuum pump maintenance • Do regulating valve maintenance • Do vacuum chamber maintenance • Identify spare parts number for ordering with help of the Technical Manual (TeM) • Maintain proper maintenance schedule as per our recommendation • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE	• Equipment specific tools for maintenance • Set of manuals available during the training • Access to processing equipment for hands-on training*: 2.5 hours • Access to target components for hands-on maintenance*: 6 to 7 hours (agitator type)

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Aseptic Tank

CT-20665

 Target Group **Technicians** Duration (Days) **3** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This training block is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of main components in the system. This training will also prepare participants to handle troubleshooting, best maintenance practices.

Content

- Basic function of the processing unit
- How to read and use manual(s) and documentation
- Control panel
- Hands on activities on module
- Maintenance activity on selected components
- Safety precautions
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Identify all components in the manuals (Technical and Operation) and the unit
 - Alarms and troubleshooting with help of Operation Manual (OM)
 - Do Agitator maintenance (if applicable)
 - Do regulating valve maintenance
 - Do Manhole cover maintenance
 - Identify spare parts number for ordering with help of the Technical Manual (TeM)
 - Maintain proper maintenance schedule as per our recommendation
 - Use and understand manual(s) and documentation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Aseptic Tank (extended configuration)

CT-20706

 Target Group **Technicians**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of main components in the system. This training will also prepare participants to handle troubleshooting, best maintenance practices.

Content

- Basic function of the processing unit
- How to read and use manual(s) and documentation
- Control panel
- Hands on activities on module
- Maintenance activity on selected components
- Safety precautions
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will understand:**
- Identify all components in the manuals (Technical and Operation) and the unit
 - Alarms and troubleshooting with help of Operation Manual (OM)
 - Do Agitator, Steam Reducing station, Centrifugal pump maintenance
 - Do regulating valve maintenance
 - Do Manhole cover maintenance
 - Identify spare parts number for ordering with help of the Technical Manual (TeM)
 - Maintain proper maintenance schedule as per our recommendation
 - Use and understand manual(s) and documentation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Aseptic Dosing Unit E

CT-20263

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **2** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the dosing unit (formerly known as Tetra Aldose™). This is to also enable basic maintenance of the main components in the unit. This training will also prepare participants to handle troubleshooting and best maintenance practices.

Content

- Basic function of the processing unit
- How to read and use manual(s) and documentation
- Control panel
- Hands on activities on module

- Maintenance activity on selected components
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Safety precautions
- Best maintenance practices
- Risk assessment of maintenance activity
- Maintenance of main components
- Deaeration process

The participant will individually be able to:

- Identify all components in the manuals (Technical and Operation) and the unit
- Alarms and troubleshooting with help of Operation Manual (OM)
- Do vacuum pump maintenance
- Do regulating valve maintenance
- Do vacuum chamber maintenance
- Identify spare parts number for ordering with help of the Technical Manual (TeM)
- Maintain proper maintenance schedule as per our recommendation
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE

- Equipment specific tools for maintenance
- Set of manuals available during the training
- Access to processing equipment for hands-on training*: 4 hours
- Access to target components for hands-on maintenance*: 10 hours

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Automatic Single Stick Inserter

CT-20249

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **0.5** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the automatic stick inserter. The training includes both theoretical and practical knowledge of the maintenance activities.

Content

- Working principles of main components
- Technical construction of main components
- How to read and use manual(s) and documentation
- Best practise maintenance
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Working principles
- Technical construction of the main components
- Operational control
- Principle of maintenance
- Automation and electrical introduction
- Basic troubleshooting
- The importance of safety precautions

The participant will individually be able to:

- Identify and technically describe the main components
- Understand input qualities and process parameters to ensure optimal production
- Perform routine maintenance care
- Operate and adjust the equipment
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training
- Access to processing equipment for hands-on training*: 1 to 2 hours

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Automatic Multi Stick Inserter

CT-20703

 Target Group **Operators and maintenance personnel** Duration (Days) **1** Prerequisites **Access to processing equipment for hands-on training*: 1 to 2 hours** Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the automatic multi stick inserter for Tetra Pak® Rotary Moulder equipment. The training includes both theoretical and practical knowledge on the operation of the equipment.

Content

- Working principles of main components
- Technical construction of main components
- How to read and use manual(s) and documentation
- Best practise maintenance
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will be able to:**

- Working principles
- Technical construction of the main components
- Operational control
- Principle of maintenance
- Basic troubleshooting

The participant will individually be able to:

- Identify and technically describe the main components
- Understand input qualities and process parameters to ensure optimal production
- Perform routine maintenance care
- Operate and adjust the equipment
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector

- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training
- Access to processing equipment for hands-on training*: 1 to 2 hours

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Casomatic System MC

CT-20257

 Target Group	Personnel performing maintenance of the unit
 Duration (Days)	3.5
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to provide participants with a good understanding of the working principles and the Human Machine Interface (HMI) of the Tetra Pak® Casomatic system MC (multicolumn continuous whey drainage and cheese shaping system). In addition, it gives participants theoretical knowledge and practical experience of the maintenance activities. This training will also prepare participants to perform basic risk assessment, troubleshooting and maintenance best practices.

Content	• Basic principles of cheese making • Key functionality of the system and its main components • Cleaning In Place (CIP) and production functionality • Operations from Human Machine Interface (HMI)	• Service: electrical and mechanical • Hands-on activities • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will be able to: • Safety precautions • Maintenance best practices • Risk assessment of maintenance activity • Maintenance of key components The participant will individually be able to: • Identify all components in the manuals [Technical Manual (TeM) and Maintenance Manual (MM)] and in the system • Handle Human Machine Interface (HMI) alarm and troubleshooting • Perform maintenance activities including system specific components	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector	• Proper PPE • Set of manuals available during the training • Access to processing equipment for hands-on training*: 6 to 8 hours

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Blockformer System 6

CT-20684

 Target Group **Technicians** Duration (Days)**1** Prerequisites

- **Good mechanical skills & basic electrical knowledge**
- **Experience with safety standard procedures and general food hygiene**
- **Basic knowledge about pneumatic components and systems**

 Max. Participant **6**

DESCRIPTION

This training is designed to provide participants on how to perform the routine maintenance jobs required on the equipment in a safe and effective way. Also explains how to do preventive maintenance on the equipment.

The course will cover how to use machine documentation, understand how to operate the equipment according to Technical Manual (TeM), understand the machine functions and perform mechanical settings.

Content

- Risk Assessment – Maintenance
- Safety in and around the equipment
- Maintenance Methodology
- Main maintenance jobs
- Spare parts & consumables
- Preventive maintenance
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Operate the machine in accordance with Technical Manual (TeM)
 - Identify machine sections and terminology according to machine documentation
 - Describe machine sections, functions, and flow
 - Understand control panel functionality
 - Identify and describe electrical components inside cabinet

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Classroom with whiteboard / flip chart and projector
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Cheese Vat OST SH/CH

CT-20685

 Target Group **Technicians** Duration (Days) **1** Prerequisites

- **Good mechanical skills & basic electrical knowledge**
- **Experience with safety standard procedures and general food hygiene**
- **Basic knowledge about pneumatic components and systems**

 Max. Participant **6**

DESCRIPTION

This training is designed to provide participants on how to perform the routine maintenance jobs required on the equipment in a safe and effective way. Also explains how to do preventive maintenance on the equipment.

The course will cover how to use machine documentation, understand how to operate the equipment according to Technical Manual (TeM), understand the machine functions and perform mechanical settings.

Content

- Risk Assessment – Maintenance
- Safety in and around the equipment
- Maintenance Methodology
- Main maintenance jobs
- Spare parts & consumables
- Preventive maintenance
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Operate the machine in accordance with Technical Manual (TeM)
 - Identify machine sections and terminology according to machine documentation
 - Describe machine sections, functions, and flow
 - Understand control panel functionality
 - Identify and describe electrical components inside cabinet

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Classroom with whiteboard / flip chart and projector
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® GDL and Rennet Dosing

CT-20690

 Target Group **Technicians** Duration (Days)**1** Prerequisites

- **Good mechanical skills & basic electrical knowledge**
- **Experience with safety standard procedures and general food hygiene**
- **Basic knowledge about pneumatic components and systems**

 Max. Participant **6**

DESCRIPTION

This training is designed to provide participants on how to perform the routine maintenance jobs required on the equipment in a safe and effective way. Also explains how to do preventive maintenance on the equipment.

The course will cover how to use machine documentation, understand how to operate the equipment according to Technical Manual (TeM), understand the machine functions and perform mechanical settings.

Content

- Risk Assessment – Maintenance
- Safety in and around the equipment
- Maintenance Methodology
- Main maintenance jobs
- Spare parts & consumables
- Preventive maintenance
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Operate the machine in accordance with Technical Manual (TeM)
 - Identify machine sections and terminology according to machine documentation
 - Describe machine sections, functions, and flow
 - Understand control panel functionality
 - Identify and describe electrical components inside cabinet

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Classroom with whiteboard / flip chart and projector
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Cooker Stretcher (SAW Series)

CT-20692

 Target Group **Technicians** Duration (Days)**1** Prerequisites

- **Good mechanical skills & basic electrical knowledge**
- **Experience with safety standard procedures and general food hygiene**
- **Basic knowledge about pneumatic components and systems**

 Max. Participant **6**

DESCRIPTION

This training is designed to provide participants on how to perform the routine maintenance jobs required on the equipment in a safe and effective way. Also explains how to do preventive maintenance on the equipment.

The course will cover how to use machine documentation, understand how to operate the equipment according to Technical Manual (TeM), understand the machine functions and perform mechanical settings.

Content

- Risk Assessment – Maintenance
- Safety in and around the equipment
- Maintenance Methodology
- Main maintenance jobs
- Spare parts & consumables
- Preventive maintenance
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will be able to:**

- Operate the machine in accordance with Technical Manual (TeM)
- Identify machine sections and terminology according to machine documentation
- Describe machine sections, functions, and flow
- Understand control panel functionality
- Identify and describe electrical components inside cabinet

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Classroom with whiteboard / flip chart and projector
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Rotary Moulding Machine RMC 12

CT-20694

 Target Group **Technicians** Duration (Days) **1** Prerequisites

- **Good mechanical skills & basic electrical knowledge**
- **Experience with safety standard procedures and general food hygiene**
- **Basic knowledge about pneumatic components and systems**

 Max. Participant **6**

DESCRIPTION

This training is designed to provide participants on how to perform the routine maintenance jobs required on the equipment in a safe and effective way. Also explains how to do preventive maintenance on the equipment.

The course will cover how to use machine documentation, understand how to operate the equipment according to Technical Manual (TeM), understand the machine functions and perform mechanical settings.

Content

- Risk Assessment – Maintenance
- Safety in and around the equipment
- Maintenance Methodology
- Main maintenance jobs
- Spare parts & consumables
- Preventive maintenance
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Operate the machine in accordance with Technical Manual (TeM)
 - Identify machine sections and terminology according to machine documentation
 - Describe machine sections, functions, and flow
 - Understand control panel functionality
 - Identify and describe electrical components inside cabinet

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Classroom with whiteboard / flip chart and projector
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® CIP Unit

CT-20181

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **3** Prerequisites **Basic processing knowledge** Max. Participant **6**

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the Cleaning In Place (CIP) Unit (formerly known as Tetra Alcip™). This is to also enable basic maintenance of main components in the Cleaning In Place (CIP) system. This training will also prepare participants to perform basic risk assessment, troubleshooting and best maintenance practices.

Content

- Basic functions of the processing equipment
- How to read and use manual(s) and documentation
- Control panel
- Hands on activities
- Safety precautions
- Learning evaluation

Principal
Objectives**On completion of this training, the participant will be able to:**

- Safety precautions
- Best practices
- Risk assessment of maintenance activity
- Maintenance of main components
- Operational, food safety and critical control points

The participant will individually be able to:

- Identify all components in the manuals (Technical and Maintenance and in the equipment)
- Handle Human Machine Interface (HMI) alarm and troubleshooting with help of Operation Manual (OM)
- Do chemical dosing pump maintenance
- Do maintenance of conductivity meter
- Identify spare parts number identification for ordering with help of Technical Manual (TeM)
- Maintain proper maintenance schedule as per our recommendation
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Contherm Scraped-surface Heat Exchanger

CT-20181

 Target Group **Personnel performing maintenance of the unit**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training is designed to train the participants to understand the working principle and how to carry out the maintenance of scraped-surface heat exchanger units (Contherm).

Content

- Design and working principle
- How to read and use manual and documentation
- General maintenance of this unit according to the instruction manual
- Troubleshooting
- Safety precautions
- Learning Evaluation

Principal Objectives

- On completion of this training, the participant will be able to:**
- The design and working principle of a scraped-surface heat exchanger
 - The importance of safety precautions
 - The preparations required prior to maintenance
 - Best practices for maintenance
 - Basic troubleshooting
- The participant will individually be able to:**
- Identify all components in the manual and on the unit
 - Perform preventive maintenance on this unit
 - Follow safety precautions
 - Understand the principles of heat transfer for this unit
 - Handle the hydraulic rotor lift system
 - Perform basic troubleshooting
 - Use and understand manual and documentation

Required Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Continuous Freezer

CT-20182

 Target Group **Operators and maintenance personnel** Duration (Days) **2** Prerequisites **Basic processing knowledge** Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the Tetra Pak® Continuous Freezer. The training ensures an understanding of the ice cream structure by focusing on giving a complete insight of the main components in the ice cream freezer. The training includes both theoretical and practical knowledge of the maintenance activities.

Content

- Introduction to ice cream
- Working principles of main components
- How to read and use manual(s) and documentation
- Best practice maintenance
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will be able to:**

- Working principles and control loops
- Technical construction of the main components
- Principles of maintenance
- Operational control
- Basic troubleshooting

The participant will individually be able to:

- Identify and technically describe the main components
- Understand input qualities and process parameters to ensure optimal production
- Operate and adjust the equipment
- Perform routine maintenance care, including:
 - Adjustment and overhaul mix- and cream pumps
 - Inspection and maintenance of cylinder, dasher, scraper knives and beater
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Continuous Freezer S

CT-20183

 Target Group	Operators and maintenance personnel
 Duration (Days)	2
 Prerequisites	Basic processing knowledge
 Max. Participant	6

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the self-contained Tetra Pak® Continuous Freezer S. The training ensures an understanding of the ice cream structure by focusing on giving a complete insight of the main components in the ice cream freezer. The training includes both theoretical and practical knowledge of the maintenance activities.

Content

- Introduction to ice cream
- Working principles of main components
- How to read and use manual(s) and documentation
- Best practice maintenance
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will be able to:**

- Working principles and control loops
- Technical construction of the main components
- Principles of maintenance
- Operational control
- Basic troubleshooting

The participant will individually be able to:

- Identify and technically describe the main components
- Understand input qualities and process parameters to ensure optimal production
- Operate and adjust the equipment
- Perform routine maintenance care, including:
 - Adjustment and overhaul mix- and cream pumps
 - Inspection and maintenance of cylinder, dasher, scraper knives and beater
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationIce Cream Choice Filler A1

CT-20717

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **3 (Practical training time: 8 to 12 hours)** Prerequisites **Access to processing equipment for practical training: 2 to 3 hours per day (Time for taking out production and preparing for production not included)** Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the ice cream filling machines and equipment. The training ensures an understanding by focusing on giving an insight of the main components in and the operation of the ice cream filling machine. The training includes both theoretical and practical knowledge on the operation of the equipment.

Content	• Introduction of ice cream filling machine • Working principles of main components • Technical construction of main components • How to read and use manuals and documentation • Learning Evaluation • Show Maintenance personnel what each component is in the panel as a comparison to the electrical print. So engineers can put 2 & 2 together • Comparison to the electrical print. So engineers can put 2 & 2 together - Electrical Schematic Training	• Reactive and Preventative Maintenance, Intro to tech. Tips - Show Maintenance Engineers the ins and outs of the Manual and how to you find information - Show maintenance personnel how to operate the equipment like an operator working on the line. - Demonstrate maintenance personnel about basic troubleshooting and reliability
Principal Objectives	On completion of this training, the participant will understand: • Safety of the machine • Working principles and control loops • Technical construction of the main components • Operational control • Principles of maintenance • Basic troubleshooting	The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Perform routine maintenance care, including: – Adjustment, basic setting and overhaul of equipment – Inspection and maintenance of attachments • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector	• Proper PPE • Equipment specific tools for maintenance • Set of manuals available during the training • Access to processing equipment for hands-on training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationIce Cream Smart Filler A1

CT-20720

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **3 (Practical training time: 8 to 12 hours)** Prerequisites **Access to processing equipment for practical training: 2 to 3 hours per day (Time for taking out production and preparing for production not included)** Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the ice cream filling machines and equipment. The training ensures an understanding by focusing on giving an insight of the main components in and the operation of the ice cream filling machine. The training includes both theoretical and practical knowledge on the operation of the equipment.

Content	• Introduction of ice cream filling machine • Working principles of main components • Technical construction of main components • How to read and use manuals and documentation • Learning Evaluation • Show Maintenance personnel what each component is in the panel as a comparison to the electrical print. So engineers can put 2 & 2 together • Comparison to the electrical print. So engineers can put 2 & 2 together - Electrical Schematic Training	• Reactive and Preventative Maintenance, Intro to tech. Tips - Show Maintenance Engineers the ins and outs of the Manual and how to you find information - Show maintenance personnel how to operate the equipment like an operator working on the line. - Demonstrate maintenance personnel about basic troubleshooting and reliability
Principal Objectives	On completion of this training, the participant will understand: • Safety of the machine • Working principles and control loops • Technical construction of the main components • Operational control • Principles of maintenance • Basic troubleshooting	The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Perform routine maintenance care, including: – Adjustment, basic setting and overhaul of equipment – Inspection and maintenance of attachments • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector	• Proper PPE • Equipment specific tools for maintenance • Set of manuals available during the training • Access to processing equipment for hands-on training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Dip and Transfer Unit A3

CT-20239

 Target Group	Personnel performing maintenance of the unit
 Duration (Days)	2.5
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give participants a technical and operational understanding of Tetra Pak® Dip and Transfer Unit including the pick and place unit. The training includes both theoretical and practical knowledge of both the Operation and the maintenance activities.

Content	• Working principles of main components • Technical construction of main components • How to read and use manual(s) and documentation	• Best practise maintenance • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles • Technical construction of the main components • Operational control • Principle of maintenance • Automation and electrical introduction • Basic troubleshooting • The importance of safety precautions The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Perform routine maintenance care • Operate and adjust the equipment • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE	• Equipment specific tools for maintenance • Set of manuals available during the training • Access to processing equipment for hands-on training*: 2 to 3 hours per day

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Extraction Unit Soy

CT-20259

 Target Group **Personnel performing maintenance of the unit**
 Duration (Days) **3**
 Prerequisites **Access to processing equipment for hands-on training*: 8 hours**
 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of Tetra Pak® Extraction Unit (formerly known as Tetra Alwin™ Soy). This is to also enable basic maintenance of the main components in the unit. This training will also prepare participants to handle troubleshooting and best maintenance practices.

Content

- Basic function of the extraction unit
- How to read and use manual(s) and documentation
- Control panel
- Hands-on activities

- Maintenance activity on selected components
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Safety precautions
- Best maintenance practices
- Maintenance of main components
- Extraction unit Operation and functionality

The participant will individually be able to:

- Identify all components in the manuals (Technical and Operation) and on the unit
- Handle Human Machine Interface (HMI) alarms and troubleshooting with the help of the Operation Manual (OM)
- Perform maintenance of grinder (coarse or fine)
- Perform maintenance of decanter (greasing and routine check)
- Perform maintenance of other components (e.g. pumps and valves)
- Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)
- Maintain proper maintenance schedule as per our recommendation
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector

- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training
- Access to processing equipment for hands-on training*: 8 hours

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Extrusion Tunnel A3

CT-20240

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **3** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the extrusion tunnel. The training includes both theoretical and practical knowledge of both the operation and the maintenance activities.

Content

- Working principles of main components
- Technical construction of main components
- How to read and use manual(s) and documentation
- Best practise maintenance
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Working principles
- Technical construction of the main components
- Operational control
- Principle of maintenance
- Automation and electrical introduction
- Basic troubleshooting
- The importance of safety precautions

The participant will individually be able to:

- Identify and technically describe the main components
- Understand input qualities and process parameters to ensure optimal production
- Perform routine maintenance care
- Operate and adjust the equipment
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Powder Mixer

CT-20621

 Target Group	Personnel performing maintenance of the unit
 Duration (Days)	2
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of the main components in the system. This training will also prepare participants to perform basic risk assessment, troubleshooting and best maintenance practices.

Content

- Basic functions of the equipment
- How to read and use manual(s) and documentation
- General maintenance of this unit
- Control panel
- Hands on activities
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Safety precautions
- Principles of maintenance
- Maintenance best practices and risk assessment
- Operational, food safety and critical control points

The participant will individually be able to:

- Identify all components in the manuals (Technical and Maintenance) and the unit
- Handle Human Machine Interface (HMI) alarms and troubleshooting with the help of the Operation Manual (OM)
- Perform preventive maintenance on this unit
- Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)
- Maintain proper maintenance schedule as per our recommendation
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® High Shear Mixer

CT-20242

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **2.5** Prerequisites **Operations training course
“Tetra Pak High Shear Mixer” (CTO-I2120)** Max. Participant **6**

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of the main components in the system. This training will also prepare participants to perform basic risk assessment, troubleshooting and best maintenance practices.

Content	• Basic functions of the processing equipment • How to read and use manual(s) and documentation • General maintenance of this unit • Control panel		• Hands on activities • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Safety precautions • Principles of maintenance • Maintenance best practices and risk assessment • Operational, food safety and critical control points The participant will individually be able to: • Identify all components in the manuals (Technical and Maintenance) and the unit • Handle Human Machine Interface (HMI) alarms and troubleshooting with the help of the Operation Manual (OM) • Perform preventive maintenance on this unit • Identify spare parts numbers for ordering with the help of the Technical Manual (TeM) • Maintain proper maintenance schedule as per our recommendation • Use and understand manual(s) and documentation		
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector		• Proper PPE • Equipment specific tools for maintenance • Set of manuals available during the training • Access to processing equipment for hands-on training*: 4 hours

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationCarbonator

CT-20669

 Target Group	Personnel performing maintenance of the unit
 Duration (Days)	2
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of the main components in the system. This training will also prepare participants to perform basic risk assessment, troubleshooting and best maintenance practices.

Content

- Basic functions of the equipment
- How to read and use manual(s) and documentation
- General maintenance of this unit
- Control panel
- Hands on activities
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Safety precautions
- Principles of maintenance
- Maintenance best practices and risk assessment
- Operational, food safety and critical control points

The participant will individually be able to:

- Identify all components in the manuals (Technical and Maintenance) and the unit
- Handle Human Machine Interface (HMI) alarms and troubleshooting with the help of the Operation Manual (OM)
- Perform preventive maintenance on this unit
- Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)
- Maintain proper maintenance schedule as per our recommendation
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Water Deaerator

CT-20677

 Target Group	Personnel performing maintenance of the unit
 Duration (Days)	1
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of the main components in the system. This training will also prepare participants to perform basic risk assessment, troubleshooting and best maintenance practices.

Content	• Basic functions of the equipment • How to read and use manual(s) and documentation • General maintenance of this unit • Control panel • Hands on activities • Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Safety precautions • Principles of maintenance • Maintenance best practices and risk assessment • Operational, food safety and critical control points The participant will individually be able to: • Identify all components in the manuals (Technical and Maintenance) and the unit • Handle Human Machine Interface (HMI) alarms and troubleshooting with the help of the Operation Manual (OM) • Perform preventive maintenance on this unit • Identify spare parts numbers for ordering with the help of the Technical Manual (TeM) • Maintain proper maintenance schedule as per our recommendation • Use and understand manual(s) and documentation
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for maintenance • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationMultimix

CT-20679

 Target Group	Personnel performing maintenance of the unit
 Duration (Days)	2
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of the main components in the system. This training will also prepare participants to perform basic risk assessment, troubleshooting and best maintenance practices.

Content

- Basic functions of the equipment
- How to read and use manual(s) and documentation
- General maintenance of this unit
- Control panel
- Hands on activities
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Safety precautions
- Principles of maintenance
- Maintenance best practices and risk assessment
- Operational, food safety and critical control points

The participant will individually be able to:

- Identify all components in the manuals (Technical and Maintenance) and the unit
- Handle Human Machine Interface (HMI) alarms and troubleshooting with the help of the Operation Manual (OM)
- Perform preventive maintenance on this unit
- Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)
- Maintain proper maintenance schedule as per our recommendation
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationSimultmix

CT-20681

 Target Group	Personnel performing maintenance of the unit
 Duration (Days)	2
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of the main components in the system. This training will also prepare participants to perform basic risk assessment, troubleshooting and best maintenance practices.

Content

- Basic functions of the equipment
- How to read and use manual(s) and documentation
- General maintenance of this unit
- Control panel
- Hands on activities
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Safety precautions
- Principles of maintenance
- Maintenance best practices and risk assessment
- Operational, food safety and critical control points

The participant will individually be able to:

- Identify all components in the manuals (Technical and Maintenance) and the unit
- Handle Human Machine Interface (HMI) alarms and troubleshooting with the help of the Operation Manual (OM)
- Perform preventive maintenance on this unit
- Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)
- Maintain proper maintenance schedule as per our recommendation
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Continuous Sugar Dissolver

CT-20738

 Target Group **Technicians** Duration (Days) **2** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This training block is designed to give the participants an introduction to the Tetra Pak® Continuous Sugar dissolver unit. The objective is to provide technicians with an understanding of the machine functionality, operation, documentation, and safety. This will allow them to understand how the machine works and therefore facilitating safe maintenance.

Content

- Sugar Dissolver main components
- How to read and use manual(s) and documentation
- Control panel
- Cleaning In Place (CIP) General principles, Cleaning In Place (CIP) and Food safety
- Hands on activities on module
- Maintenance activity on selected components
- Safety precautions
- Learning evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Safety precautions
- Principles of maintenance
- Maintenance best practices and risk assessment
- Operational, food safety and critical control points

The participant will individually be able to:

- Identify components in the manuals and the unit
- Handle Human Machine Interface (HMI) alarms and troubleshooting with the help of the Operation Manual (OM)
- Perform preventive maintenance on this unit
- Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)
- Maintain proper maintenance schedule as per our recommendation
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Plant SOP, Critical Control Point plan, equipment logbook
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Homogenizer

CT-20184

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **4** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This training is designed to train the participants to understand the working principle of homogenizer and carry out maintenance of the wet end and supply system (cooling) of this unit (formerly known as Tetra Alex™).

Content

- The working principles and components of this unit
- How to read and use manual(s) and documentation
- Perform General maintenance of this unit according to the Technical Manual (TeM)
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- How to perform maintenance of the wet end and supply system (cooling)
- Function and design of this equipment

The participant will individually be able to:

- Identify all components in the manuals (Technical and Maintenance) and in the equipment
- Perform preventive maintenance on this unit
- Follow safety precautions
- Prepare unit pre-maintenance
- Dismantle of suction and discharge valves
- Remove and replacing of piston
- Remove and replacement of homogenizing head
- Identify and explain different types of wear and tear
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training
- Access to processing equipment for hands-on training*: 11 hours

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Ingredient Doser

CT-20185

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **1** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the ingredient doser including Tetra Pak® Ingredient Doser and Tetra Hoyer Addus. The training includes both theoretical and practical knowledge of the maintenance activities.

Content

- Working principles of main components
- How to read and use manual(s) and documentation
- Best practice maintenance
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Working principles and control loops
- Technical construction of the main components
- Principles of maintenance
- Operational control
- Basic troubleshooting

The participant will individually be able to:

- Identify and technically describe the main components
- Understand process parameters to ensure optimal production
- Operate and adjust the equipment
- Perform routine maintenance care of:
 - Dosing screw (dosing auger)
 - Feed pump (lamella pump)
 - Inline blender
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® In-line Blender

CT-20261

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **3** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the in-line blender (formerly known as Tetra Alblend™). This is to also enable basic maintenance of the main components in the blender. This training will also prepare participants to handle troubleshooting and best maintenance practices.

Content

- Basic function of the unit
- How to read and use manual(s) and documentation
- Control panel
- Hands-on activities

- Maintenance activity on selected components
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Safety precautions
- Best maintenance practices
- Risk assessment of maintenance activity
- Maintenance of main components
- Blending process

The participant will individually be able to:

- Identify all components in the manuals (Technical and Operation) and on the unit
- Handle Human Machine Interface (HMI) alarms and troubleshooting with the help of the Operation Manual (OM)
- Do modulating valve maintenance
- Do flow meter maintenance
- Do density transmitter maintenance
- Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)
- Maintain proper maintenance schedule as per our recommendation
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE

- Equipment specific tools for maintenance
- Set of manuals available during the training
- Access to processing equipment for hands-on training*: 4 hours
- Access to target components for hands-on maintenance*: 10 hours

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Milk Reception Unit

CT-20265

 Target Group	Personnel performing maintenance of the unit
 Duration (Days)	2
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the milk reception unit. The objectives are to provide maintenance training containing knowledge and terminology for the unit and how to run it according to the Technical Manual (TeM). This training will also prepare the participants for training regarding process technology as well as other machines / equipment.

Content	• Basic function of the unit • How to read and use manual(s) and documentation • Control panel • Hands-on activities • Best maintenance practice • Safety precautions • Learning Evaluation	
Principal Objectives	On completion of this training, the participant will understand: • Safety precautions and safety aspects • Function of the unit and the main components • Maintenance of main components • Maintenance best practices The participant will individually be able to: • Locate the main components on the unit • Handle Human Machine Interface (HMI) alarms and troubleshooting with the help of the Operation Manual (OM) • Prepare, perform and validate maintenance, of selected items • Understand basic Cleaning In Place (CIP) technology and Cleaning In Place (CIP) procedures • Identify spare parts numbers for ordering with the help of the Technical Manual (TeM) • Maintain proper maintenance schedule as per our recommendation • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector	• Proper PPE • Equipment specific tools for maintenance • Set of manuals available during the training • Access to processing equipment for hands-on training*: 5 hours

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Multilane Wrapper

CT-20243

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **1** Prerequisites **Access to processing equipment for hands-on training*: 2 to 3 hours** Max. Participant **6**

DESCRIPTION

This training is designed to give participants a technical and operational understanding of the multilane wrapper (model A2). The training includes both theoretical and practical knowledge of the Operation and the maintenance activities.

Content	• Working principles of main components • How to read and use manual(s) and documentation • Best practise maintenance	• Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles • Technical construction of the main components • Operational control • Principle of maintenance • Automation and electrical introduction • Basic troubleshooting The participant will individually be able to: • Identify and technically describe the main components • Understand input qualities and process parameters to ensure optimal production • Operate and adjust the equipment • Perform routine maintenance care • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector	• Proper PPE • Equipment specific tools for maintenance • Set of manuals available during the training

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Plate Heat Exchanger

CT-20186

 Target Group **Personnel performing maintenance of the unit**

 Duration (Days) **2**

 Prerequisites **Access to processing equipment for hands-on training*: 4 to 6 hours**

 Max. Participant **6**

DESCRIPTION

This training is designed to train the participants to understand the working principle and how to carry out the maintenance of Tetra Pak® Plate Heat Exchanger units (formerly known as Tetra Plex™).

Content	• The working principles of heat transfer and this unit • How to read and use manual(s) and documentation • General maintenance of this unit according to the instruction manual	• Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Working principles of plate heat exchangers • Safety precautions The participant will individually be able to: • Identify all components in the manuals (Technical and Maintenance) and on the unit • Perform preventive maintenance on this unit • Follow safety precautions • Understand the principles of heat transfer for this unit • Understand plate hanging list, different plates and positions • Dismantle and assemble plates • Remove and replace gaskets • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector	• Proper PPE • Equipment specific tools for maintenance • Set of manuals available during the training

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Tubular Heat Exchanger

CT-20188

 Target Group	Personnel performing maintenance of the unit
 Duration (Days)	2.5
 Prerequisites	None
 Max. Participant	6

DESCRIPTION

This training is designed to train the participants to understand the working principle and how to carry out the maintenance of Tetra Pak® Tubular Heat Exchanger units (formerly known as Tetra Spiraflo™).

Content

- The working principles of heat transfer and this unit
- How to read and use manual(s) and documentation
- General maintenance of this unit
- Safety precautions
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will understand:**
- Working principles of plate heat exchangers
 - Safety precautions
- The participant will individually be able to:**
- Identify all components in the manuals (Technical and Maintenance) and on the unit
 - Perform preventive maintenance on this unit
 - Follow safety precautions
 - Understand the principles of heat transfer
 - Dismantle the unit, replace O-rings and product seals, reassemble the unit
 - Perform rinsing of program to check absence of leakages
 - Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Separator

CT-20187

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **2.5** Prerequisites **Access to processing equipment for hands-on training*: 12 hours** Max. Participant **6**

DESCRIPTION

This training is designed to train the participants to understand the working principle and how to carry out the maintenance of Tetra Pak® Separator units (formerly known as Tetra Centri®).

Content	• The working principles of separators and applications • How to read and use manual(s) and documentation • General maintenance of this unit according to the instruction manual	• Safety precautions • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The working principles of this equipment • The basics of centrifugal separation and applications • The importance of the safety aspects and warnings • Best practices for maintenance of this equipment The participant will individually be able to: • Identify all components in the manuals (Technical and Maintenance) and on the equipment • Perform preventive maintenance on this equipment – disconnecting piping and draining of unit • Follow safety precautions • Understand design and function • Introduced on how to carry out maintenance on centrifugal separator • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector	• Proper PPE • Equipment specific tools for maintenance • Set of manuals available during the training

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Pak® Standardization Unit S2

CT-20667

 Target Group **Technicians** Duration (Days) **3** Prerequisites **None** Max. Participant **6**

DESCRIPTION

This training block is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of main components in the system.

This training will also prepare participants to handle troubleshooting, best maintenance practices.

Content

- Basic function of the processing unit
- How to read and use manual(s) and documentation
- Control panel
- Hands on activities on module
- Maintenance activity on selected components
- Safety precautions
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Identify all components in the manuals (Technical and Operation) and the unit
 - Handle Human Machine Interface (HMI), alarms and troubleshooting with help of Operation Manual (OM)
 - Do load cell maintenance
 - Do tank outlet valve maintenance
 - Do unique SSV (single seat valve) / change over valve maintenance
 - Do drive end maintenance
 - Do mechanical shaft seal maintenance
 - Do seat valve maintenance
 - Identify spare parts number for ordering with help of the Technical Manual (TeM)
 - Maintain proper maintenance schedule as per our recommendation
 - Use and understand manual(s) and documentation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Therm™ Aseptic Drink

CT-20189

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **5** Prerequisites **Basic processing knowledge** Max. Participant **6**

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of main components in the system. This training will also prepare participants to perform basic risk assessment, troubleshooting and best maintenance practices.

Content

- Basic functions of the processing equipment
- How to read and use manual(s) and documentation
- Control panel
- Hands on activities
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Safety precautions
- Best practices
- Risk assessment of maintenance activity
- Maintenance of main components
- Operational, food safety and critical control points

The participant will individually be able to:

- Identify all components in the manuals (Technical and Maintenance) and the unit
- Handle Human Machine Interface (HMI) alarm and troubleshooting with help of Operation Manual (OM)
- Perform maintenance of heat exchanger (plate or tubular)
- Perform maintenance of other components (e.g. pumps and valves)
- Identify spare parts number identification for ordering with help of Technical Manual (TeM)
- Maintain proper maintenance schedule as per our recommendation
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Therm™ Aseptic Flex

CT-20191

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **3** Prerequisites **Basic processing knowledge** Max. Participant **6**

DESCRIPTION

This training is designed to give participants theoretical and practical knowledge of the maintenance activity for this equipment. The training will also enable basic maintenance of the main components of this processing unit as well as prepare participants to perform basic risk assessment, troubleshooting and best maintenance practices.

Content

- Basic functions of the processing equipment
- Control panel functions
- How to read and use manual(s) and documentation
- Daily and weekly care
- Hands on activities
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Safety precautions
- Food safety critical control points
- Maintenance of main components
- Maintenance best practices and risk assessment

The participant will individually be able to:

- Identify all components in the manuals (Technical and Maintenance)
- Handle Human Machine Interface (HMI) alarm and troubleshooting with help of Operation Manual (OM)
- Perform maintenance of tubular heat exchanger
- Identify spare parts number identification for ordering with help of Technical Manual (TeM)
- Maintain proper maintenance schedule as per our recommendation
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Therm™ Aseptic VTIS

CT-20202

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **3** Prerequisites **Basic processing knowledge** Max. Participant **6**

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of the main components in the system. This training will also prepare participants to perform basic risk assessment, troubleshooting and best maintenance practices.

Content

- Basic functions of the processing equipment
- How to read and use manual(s) and documentation
- Control panel
- Hands on activities
- Safety precautions
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Safety precautions
- Principles of maintenance
- Maintenance best practices and risk assessment
- Operational, food safety and critical control points

The participant will individually be able to:

- Identify all components in the manuals (Technical and Maintenance) and the unit
- Handle Human Machine Interface (HMI) alarm and troubleshooting with help of Operation Manual (OM)
- Perform maintenance of heat exchanger (plate or tubular)
- Perform maintenance of other components (e.g. pumps and valves)
- Identify spare parts number identification for ordering with help of Technical Manual (TeM)
- Maintain proper maintenance schedule as per our recommendation
- Use and understand manual(s) and documentation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Direct UHT unit

CT-20756

 Target Group **Technicians**
 Duration (Days) **3**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of the main components in the system. This training will also prepare participants to perform basic risk assessment, troubleshooting and best maintenance practices.

Content

- Introduction
- Basic functions of the processing equipment
- How to read and use manual(s) and documentation
- General maintenance of this unit
- Control panel
- Hands on activities
- Safety precautions
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Safety precautions
 - Principles of maintenance
 - Maintenance best practices and risk assessment
 - Operational, food safety and critical control points

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment logbook
- Classroom with whiteboard / flip chart and projector • Proper PPE
- Equipment specific tools for maintenance
- Set of manuals available during the training
- Access to processing equipment for hands-on training*: 4 hours

*Time for taking out of production and preparing for production not included

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
CertificationTetra Therm™ Lacta

CT-20193

 Target Group **Personnel performing maintenance of the unit** Duration (Days) **3** Prerequisites **Basic processing knowledge** Max. Participant **6**

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the equipment. This is to also enable basic maintenance of main components in the system. This training will also prepare participants to perform basic risk assessment, troubleshooting and best maintenance practices.

Content	• Basic functions of the processing equipment • How to read and use manual(s) and documentation • Control panel	• Hands on activities • Safety precautions • Learning Evaluation
Principal Objectives	• Perform their regular duties according to our manuals • Understand basic automation and ability to operate and maintain your automation system • Improved plant performance by better process control • Better technical and operational understanding • Minimized frequency and duration of production interruptions On completion of this training, the participant will understand: • Safety precautions • Best practices • Risk assessment of maintenance activity • Maintenance of main components • Operational, food safety and critical control points The participant will individually be able to: • Identify all components in the manuals (Technical and Maintenance) and the unit • Handle Human Machine Interface (HMI) alarm and troubleshooting with help of Operation Manual (OM) • Perform maintenance of heat exchanger (plate or tubular) • Perform maintenance of other components (e.g. pumps and valves) • Identify spare parts number identification for ordering with help of Technical Manual (TeM) • Maintain proper maintenance schedule as per our recommendation • Use and understand manual(s) and documentation	
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector	• Proper PPE • Equipment specific tools for maintenance • Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Aseptic Filling Machines Basic

CT-20216

 Target Group **Technicians**
 Duration (Days) **4**
 Prerequisites **Mechanical skills**
 Max. Participant **6**

DESCRIPTION

This training block is designed for participants with limited pre-knowledge of Tetra Pak® Aseptic Filling Machine. This is a preparatory course and should be completed prior to the specific filling machine courses on the Tetra Pak® A3 or E3 platform.

Content	• Main Groups of the Equipment • Package Forming, Jaw and Drive System • Tetra Pak® Operator Panel (TPOP) • Safety Signs and Indicators • Hydrogen Peroxide - Risks and Safe Handling • Filling Machine and Packaging Material Sterilisation • Sealing Systems • Cleaning of the Filling System • External Cleaning • Machine Documentation	• Reference Designation • Pneumatic System • Hydraulic System • Steam System • Lubrication System • Cooling Water System • Power Supply • Programmable Logic Controller (PLC) Safety System • Learning Evaluation
Principal Objectives	• Describe the basic functions of a filling machine producing aseptic packages • Interpret the safety regulations according to machine documentation • Describe safe handling of hydrogen peroxide • Describe the functions of sealing systems • Describe the function of the cleaning systems	• Use the machine documentation systematically • Explain the basics of reference designation • Describe the basic functions of supply systems • Recognize the basic principles of drive systems • Explain the product processing principles • Explain the different processes of packaging material sterilization
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/CompactFlex

0200-0300: CT-20440**0400: CT-20579** Target Group **Technicians** Duration (Days) **9** Prerequisites **Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic** Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® A3/CompactFlex filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Tetra Pak® A3/CompactFlex Introduction
- Tube Forming
- Drive and Jaw System
- Design Control System
- Filling Control System
- Final Folder Unit
- Automatic Splicing Unit
- Sterile System
- Headspace by Injection
- Learning Evaluation

Principal
Objectives

- Understand machine group's functions, individually and together
- Handle machine as technician using applicable parts from Operation Manual (OM)
- Perform package checks according to Operation Manual (OM)
- Use machine documentation systematically
- Be able to perform settings related to maintenance
- Locate and replace defective mechanical components

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Set of technical tools and templates
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Speed 0100

CT-20426

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® A3/Speed filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Basic knowledge of how to operate the filling machine
- Machine components and functions
- Final Folder
- Drive Unit
- Paper Tracking
- PMI/ASU
- ASSU
- Jaw System

- Sterile Air System
- Peroxide System
- Supply System
- Filling System
- Drive and Jaw System
- Design Control System
- Package Integrity
- Learning Evaluation

Principal
Objectives

- Understand machine Operation and introduction to the functions
- Use machine documentation systematically
- Follow safety regulations according to machine documentation
- Set and replace components of the system
- Perform maintenance
- Basic troubleshooting

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Speed

0200-0400: CT-20435**0500: CT-20607** Target Group **Technicians** Duration (Days) **9** Prerequisites **Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic** Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® A3/Speed filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Tetra Pak® A3/Speed Introduction
- Tube Forming
- Drive and Jaw System
- Design Control System
- Filling Control System
- Final Folder Unit
- Automatic Splicing Unit
- Sterile System
- Headspace by Injection
- Learning Evaluation

Principal
Objectives

- Understand machine group's functions, individually and together
- Handle machine as technician using applicable parts from Operation Manual (OM)
- Perform package checks according to Operation Manual (OM)
- Use machine documentation systematically
- Be able to perform settings related to maintenance
- Locate and replace defective mechanical components

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Set of technical tools and templates
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex

0100: CT-20411**0150-0160: CT-20417** Target Group **Technicians** Duration (Days) **9** Prerequisites **Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic** Max. Participant **6****DESCRIPTION**

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® A3/Flex filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Tetra Pak® A3/Flex Introduction
- Tube Forming
- Sterile System Components
- Sterile System
- Drive and Jaw System
- Design Control System
- Final Folder
- ASU
- Sealing
- Filling System
- Headspace by Injection
- Learning Evaluation

Principal Objectives

- Understand machine Operation and introduction to the functions
- Use machine documentation systematically
- Follow safety regulations according to machine documentation
- Set and replace components of the system
- Perform maintenance
- Basic troubleshooting

Required Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex-0200-0400

CT-20423

 Target Group	Technicians
 Duration (Days)	9
 Prerequisites	Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® A3/Flex filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Tetra Pak® A3/Flex Introduction
- Tube Forming
- Drive and Jaw System
- Design Control System
- Final Folder Unit
- Automatic Splicing Unit
- Sterile System
- Headspace by Injection
- Learning Evaluation

Principal
Objectives

- Understand machine group's functions, individually and together
- Handle machine as technician using applicable parts from Operation Manual (OM)
- Perform package checks according to Operation Manual (OM)
- Use machine documentation systematically
- Be able to perform settings related to maintenance
- Locate and replace defective mechanical components

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex-0600

CT-20605

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® A3/Flex filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Tetra Pak® A3/Flex Introduction
- Tube Forming
- Sterile System Components
- Sterile System
- Drive and Jaw System
- Design Control System
- Final Folder
- ASU
- Sealing
- Filling System
- Headspace by Injection
- Learning Evaluation

Principal
Objectives

- Understand machine group's functions, individually and together
- Handle machine as technician using applicable parts from Operation Manual (OM)
- Perform package checks according to Operation Manual (OM)
- Use machine documentation systematically
- Be able to perform settings related to maintenance
- Locate and replace defective mechanical components

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® DIMC Flex-0200-0260 for A3

CT-20645

 Target Group	Technicians
 Duration (Days)	5
 Prerequisites	Attended related filling machine course
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the DIMC Flex for Tetra Pak® A3 platform. During training the participants will be taught on how to set and replace components, perform maintenance and common settings stated in the Maintenance Manual (MM) that doesn't require specialist knowledge or special tools. It will also give the participants knowledge on how to evaluate the caps and how to perform necessary adjustments related to the cap evaluation.

Content

- Machine Operation
- Package Checks (Screw Cap related)
- Tetra Pak® Operator Panel (TPOP), Operational and Service Modes
- Supply Systems
- Injection System
- Toolbox Exchange/Settings
- Electrical Components
- Positioning System
- Learning Evaluation

Principal
Objectives

- Know how to operate the equipment
- Be able to perform Screw Cap related package integrity checks and how to solve/adjust faults
- Understand what the supply systems are used for and how to perform service work on them
- Perform service work on the machine

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Set of technical tools and templates
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® DIMC Flex-0300-0500 for A3

CT-20617

 Target Group	Technicians
 Duration (Days)	5
 Prerequisites	Attended related filling machine course
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the DIMC Flex for Tetra Pak® A3 platform. During training the participants will be taught on how to set and replace components, perform maintenance and common settings stated in the Maintenance Manual (MM) that doesn't require specialist knowledge or special tools. It will also give the participants knowledge on how to evaluate the caps and how to perform necessary adjustments related to the cap evaluation.

Content	• DIMC Introduction • Paper Web • Cap • Injection System • Pneumatic System • Cooling System • Granulate System	• Positioning System • Package Dumping • PE Particle Detection • DIMC Adaption • DIMC QC • Learning Evaluation
Principal Objectives	• Know how to operate the equipment • Perform maintenance and common settings stated in the Maintenance Manual (MM) that doesn't require specialist knowledge or special tools • Set and replace components • Know how to evaluate caps and how to perform necessary adjustments related to cap evaluation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® DIMC Flex-0600 for A3

CT-20613

 Target Group	Technicians
 Duration (Days)	5
 Prerequisites	Attended related filling machine course
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the DIMC Flex for Tetra Pak® A3 platform. During training the participants will be taught on how to set and replace components, perform maintenance and common settings stated in the Maintenance Manual (MM) that doesn't require specialist knowledge or special tools. It will also give the participants knowledge on how to evaluate the caps and how to perform necessary adjustments related to the cap evaluation.

Content	• DIMC Introduction • Paper Web • Cap • Injection System • Pneumatic System • Cooling System • Granulate System	• Positioning System • Package Dumping • PE Particle Detection • DIMC Adaption • DIMC QC • Learning Evaluation
Principal Objectives	• Know how to operate the equipment • Perform maintenance and common settings stated in the Maintenance Manual (MM) that doesn't require specialist knowledge or special tools • Set and replace components • Know how to evaluate caps and how to perform necessary adjustments related to cap evaluation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® PullTab™ for A3

CT-20646

 Target Group	Technicians
 Duration (Days)	5
 Prerequisites	Attended related filling machine course
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the PullTab™ machine. During training the participants will be taught on how to set and replace components, perform maintenance and common settings stated in the Maintenance Manual (MM) that doesn't require specialist knowledge or special tools. It will also give the participants knowledge on how to evaluate the caps and how to perform necessary adjustments related to the cap evaluation.

Content	• PullTab™ Introduction • Function Diagrams • Positioning System for Packaging Material • Positioning System for Applicators • Applicator Control	• Mechanical Settings • Electrical Systems • Safety Circuits • Tetra Pak® Operator Panel (TPOP) • Learning Evaluation
Principal Objectives	• Know how to operate the equipment in accordance to Operation Manual (OM) • Perform production checks in accordance to Operation Manual (OM) • Identify hazardous areas, emergency stops and door guards • Understand the PullTab™ machine application cycle • Understand the positioning system for packaging material and for the application • Perform maintenance and common settings stated in the Maintenance Manual (MM) • Set and replace components • Describe volume and/or hole size change	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3 Speed PP MiM

CT-20666

 Target Group	Technicians
 Duration (Days)	5
 Prerequisites	Attended related filling machine course
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the MiM for Tetra Pak® A3/Speed filling machine producing portion packages. During training the participants will be taught on how to set and replace components, perform maintenance and common settings stated in the Maintenance Manual (MM) that doesn't require specialist knowledge or special tools. It will also give the participants knowledge on how to evaluate the caps and how to perform necessary adjustments related to the cap evaluation.

Content	• DIMC introduction • Machine operations • Package checks • Injection System • Pneumatic System • Cooling System	• Granulate System • Toolbox settings • Positioning System • Package Dumping • Learning Evaluation
Principal Objectives	• Know how to operate the equipment • Perform maintenance and common settings stated in the Maintenance Manual (MM) that doesn't require specialist knowledge or special tools • Set and replace components • Know how to evaluate caps and how to perform necessary adjustments related to cap evaluation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/8-1000-1200

CT-20463

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® TBA/8 filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Tetra Pak® TBA/8 filling machine introduction
- Supply Systems
- Sterile Air System
- Peroxide System
- Forming of Material Web
- Sealing
- Filling System

- Drive and Jaw System
- Design Control System
- Final Folder
- ASSU
- ASU
- Learning Evaluation

Principal
Objectives

- Understand equipment functions
- Use machine documentation systematically
- Follow safety regulations according to machine documentation
- Perform maintenance

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Set of technical tools and templates
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/19-0100

CT-20442

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® TBA/19 filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Basic knowledge of how to operate the filling machine
- Machine components and functions
- Final Folder
- Drive Unit
- Paper Tracking
- ASSU
- Jaw System
- Sterile Air System
- Peroxide System
- Supply System
- Filling System
- Drive and Jaw System
- Design Control System
- Package Integrity
- Learning Evaluation

Principal
Objectives

- To achieve a basic understanding of how the machines different components work individually and together
- Use machine documentation systematically
- Follow safety regulations according to machine documentation
- Set and replace components of the system
- Perform maintenance
- Basic troubleshooting

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Set of technical tools and templates
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/19-0200-0400

CT-20448

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® TBA/19 filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Basic knowledge of how to operate the filling machine
- Machine components and functions
- Final Folder
- Drive Unit
- Paper Tracking
- ASSU
- Jaw System
- Sterile Air System

- PMI/ASU
- Peroxide System
- Supply System
- Filling System
- Drive and Jaw System
- Design Control System
- Package Integrity
- Learning Evaluation

Principal
Objectives

- To achieve a basic understanding of how the machines different components work individually and together
- Use machine documentation systematically
- Follow safety regulations according to machine documentation
- Set and replace components of the system
- Perform maintenance
- Basic troubleshooting

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Set of technical tools and templates
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/21-0500

CT-20467

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® TBA/21 filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Basic knowledge of how to operate the filling machine • Machine components and functions • Final Folder • Drive Unit • Paper Tracking • ASSU • Jaw System • Sterile Air System	• ASU • Peroxide System • Supply System • Filling System • Drive and Jaw System • Design Control System • Package Integrity • Learning Evaluation
Principal Objectives	• To achieve a basic understanding of how the machines different components work individually and together • Use machine documentation systematically • Follow safety regulations according to machine documentation • Set and replace components of the system • Perform maintenance • Basic troubleshooting	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/22-0500

CT-20464

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® TBA/22 filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Basic knowledge of how to operate the filling machine • Machine components and functions • Final Folder • Drive Unit • Paper Tracking • ASSU • Jaw System • Sterile Air System	• PMI/ASU • Peroxide System • Supply System • Filling System • Drive and Jaw System • Design Control System • Package Integrity • Learning Evaluation
Principal Objectives	• To achieve a basic understanding of how the machines different components work individually and together • Use machine documentation systematically • Follow safety regulations according to machine documentation • Set and replace components of the system • Perform maintenance • Basic troubleshooting	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI-0900 Tetra Classic® Aseptic

CT-20455

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® AI for Tetra Classic® Aseptic filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Tetra Pak® AI for Tetra Classic® Aseptic filling machine Introduction • Tetra Pak® Operator Panel (TPOP) • Package Information • Sealing System • Package Integrity • Supply System • Tube Forming • Jaw System	• Design Control System • Automatic Splicing Unit (ASU) • Sterile System Overview • Peroxide System • Box Cooling • Sterile System Sequence • Filling System • Learning Evaluation
Principal Objectives	• To achieve an understanding of how the different components of the Tetra Pak® AI 0900 for Tetra Classic® Aseptic work, individually and together • Ability to operate and set the machine in accordance with Operation Manual (OM) and MM • To be able carry out service and basic mechanical troubleshooting	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI-0800 Tetra Fino® Aseptic

CT-20456

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® AI for Tetra Fino® Aseptic filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Tetra Pak® AI for Tetra Fino® Aseptic filling machine Introduction • Tetra Pak® Operator Panel (TPOP) • Package Information • Sealing System • Package Integrity • Supply System • Tube Forming • Jaw System	• Design Control System • Automatic Splicing Unit (ASU) • Sterile System Overview • Peroxide System • Box Cooling • Sterile System Sequence • Filling System • Learning Evaluation
Principal Objectives	• To achieve an understanding of how the different components of the Tetra Pak® AI 0800 for Tetra Fino® Aseptic work, individually and together • Ability to operate and set the machine in accordance with Operation Manual (OM) and MM • To be able carry out service and basic mechanical troubleshooting	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI-0900 Tetra Fino® Aseptic

CT-20457

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® AI for Tetra Fino® Aseptic filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Tetra Pak® AI for Tetra Fino® Aseptic filling machine Introduction • Tetra Pak® Operator Panel (TPOP) • Package Information • Sealing System • Package Integrity • Supply System • Tube Forming • Jaw System	• Design Control System • Automatic Splicing Unit (ASU) • Sterile System Overview • Peroxide System • Box Cooling • Sterile System Sequence • Filling System • Learning Evaluation
Principal Objectives	• To achieve an understanding of how the different components of the Tetra Pak® AI 0900 for Tetra Fino® Aseptic work, individually and together • Ability to operate and set the machine in accordance with Operation Manual (OM) and MM • To be able carry out service and basic mechanical troubleshooting	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI-0900 Tetra Wedge® Aseptic

CT-20458

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® AI for Tetra Wedge® Aseptic filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Tetra Pak® AI for Tetra Wedge® Aseptic filling machine Introduction • Tetra Pak® Operator Panel (TPOP) • Package Information • Sealing System • Package Integrity • Supply System • Tube Forming • Jaw System	• Design Control System • Automatic Splicing Unit (ASU) • Sterile System Overview • Peroxide System • Box Cooling • Sterile System Sequence • Filling System • Learning Evaluation
Principal Objectives	• To achieve an understanding of how the different components of the Tetra Pak® AI 0900 for Tetra Wedge® Aseptic work, individually and together • Ability to operate and set the machine in accordance with Operation Manual (OM) and MM • To be able carry out service and basic mechanical troubleshooting	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
Technology

Food Safety
and Quality

Manage Aseptic
Production,
Leadership & Others

Anytime
Learning

Skills
Management

e-Learning/
Videocast

Assessment/
Certification

Tetra Pak® AI-1000 Tetra Classic® Aseptic/Tetra Fino® Aseptic/Tetra Wedge® Aseptic

CT-20597

 Target Group **Technicians**

 Duration (Days) **9**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® AI-1000 filling machine. The training will cover all three package formats Tetra Classic® Aseptic, Tetra Fino® Aseptic and Tetra Wedge® Aseptic, with focus on your specific need. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Tetra Pak® AI 1000 Introduction
- Tetra Pak® Operator Panel (TPOP)
- Package Information
- Sealing System
- Package Integrity
- Supply System
- Tube Forming
- Jaw System

- Design Control System
- Automatic Splicing Unit (ASU)
- Sterile System Overview
- Peroxide System
- Box Cooling
- Sterile System Sequence
- Filling System
- Learning Evaluation

Principal Objectives

- Understand the function of the machine
- To work according to safety regulations stated in the machine documentation
- Be able to prepare, start, run, and stop the filling machine according to Operation Manual (OM)
- Be able to perform package checks according to Operation Manual (OM) and Laboratory checks
- Be able to perform settings according to MM in conjunction with Tetra Pak® Maintenance System (TPMS) service in order to reinstate the machine to production status

Required Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI-0100 for Tetra Brik®

CT-20733

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® AI-0100 for Tetra Brik®. This course will cover setting, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge of specific tools.

Content

- Course Introduction
- AI TB Introduction
- Tetra Pak® Operator Panel (TPOP) / Control Panel
- Package Information
- Automatic Splicing Unit (ASU)
- Sterile System Overview
- Sterile System Sequence (TB)
- Peroxide System
- Filling System
- Tube Forming

- Sealing System
- Electrical System
- Drive and Jaw System
- Design and Control System
- Final Folder
- Optional Equipment
- Supply System
- Package Integrity
- Learning Evaluation

Principal
Objectives

- Identify machine sections and use terminology according to machine documentation
- Prepare, start production and perform production checks according to Operation Manual (OM)
- Explain control panel structure and navigation
- Understand machine stops and consequences
- Understand machine function in detail

- Create new recipe on the control panel
- Describe package infeed settings
- Perform mechanical settings
- Basic understanding of the vision system
- Basic understanding of the electrical system
- Describe the pneumatic system
- Describe the lubrication system

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Consumables for the filling machine including packaging material / strip / cap / hotmelt for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Proper PPE
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
Technology

Food Safety
and Quality

Manage Aseptic
Production,
Leadership & Others

Anytime
Learning

Skills
Management

e-Learning/
Videocast

Assessment/
Certification

Tetra Pak® A1-1100 Tetra Classic® Aseptic/Tetra Fino® Aseptic/Tetra Wedge® Aseptic

CT-20656

 Target Group **Technicians**

 Duration (Days) **9**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® A1-1100 filling machine. The training will cover all three package formats Tetra Classic® Aseptic, Tetra Fino® Aseptic and Tetra Wedge® Aseptic, with focus on your specific need. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Tetra Pak® A1 1100 Introduction • Tetra Pak® Operator Panel (TPOP) • Package Information • Sealing System • Package Integrity • Supply System • Tube Forming • Jaw System	• Design Control System • Automatic Splicing Unit (ASU) • Sterile System Overview • Peroxide System • Box Cooling • Sterile System Sequence • Filling System • Learning Evaluation
Principal Objectives	• Understand the function of the machine • To work according to safety regulations stated in the machine documentation • Be able to prepare, start, run, and stop the filling machine according to Operation Manual (OM) • Be able to perform package checks according to Operation Manual (OM) and Laboratory checks • Be able to perform settings according to MM in conjunction with Tetra Pak® Maintenance System (TPMS) service in order to reinstate the machine to production status	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A1 MiM

CT-20651

 Target Group	Technicians
 Duration (Days)	5
 Prerequisites	Attended Maintenance training on Tetra Pak® A1 filling machine, development step 0900 or higher
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® A1 MiM for Tetra Fino® Aseptic filling machine. Tetra Fino® Aseptic 100 Ultra package with its innovative Micro Injection Moulding (MiM) opening is a packaging solution that will help our customers reach the ice cream freezers without a chilled infrastructure due to the advantage of ambient distribution. The course will cover maintenance settings.

Content

- Tetra Pak® A1 for Tetra Fino® Aseptic MiM filling machine
- IMU (Injection Moulding Unit) Introduction
- Tab Forming Unit
- Pneumatic System
- Cooling System
- Granulate Transport
- Positioning System
- Learning Evaluation

Principal
Objectives

The principal objective of the course is to give the knowledge of how to install, maintain and perform settings on the IMU (Injection Moulding Unit)

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI-1100-TCA 20 BP PullTab™

CT-20743

 Target Group **Technicians**
 Duration (Days) **10**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® AI-1100 development step for Tetra Classic Aseptic Filling Machines. The course will cover how to run the equipment and perform package checks according to Operation Manual, fine tune recipe parameters and perform mechanical settings.

Content	• Introduction • Machine Introduction • Supply System • Tube Forming • Drive and Jaw System • Overhaul and Setting of Jaw System • Design Control System • Automatic Splicing Unit	• Sterile System Sequence • Peroxide System • Filling control System • Cleaning System • PullTab Unit • Troubleshooting • Learning Evaluation
Principal Objectives	On completion of this training, the participant will be able to: • Identify machine sections and use terminology according to machine documentation • Prepare, start production and perform production checks according to Operation Manual (OM) • Explain control panel structure and navigation • Understand machine stops and consequences • Understand machine group's functions, individually and together create new recipe on the control panel • Handle machine as an operator and mechanic using applicable parts from OM • Be able to perform settings related to maintenance • Locate and replace defective mechanical components	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the line with water / product when needed • Consumables for the filling machine including packaging material / strip / cap / hotmelt for min. 5,000 packages - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of technical tools and templates • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TT/3-1800-2000

CT-20460

 Target Group	Technicians
 Duration (Days)	9
 Prerequisites	Limited knowledge such as operator training on a Tetra Pak® TT/3 filling machine or equivalent is desired
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® TT/3 filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Tetra Pak® TT/3 filling machine Introduction • All connections to / from the machine • Pneumatic system • Cooling water system • Hydraulic system • Electrical system • Central lubrication system • Drive system	• ASU • Carton section • Lid forming • Package section • Filling / XH • Cleaning • Tetra Pak® Maintenance System (TPMS) • Learning Evaluation
Principal Objectives	• Understand machine group's functions, individually and together • Handle machine as technician using applicable parts from Operation Manual (OM) • Perform package checks according to Operation Manual (OM) • Use machine documentation systematically • Be able to perform settings related to maintenance • Locate and replace defective mechanical components	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TT/3 CAU for Tetra Top®

CT-20636

 Target Group	Technicians
 Duration (Days)	3.5
 Prerequisites	Attended CT-20460 Maintenance training Tetra Pak® TT/3-1800-2000
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cap Applicator Unit (CAU) for Tetra Top® machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), replacement of defective components which does not require specialist knowledge or special tools.

Content	• Introduction • Function of the Cap Applicator Unit (CAU) • Running the machine as operators • Supply systems • CSU • Cap Applicator Unit (CAU) • Magazine Home Position	• Drive Unit change/set • Cap Applicator Unit (CAU) Stripper settings • Capping Station/Capping Unit settings • Duct settings • Cap lift settings • Replace parts included in Tetra Pak® Maintenance System (TPMS) T-list • Learning Evaluation
Principal Objectives	• Understand machine group's functions, individually and together • Handle machine as technician using applicable parts from Operation Manual (OM) • Perform package checks according to Operation Manual (OM) • Use machine documentation systematically • Be able to perform settings related to maintenance • Locate and replace defective mechanical components	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TT/3-2100 XH IC

CT-20735

 Target Group **Technicians**
 Duration (Days) **7**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® TT/3-2100 XH IC. The course will cover how to run the equipment and perform package checks according to Operation Manual, fine tune recipe parameters and perform mechanical settings.

Content

- Tetra Pak® TT/3 filling machine Introduction
- Supply Systems
- Automatic Splicing Unit ASU
- Carton Section CS
- Lid Forming Unit LFU
- Cap Applicator Unit CAU
- Package Section PS
- Filling System FS
- Cleaning
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Identify machine sections and use terminology according to machine documentation
 - Understand machine group's functions, individually and together
 - Handle machine as technician using applicable parts from Operation Manual (OM)
 - Perform package checks according to Operation Manual (OM)
 - Use machine documentation systematically
 - Be able to perform settings related to maintenance
 - Locate and replace defective mechanical components

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Consumables for the filling machine including packaging material / strip / cap / hotmelt for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TT/3-2100 UHH

CT-20750

 Target Group **Technicians**
 Duration (Days) **7**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® TT/3-2100 UHH. The course will cover how to run the equipment and perform package checks according to Operation Manual, fine tune recipe parameters and perform mechanical settings.

Content

- Tetra Pak® TT/3 filling machine Introduction
- Supply Systems
- Automatic Splicing Unit ASU
- Carton Section CS
- Lid Forming Unit LFU
- Cap Applicator Unit CAU
- Package Section PS
- Filling System FS
- Cleaning
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Identify machine sections and use terminology according to machine documentation
 - Understand machine group's functions, individually and together
 - Handle machine as technician using applicable parts from Operation Manual (OM)
 - Perform package checks according to Operation Manual (OM)
 - Use machine documentation systematically
 - Be able to perform settings related to maintenance
 - Locate and replace defective mechanical components

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Consumables for the filling machine including packaging material / strip / cap / hotmelt for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TR/27 and TR/28 CAU for Tetra Rex®

CT-20637

 Target Group	Technicians
 Duration (Days)	4.5
 Prerequisites	Attended Maintenance training CT-20470
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Cap Applicator Unit (CAU) for Tetra Pak® TR/27 and Tetra Pak® TR/28 filling machines. The course will cover settings, maintenance routines and replacement of defective components.

Content	• Tetra Rex® Introduction • Cap Applicator Unit (CAU) Introduction • Operations • Overview of Main Parts • Supply System • Feeding System	• Applicator System • Tetra Pak® Operator Panel (TPOP) Service Screens • Ultrasonic Welding • Cap position • Cap Applicator Unit (CAU) Fault Diagnosis • Learning Evaluation
Principal Objectives	• Use machine documentation systematically • Understand the function of the Cap Applicator Unit (CAU) • Be able to setup the unit according to Maintenance Manual (MM) • Be able to perform settings according to Maintenance Manual (MM) • Assist on a service according to Tetra Pak® Maintenance System (TPMS) • Be able to solve standard faults that may occur during production	
Required Facilities	• This training is highly recommended to be taken at our Technical Training Centre • Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TR/27 0200-0400 and TR/28 0200-0400

CT-20470

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the knowledge of Tetra Pak® TR/27 filling machine and Tetra Pak® TR/28 filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Tetra Rex® Introduction • Operations • Electrical Training • Safety System • Supply System • Drive System • Magazine • Bottom Forming	• Carton Transport • Closure Applicator • Filling • Carton Sterilisation • Top Forming • Cleaning In Place (CIP) and SIP • Learning Evaluation
Principal Objectives	• Understand machine group's functions, individually and together • Handle machine as technician using applicable parts from Operation Manual (OM) • Perform package checks according to Operation Manual (OM) • Use machine documentation systematically • Be able to perform settings related to maintenance • Locate and replace defective mechanical components	On completion of this training, the participant will be able to: • Understand the basic functions of a Tetra Rex® filling machine • Identify all connections to and from the machine • Understand the different supply systems; pneumatic, vacuum, cooling and lubrication • Prepare and operate the machine according to Operation Manual (OM) • Make basic settings for supply, magazine, bottom forming, transport, filling and top forming according to Maintenance Manual • Understand the cleaning systems CIP, SIP and disinfection • Understand the XH and sterilisation systems • Carry out upcoming problems during production • Locate electrical components
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector	• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TR/28 0500

CT-20708

 Target Group **Technicians**
 Duration (Days) **9**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® TR/28 filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Tetra Rex® Introduction • Operations • Electrical Training • Safety System • Supply System • Drive System • Magazine • Bottom Forming	• Carton Transport • Closure Applicator • Filling • Carton Sterilisation • Top Forming • Cleaning In Place (CIP) and SIP • Learning Evaluation
Principal Objectives	• Understand machine group's functions, individually and together • Handle machine as technician using applicable parts from Operation Manual (OM) • Perform package checks according to Operation Manual (OM) • Use machine documentation systematically • Be able to perform settings related to maintenance • Locate and replace defective mechanical components	On completion of this training, the participant will be able to: • Understand the basic functions of a Tetra Rex® filling machine • Identify all connections to and from the machine • Understand the different supply systems; pneumatic, vacuum, cooling and lubrication • Prepare and operate the machine according to Operation Manual (OM) • Make basic settings for supply, magazine, bottom forming, transport, filling and top forming according to Maintenance Manual • Understand the cleaning systems CIP, SIP and disinfection • Understand the XH and sterilisation systems • Carry out upcoming problems during production • Locate electrical components
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector	• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® E3/Speed-0100

CT-20450

 Target Group	Technicians
 Duration (Days)	9
 Prerequisites	Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® E3/Speed filling machine for Family Packages. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Tetra Pak® E3/Speed Introduction • Supply Systems • Tube Forming • Sealing Monitoring • Drive and Jaw System • Design Control System • Filling System	• Final Folder Unit • Automatic Splicing Unit • Sterile System Components • Sterile System • Cleaning System • Headspace by Injection • Learning Evaluation
Principal Objectives	• Understand machine group's functions, individually and together • Handle machine as technician using applicable parts from Operation Manual (OM) • Perform package checks according to Operation Manual (OM) • Use machine documentation systematically • Be able to perform settings related to maintenance • Locate and replace defective mechanical components	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® eBeam™ Maintenance for Tetra Pak® E3/Speed

CT-20642

 Target Group **Technicians**
 Duration (Days) **2.5**
 Prerequisites

- Completed CT-20450 Maintenance training Tetra Pak® E3/Speed
- Completed CT-90103 eBeam™ Safety Training (if applicable and according to local legislation)

 Max. Participant **6**

DESCRIPTION

The purpose with this course is to learn how to install, maintain and make basic troubleshooting of the eBeam™ system

Content	• Introduction to eBeam™ • Refresh eBeam™ safety • Reception and delivery • eBeam™ lamp for installation • HV cable installation	• HVPS installation • Signal cable installation • Interlock cable connection • Safety cable connection • Checks	• Ozone test • Removal of eBeam™ lamp • Maintenance on eBeam™ system • eBeam™ parameters on Tetra Pak® Operator Panel (TPOP)	• Learning Evaluation
Principal Objectives	On completion of this training, the participant will be able to: • Understand the principles of the eBeam™ system • Perform reception and delivery checks of eBeam™ lamp • Prepare a new eBeam™ lamp installation • Perform eBeam™ lamp installation • Perform a high voltage cable installation on the eBeam™ lamp • Perform high voltage power supply installation/ replacement • Perform a high voltage cable installation on the high voltage power supply • Perform signal cable connection • Perform interlock cable connection • Perform safety cable connection			
Required Facilities	We recommend that this training should be taken at a TTC to avoid issues with lamp damages. However, if the training is agreed to take place at Customer site following facilities should be arranged by customer. • Mandatory kit should be installed before training (MKC 3701511-0100) • POM 3295698-0100 (Personal Ozone Meter) available • Equipment not in the production phase, available and without defects • Consumables for the filling machine including packaging material / strip for min. 5,000 packages - must not be expired			
	• Ability to run the line with water / product when needed • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of technical tools and templates • Set of manuals available during the training (prerequisites 2 sets)			

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® DIMC Speed-0100 for E3

CT-20213

 Target Group	Technicians
 Duration (Days)	5
 Prerequisites	Attended related filling machine course
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the DIMC Speed for Tetra Pak® E3/Speed machines. During training the participants will be taught on how to set and replace components, perform maintenance and common settings stated in the Maintenance Manual (MM) that doesn't require specialist knowledge or special tools. It will also give the participants knowledge on how to evaluate the caps and how to perform necessary adjustments related to the cap evaluation.

Content	• DIMC Introduction • Paper Web • Cap • Injection System • Pneumatic System • Cooling System • Granulate System	• Positioning System • Package Dumping • PE Particle Detection • DIMC Adaption • DIMC QC • Learning Evaluation
Principal Objectives	• Know how to operate the equipment • Perform maintenance and common settings stated in the Maintenance Manual (MM) that doesn't require specialist knowledge or special tools • Set and replace components • Know how to evaluate caps and how to perform necessary adjustments related to cap evaluation	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® E3/Speed Hyper-0200

CT-20604

 Target Group	Technicians
 Duration (Days)	9
 Prerequisites	Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® E3/Speed Hyper filling machine for Portion Packages. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Tetra Pak® E3/Speed Hyper Introduction • Supply Systems • Tube Forming • Tube Control System • Drive and Jaw System • Design Control System • Filling System	• Final Folder Unit • Automatic Splicing Unit • Sterile System Components • Sterile System • Headspace by Injection • Learning Evaluation
Principal Objectives	• Understand machine group's functions, individually and together • Handle machine as technician using applicable parts from Operation Manual (OM) • Perform package checks according to Operation Manual (OM) • Use machine documentation systematically • Be able to perform settings related to maintenance • Locate and replace defective mechanical components	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® E3/CompactFlex-0100

CT-20560

 Target Group	Technicians
 Duration (Days)	9
 Prerequisites	Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® E3/CompactFlex filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS), package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Tetra Pak® E3/CompactFlex Introduction
- Tube Forming
- Drive and Jaw System
- Design Control System
- Filling Control System
- Final Folder Unit
- Automatic Splicing Unit
- Sterile System
- Headspace by Injection
- Learning Evaluation

Principal
Objectives

- Understand machine group's functions, individually and together
- Handle machine as technician using applicable parts from Operation Manual (OM)
- Perform package checks according to Operation Manual (OM)
- Use machine documentation systematically
- Be able to perform settings related to maintenance
- Locate and replace defective mechanical components

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE
- Set of technical tools and templates
- Package integrity tools (pliers, syringes, etc.)
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® E3/Flex-0100

CT-20574

 Target Group	Technicians
 Duration (Days)	9
 Prerequisites	Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® E3/Flex filling machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Tetra Pak® E3/Flex Introduction • Packaging Material and Package Integrity • Supply Systems • Tube Forming • Drive and Jaw System • Design Control System • Filling System • Final Folder Unit	• Automatic Splicing Unit • Strip Applicator • Sterile System Components • Sterile System • Sealing • Headspace by Injection • Learning Evaluation
Principal Objectives	• Understand machine group's functions, individually and together • Handle machine as technician using applicable parts from Operation Manual (OM) • Perform package checks according to Operation Manual (OM) • Use machine documentation systematically • Be able to perform settings related to maintenance • Locate and replace defective mechanical components	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® DIMC Flex-0100 for E3

CT-20575

 Target Group	Technicians
 Duration (Days)	5
 Prerequisites	Attended related filling machine course
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the DIMC Flex for Tetra Pak® E3/Flex machine. During training the participants will be taught on how to set and replace components, perform maintenance and common settings stated in the Maintenance Manual (MM) that doesn't require specialist knowledge or special tools. It will also give the participants knowledge on how to evaluate the caps and how to perform necessary adjustments related to the cap evaluation.

Content	• DIMC Introduction • Paper Web • Cap • Injection System • Pneumatic System • Cooling System • Granulate System • Learning Evaluation
Principal Objectives	• Know how to operate the equipment • Perform maintenance and common settings stated in the Maintenance Manual (MM) that doesn't require specialist knowledge or special tools • Set and replace components • Know how to evaluate caps and how to perform necessary adjustments related to cap evaluation
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE • Set of technical tools and templates • Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 25-0100-0300

CT-20502

 Target Group **Technicians**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Capper 25 equipment. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System and replacement of defective components which does not require specialist knowledge or special tools.

Content

- General Description
- Main Groups of Machine
- Openings and Caps
- Package Infeed
- Sorting Unit
- Capping Unit
- Operator Panel
- Electrical Cabinet
- Levelling of the Machine
- Basic Settings
- Learning Evaluation

Principal
Objectives

- Describe main groups of the machine as well as supply systems
- Identify machine sections and use terminology according to machine documentation
- Understand machine functions in details
- Perform maintenance routines check, change, adjust/set
- Replace components and perform mechanical settings

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 30-0100

CT-20214

 Target Group **Technicians**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Capper 30 equipment. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System and replacement of defective components which does not require specialist knowledge or special tools.

Content

- General Description
- Main Groups of Machine
- Openings and Caps
- Package Infeed
- Hopper Unit
- Sorting Unit
- Capping Unit
- Operator Panel
- Electrical Cabinet
- Levelling of the Machine
- Basic Settings
- Learning Evaluation

Principal
Objectives

- Describe main groups of the machine as well as supply systems
- Identify machine sections and use terminology according to machine documentation
- Understand machine functions in details
- Perform maintenance routines check, change, adjust/set
- Replace components and perform mechanical settings

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 40 Flex-0100

CT-20603

 Target Group **Technicians**
 Duration (Days) **3**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Capper 40 equipment. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Machine Introduction
- Control Panel
- Supply System
- Electrical System
- Cap Applicator Overview
- Cap Sorter
- Cap Conveyor
- Belt Brake
- Package Line
- Applicator Unit
- Accessories and Kits
- Induction Heating
- Machine Description
- Cap Vision Unit
- Learning Evaluation

Principal
Objectives

- Describe main groups of the machine as well as supply systems
- Identify machine sections and use terminology according to machine documentation
- Understand machine functions in details
- Perform maintenance routines check, change, adjust/set
- Replace components and perform mechanical settings

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 40 Speed-100

CT-20749

 Target Group **Technicians**
 Duration (Days) **2.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Capper 40 equipment. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Introduction • Machine Function • Preparation to restore function • Restore the machine to running condition • Supply system • Cap sorter • Package handling	• Cap handling • Machine body • Electrical cabinet • TPOP System • Cap Vision Unit • Package Waste Unit • Learning Evaluation
Principal Objectives	• Understand safety precautions described in the machine documentation • Know which package types, openings and caps are relevant for the equipment • Identify machine sections and use correct terminology according to machine documentation • Perform mechanical settings according to setting sequence in MM • Understand function of cap vision unit and package waste • Recognise the electrical system • Identify machine sections and use terminology according to machine documentation • Understand machine functions in details • Perform maintenance routines check, change, adjust/set • Replace components and perform mechanical settings	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the line with water / product when needed • Consumables for the filling machine including packaging material / strip / cap / hotmelt for min. 5,000 packages - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of technical tools and templates • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 50-0100

CT-20554

 Target Group **Technicians**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Capper 50 equipment. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System and replacement of defective components which does not require specialist knowledge or special tools.

Content

- General Description
- Main Groups of Machine
- Openings and Caps
- Package Infeed
- Sorting Unit
- Capping Unit
- Operator Panel
- Electrical Cabinet
- Levelling of the Machine
- Basic Settings
- Learning Evaluation

Principal
Objectives

- Describe main groups of the machine as well as supply systems
- Identify machine sections and use terminology according to machine documentation
- Understand machine functions in details
- Perform maintenance routines check, change, adjust/set
- Replace components and perform mechanical settings

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 60-0100

CT-20524

 Target Group **Technicians**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Capper 60 equipment. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System and replacement of defective components which does not require specialist knowledge or special tools.

Content

- General Description
- Main Groups of Machine
- Openings and Caps
- Package Flow
- Package Handling
- Cap Handling
- Tetra Pak® Operator Panel (TPOP) / Interface Panel
- Electrical Cabinet
- Vision Camera
- Learning Evaluation

Principal
Objectives

- Describe main groups of the machine as well as supply systems
- Identify machine sections and use terminology according to machine documentation
- Understand machine functions in details
- Perform maintenance routines check, change, adjust/set
- Replace components and perform mechanical settings

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Line Controller 30-0200-0300

CT-20472

 Target Group	Technicians
 Duration (Days)	2
 Prerequisites	Good mechanical and basic electrical skills
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Line Controller 30 equipment. The course will cover settings, description of the command and the capacity / flow policies. It will also cover how to setup a new line layout including production recipes and how to fine tune the line by using the panel.

Content

- Tetra Pak® Line Controller 30 equipment Introduction
- Line Configuration
- Recipe Manager
- Line Signal Exchange
- Package Flow Control
- Extra Conveyors Control
- Exercises
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will be able to:**

- Describe the iLine concept
- Describe the machine and line components
- Create the layout in the panel
- Create recipes and fine tune the recipes
- Describe the command policy
- Describe the capacity and flow policy
- Describe conveyor control

Required
Facilities

- Line not in the production phase, available and without defects
- Ability to run the complete line with water / product when needed
- Consumables for the line including packaging material / strip / cap / hotmelt / film carton trays for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Line Controller 30 Plus

0100: CT-20474**0200-0300: CT-20475** Target Group **Technicians** Duration (Days) **2** Prerequisites **Good mechanical and basic electrical skills** Max. Participant **6****DESCRIPTION**

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Line Controller 30 Plus equipment. The course will cover settings, description of the command and the capacity / flow policies. It will also cover how to setup a new line layout including production recipes and how to fine tune the line by using the panel.

Content

- Tetra Pak® Line Controller 30 Plus equipment Introduction
- Line Configuration
- Recipe Manager
- Line Signal Exchange
- Package Flow Control
- Extra Conveyors Control
- Exercises
- Learning Evaluation

**Principal
Objectives**

On completion of this training, the participant will be able to:

- Describe the iLine concept
- Describe the machine and line components
- Create the layout in the panel
- Create recipes and fine tune the recipes
- Describe the command policy
- Describe the capacity and flow policy
- Describe conveyor control

**Required
Facilities**

- Line not in the production phase, available and without defects
- Ability to run the complete line with water / product when needed
- Consumables for the line including packaging material / strip / cap / hotmelt / film carton trays for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Line Controller 40-0100-0200

CT-20596

 Target Group	Technicians
 Duration (Days)	2
 Prerequisites	Good mechanical and basic electrical skills
 Max. Participant	6

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Line Controller 40 equipment. The course will cover settings, description of the command and the capacity / flow policies. It will also cover how to setup a new line layout including production recipes and how to fine tune the line by using the panel.

Content

- Tetra Pak® Line Controller 40 equipment Introduction
- Line Configuration
- Recipe Manager
- Line Signal Exchange
- Package Flow Control
- Extra Conveyors Control
- Exercises
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will be able to:**

- Describe the iLine concept
- Describe the machine and line components
- Create the layout in the panel
- Create recipes and fine tune the recipes
- Describe the command policy
- Describe the capacity and flow policy
- Describe conveyor control

Required
Facilities

- Line not in the production phase, available and without defects
- Ability to run the complete line with water / product when needed
- Consumables for the line including packaging material / strip / cap / hotmelt / film carton trays for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Accumulator Helix 30

0200-0600: CT-20479**0700: CT-20482** Target Group **Technicians** Duration (Days) **1.5** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Accumulator Helix 30 equipment. The course will cover how to use machine documentation, understand how to operate the equipment according to Operation Manual (OM), understand the machine functions and perform mechanical settings.

Content	• Tetra Pak® Accumulator Helix equipment Introduction • Machine Description • Tetra Pak® Operator Panel (TPOP) / Control Panel • Supply • Settings • Learning Evaluation
Principal Objectives	On completion of this training, the participant will be able to: • Operate the machine in accordance to Operation Manual (OM) • Identify machine sections and terminology according to machine documentation • Describe machine sections, function and flow • Understand control panel functionality • Remove and describe spider unit • Describe volume conversion • Check infeed and outfeed chain tensioner • Set guide rail (infeed and outfeed) • Set and check spider unit • Identify and describe electrical components inside cabinet • Run the machine in production
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the line with water / product when needed • Consumables for the filling machine including packaging material / strip for min. 5,000 packages - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of technical tools and templates • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Accumulator Heli 30-0800

CT-20596

 Target Group **FM Technicians**
 Duration (Days) **1.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Accumulator Helix 30 equipment. The course will cover how to use machine documentation, understand how to operate the equipment according to Operation Manual (OM), understand the machine functions and perform mechanical settings.

Content

- Tetra Pak® Accumulator Helix equipment Introduction
- Machine Description
- Tetra Pak® Operator Panel (TPOP) / Control Panel
- Supply
- Settings
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Operate the machine in accordance to Operation Manual (OM)
 - Identify machine sections and terminology according to machine documentation
 - Describe machine sections, function and flow
 - Understand control panel functionality
 - Remove and describe spider unit
 - Describe volume conversion
 - Check infeed and outfeed chain tensioner
 - Set guide rail (infeed and outfeed)
 - Set and check spider unit
 - Identify and describe electrical components inside cabinet
 - Run the machine in production

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Consumables for the filling machine including packaging material / strip for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Accumulator Helix 40-0100-0200

CT-20218

 Target Group **Technicians**
 Duration (Days) **1.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Accumulator Helix 40 equipment. The course will cover how to use machine documentation, understand how to operate the equipment according to Operation Manual (OM), understand the machine functions and perform mechanical settings.

Content

- Tetra Pak® Accumulator Helix equipment Introduction
- Machine Description
- Tetra Pak® Operator Panel (TPOP) / Control Panel
- Supply
- Settings
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Operate the machine in accordance to Operation Manual (OM)
 - Identify machine sections and terminology according to machine documentation
 - Describe machine sections, function and flow
 - Understand control panel functionality
 - Remove and describe spider unit
 - Describe volume conversion
 - Check infeed and outfeed chain tensioner
 - Set guide rail (infeed and outfeed)
 - Set and check spider unit
 - Identify and describe electrical components inside cabinet
 - Run the machine in production

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Consumables for the filling machine including packaging material / strip for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Straw Applicator 30-0300-0500

CT-20483

 Target Group **Technicians**
 Duration (Days) **2**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Straw Applicator 30 equipment. The course will cover all safety measures for operation, understand how to operate the equipment according to Operation Manual (OM), perform production checks, understand the machine functions and perform mechanical settings.

Content

- Tetra Pak® Straw Applicator equipment Introduction
- Tetra Pak® Operator Panel (TPOP) / Control Panel
- Electrical System
- Pneumatic
- Hot Melt
- Photocells and Proximity Switches
- Options
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will be able to:**

- Identify hazardous area, emergency stops and door guards
- Operate the machine in accordance to Operation Manual (OM)
- Perform production checks in accordance to Operation Manual (OM)
- Identify machine sections
- Describe machine sections, function and flow
- Understand Tetra Pak® Operator Panel (TPOP) functionality
- Simulate straw conversion

- Perform mechanical settings on conveyor section and applicator section
- Perform settings in Human Machine Interface (HMI)
- Perform settings on the pneumatic system
- Understand the concept with Straw Detector
- Identify and describe the electrical cabinet components
- Describe the hotmelt unit
- Run the machine in production

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line up to the straw applicator with water / product when needed
- Consumables for the filling machine including packaging material / strip for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Straw Applicator 40-0100-0200

CT-20220

 Target Group **Technicians**
 Duration (Days) **2**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Straw Applicator 40 equipment. The course will cover all safety measures for operation, understand how to operate the equipment according to Operation Manual (OM), perform production checks, understand the machine functions and perform mechanical settings.

Content

- Tetra Pak® Straw Applicator equipment Introduction
- Sensor Positions and Functions
- Infeed Section
- Application Section
- Supply Systems
- Electrical Equipment
- Tetra Pak® Operator Panel (TPOP) / Control Panel
- Hot Melt
- Servo Drive and Frequency Converter
- Machine Description
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Identify hazardous area, emergency stops and door guards
 - Operate the machine in accordance to Operation Manual (OM)
 - Perform production checks in accordance to Operation Manual (OM)
 - Identify machine sections
 - Describe machine sections, function and flow
 - Understand Tetra Pak® Operator Panel (TPOP) functionality
 - Simulate straw conversion

- Perform mechanical settings on conveyor section and applicator section
- Perform settings in Human Machine Interface (HMI)
- Perform settings on the pneumatic system
- Understand the concept with Straw Detector
- Identify and describe the electrical cabinet components
- Describe the hotmelt unit
- Run the machine in production

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line up to the straw applicator with water / product when needed
- Consumables for the filling machine including packaging material / strip for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cap Applicator 30 Flex Speed-0100-0400 (includes CPS)

CT-20647

 Target Group **Technicians**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cap Applicator 30 Flex Speed equipment. The course will cover how to run the equipment and perform package checks according to Operation Manual (OM), fine tune recipe parameters and perform mechanical settings.

Content	• Tetra Pak® Cap Applicator equipment introduction • Sensor Positions and Functions • Infeed Section • CAP Magazine • Applicator Section • CAP Sequence • Supply System • Electrical Equipment	• Hot Melt • Frequency Converter • Tetra Pak® Operator Panel (TPOP) / Control Panel • Cap Positioning System • Machine Description • DreamCap™ Introduction • Learning Evaluation
Principal Objectives	On completion of this training, the participant will be able to: • Identify machine sections and use terminology according to machine documentation • Prepare, start production and perform production checks according to Operation Manual (OM) • Explain control panel structure and navigation • Understand machine stops and consequences • Understand machine function in detail	• Create new recipe on the control panel • Describe package infeed settings • Perform mechanical settings • Basic understanding of the Vision system • Basic understanding of the electrical system • Describe the pneumatic system • Describe the lubrication system
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the line with water / product when needed • Consumables for the filling machine including packaging material / strip / cap / hotmelt for min. 5,000 packages - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of technical tools and templates • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cap Applicator 40-0100

CT-20723

 Target Group **Technicians**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cap Applicator 40 machine. The course will cover how to run the equipment and perform package checks according to Operation Manual (OM), fine tune recipe parameters and perform mechanical settings.

Content	• Tetra Pak® Cap Applicator machine Introduction • Machine Description • Tetra Pak® Operator Panel (TPOP) / Control Panel • Cap Sorter • Cap Sequencer and Conveyor • Applicator Section • Package Conveyor	• Package Sequencer • Cap Handler • Cap Positioning System • Hot Melt • Supply System • Electrical Equipment • Learning Evaluation
Principal Objectives	On completion of this training, the participant will be able to: • Identify machine sections and use terminology according to machine documentation • Prepare, start production and perform production checks according to Operation Manual • Explain control panel structure and navigation • Understand machine stops and consequences • Understand machine function in detail	• Create new recipe on the control panel • Describe package infeed settings • Perform mechanical settings • Basic understanding of the vision system • Basic understanding of the electrical system • Describe the pneumatic system • Describe the lubrication system
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the line with water / product when needed • Consumables for the filling machine including packaging material / strip / cap / hotmelt for min. 5,000 packages - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of technical tools and templates • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Shrink Wrapper 32-0100-0200

CT-20516

 Target Group **Technicians**
 Duration (Days) **3.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Shrink Wrapper 32 machine. The course will cover settings, maintenance routines and replacement of defective components.

Content

- Tetra Pak® Shrink Wrapper machine Introduction
- Sensor Positions and Functions
- Infeed Section
- Pusher
- Film Magazine
- Sealing Unit
- Discharge Unit
- Shrink Unit

- Supply Systems
- Electrical Equipment
- Servo Drive and Frequency Converter
- Tetra Pak® Operator Panel (TPOP) / Control Panel
- Design Correction
- Function and Sync Flow
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will be able to:**

- Identify machine sections and use terminology according to machine documentation
- Explain machine function in detail, Tetra Pak® Operator Panel (TPOP) structure and navigation
- Describe functions in each step on machine ladder
- Prepare and start production according to Operation Manual (OM)
- Perform production checks according to Operation Manual (OM) and new recipe on the Tetra Pak® Operator Panel (TPOP) and mechanical settings for a volume conversion
- Machine stops and consequences
- Other mechanical setting not included in volume conversion
- Replacement of common wear and tear parts
- Know about film specification
- Set sensor for film feeding roller level

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Consumables for the filling machine including packaging material / strip / film for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Shrink Wrapper 40-0100-0200

CT-20593

 Target Group **Technicians**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Shrink Wrapper 40 machine. The course will cover settings, maintenance routines and replacement of defective components.

Content	• Tetra Pak® Shrink Wrapper machine Introduction • Infeed Section • Wrapping • Film Magazine • Discharge Unit • Shrink Unit	• Sealing • Supply Systems • Electrical Equipment • Design Correction • Learning Evaluation
Principal Objectives	On completion of this training, the participant will be able to: • Identify equipment sections and use terminology according to machine documentation • Understand Tetra Pak® Operator Panel (TPOP) structure and be able to navigate the Tetra Pak® Operator Panel (TPOP) • Operate the equipment according to Operation Manual (OM) • Perform production checks and handle supply material according to Operation Manual (OM) • Recognise the line concept and capacity setup for Shrink Wrapper 40 • Recognise the package flow through the Shrink Wrapper 40 • Understand the function of the equipment in detail • Perform and verify mechanical settings • Perform a conversion on technician level and on operator level • Recognise film specification • Recognise the communication with a Tetra Pak® Line Controller • Recognise components in the electrical equipment module • Recognise communication with I/O link	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the line with water / product when needed • Consumables for the filling machine including packaging material / strip / film for min. 5,000 packages - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of technical tools and templates • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 10-0200

CT-20741

 Target Group **Technicians**
 Duration (Days) **2.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 10 machine. The course will cover how to run the equipment and perform package checks according to Operation Manual, fine tune recipe parameters and perform mechanical settings.

Content

- Introduction
- Safety Precautions
- Overview of Machine Functions
- Operation
- Machine Function on Machine
- Simulate Conversion Setting
- TPOP
- Run the machine!
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Identify machine sections and use terminology according to machine documentation
 - Prepare, start production and perform production checks according to Operation Manual
 - Explain control panel structure and navigation
 - Understand machine stops and consequences
 - Understand machine function in detail
 - Safety precautions
 - Available packaging patterns
 - Machine capacity
 - Understand the machine function
 - Use the machine documentation
 - Operate the machine according to OM
 - To handle the Maintenance Manual and understand the setting procedure
 - Perform some settings according to MM

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Consumables for the filling machine including packaging material / strip / cap / hotmelt for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 12-0200

CT-20595

 Target Group **Technicians**
 Duration (Days) **3.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 12 machine. The course will cover how to use machine documentation, understand how to operate the equipment according to Operation Manual (OM), understand the machine functions and perform mechanical settings.

Content

- Tetra Pak® Cardboard Packer 12 machine Introduction
- Tetra Pak® Operator Panel (TPOP) / Control Panel
- Supply Systems
- Electrical System
- Programmable Logic Controller (PLC)
- Magazine
- Box Folding
- Box Transport
- Box Outfeed

- Infeed
- Grouping Unit Tetra Fino® Aseptic
- Grouping Unit Tetra Wedge® Aseptic
- Merge Unit Tetra Fino® Aseptic
- Merge Unit Tetra Wedge® Aseptic
- Box Converger
- Hot Melt
- Optional Material
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Identify machine sections and use terminology according to machine documentation
 - Find technical data
 - List machine variants and options
 - Describe the flow of packages and boxes in the machine
 - Understand Tetra Pak® Operator Panel (TPOP) functionality
 - Prepare and start production according to Operation Manual (OM)
 - Machine stops and consequences
 - Perform production checks according to Operation Manual (OM)
 - Understand the functions of the supply systems
 - Identify components and I/O addresses in control systems and Electrical Manual

- Understand the function of the magazine
- Understand the function of the box folding unit
- Understand the function of the box transport
- Overhaul and set the box transport
- Understand the function of the outfeed
- Understand the function of the infeed unit
- Overhaul and set the infeed unit
- Understand the function of the grouping unit
- Overhaul and set the grouping unit
- Understand the function of the merge unit

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Consumables for the filling machine including packaging material / strip / hot melt for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Tetra Pak® Cardboard Packer 30 Speed

0100-0300: CT-20492**0400: CT-20495** Target Group **Technicians** Duration (Days) **3.5** Prerequisites **None** Max. Participant **6****DESCRIPTION**

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 30 machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS) and replacement of defective components.

Content	• Introduction • Safety Precautions • General Description • Start • Stop • Infeed Unit • Grouping Unit • Merge Unit • Magazine Unit • Blank Picker • Box Folding Unit • Box Transport • Outfeed • Hot Melt Unit • Supply System • Learning Evaluation
Principal Objectives	• Understand the Tetra Pak® Operator Panel (TPOP) functionality • Prepare the machine after weekly care and run production according to Operation Manual (OM) • Perform daily care and weekly care • Describe cardboard blanks • Understand the main features of the machine (machine specification), the functions of the Infeed / Feed Unit, the Magazine Unit, the Grouping Unit, Base Unit and the Wrap Around Unit • Identify the different main groups of the machine • Describe the Electrical System • Handle Tetra Pak® Maintenance System (TPMS) • Check and set the Infeed Unit, the Magazine Unit, the Grouping Unit, the Feed Unit, the Base Unit, the Wrap Around Unit • Perform Packing Pattern Change • Understand the concept of Programmable Logic Controller (PLC) Input / Output Hardware, the Pluto Hardware, the machine installation and the function of the Nordson Unit
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the equipment including packaging material / strip / hot melt / trays min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of technical tools and templates • Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 30 Speed-0500

CT-20222

 Target Group **Technicians**
 Duration (Days) **4**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 30 machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS) and replacement of defective components.

Content	• Introduction • Safety Precautions • General Description • Start • Stop • Infeed Unit • Grouping Unit • Merge Unit	• Magazine Unit • Blank Picker • Box Folding Unit • Box Transport • Outfeed • Hot Melt Unit • Supply System • Learning Evaluation
Principal Objectives	• Understand the Tetra Pak® Operator Panel (TPOP) functionality • Prepare the machine after weekly care and run production according to Operation Manual (OM) • Perform daily care and weekly care • Describe cardboard blanks • Understand the main features of the machine (machine specification), the functions of the Infeed / Feed Unit, the Magazine Unit, the Grouping Unit, Base Unit and the Wrap Around Unit • Identify the different main groups of the machine	• Describe the Electrical System • Handle Tetra Pak® Maintenance System (TPMS) • Check and set the Infeed Unit, the Magazine Unit, the Grouping Unit, the Feed Unit, the Base Unit, the Wrap Around Unit • Perform Packing Pattern Change • Understand the concept of Programmable Logic Controller (PLC) Input / Output Hardware, the Pluto Hardware, the machine installation and the function of the Nordson Unit
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the equipment including packaging material / strip / hot melt / trays min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of technical tools and templates • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 32-0400

CT-20486

 Target Group **Technicians**
 Duration (Days) **3.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 32 machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS) and replacement of defective components.

Content

- Tetra Pak® Cardboard Packer 32 machine Introduction
- Tetra Pak® Operator Panel (TPOP) / Control Panel
- Supply Systems
- Electrical System
- Infeed
- Pattern Forming
- Magazine

- Tray Forming
- Wrap Around (WA)
- Hot Melt
- Optional Material
- Electrical Servo System (variant)
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Operate the machine in accordance to Operation Manual (OM)
 - Identify components
 - Explain the package sequence flow in the machine
 - Explain different control functions on the Tetra Pak® Operator Panel
 - Explain the function of the tray forming unit
 - Set tray forming unit
 - Explain the function of the magazine unit
 - Set the magazine unit
 - Explain the function of the Infeed unit

- Set the Infeed unit
- Explain the function of the pattern forming unit
- Set pattern forming unit
- Explain the function of the Wraparound unit
- Set the Wraparound unit
- Explain the hotmelt unit
- Set the hotmelt unit / guns
- Explain the function of the Servo drive systems (pneumatic / electric)
- Set the Servo drive systems

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Consumables for the filling machine including packaging material / strip / hot melt for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 32-0500-0700

CT-20487

 Target Group **Technicians**
 Duration (Days) **3.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 32 machine. The course will cover how to use machine documentation, understand how to operate the equipment according to Operation Manual (OM), understand the machine functions and perform mechanical settings.

Content	• Tetra Pak® Cardboard Packer 32 machine Introduction • Tetra Pak® Operator Panel (TPOP) / Control Panel • Supply Systems • Electrical System • Infeed • Pattern Forming	• Magazine • Tray Forming • Wrap Around • Hot Melt • Optional Equipment • Learning Evaluation
Principal Objectives	On completion of this training, the participant will be able to: • Operate the machine in accordance to Operation Manual (OM) • Identify components • Explain the package sequence flow in the machine • Explain different control functions on the Tetra Pak® Operator Panel • Explain the function of the tray forming unit • Set tray forming unit • Explain the function of the magazine unit • Set the magazine unit • Explain the function of the Infeed unit • Set the Infeed unit	• Explain the function of the pattern forming unit • Set pattern forming unit • Explain the function of the Wraparound unit • Set the Wraparound unit • Explain the hotmelt unit • Set the hotmelt unit / guns • Set the Servo drive systems • Describe supply system • Identify machine sections and terminology according to machine documentation
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the line with water / product when needed • Consumables for the filling machine including packaging material / strip / hot melt for min. 5,000 packages - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of technical tools and templates • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 34-0100

CT-20709

 Target Group **Technicians**
 Duration (Days) **3.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 34 machine. The course will cover how to use machine documentation, understand how to operate the equipment according to Operation Manual (OM), understand the machine functions and perform mechanical settings.

Content

- Tetra Pak® Cardboard Packer 34-0100 machine Introduction
- Pattern Forming
- Tray Forming
- Magazine
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Operate the machine in accordance to Operation Manual (OM)
 - Identify machine sections and terminology according to machine documentation
 - Identify components
 - Explain the package sequence flow in the machine
 - Explain different control functions on the Tetra Pak® Operator Panel
 - Explain the function of the tray forming unit
 - Set tray forming unit
 - Explain the function of the magazine unit
 - Set the magazine unit

- Explain the function of the Infeed unit
- Set the Infeed unit
- Explain the function of the pattern forming unit
- Set pattern forming unit
- Explain the function of the wrap around unit
- Set the wraparound unit
- Explain the hotmelt unit
- Set the hotmelt unit / guns
- Set the Servo drive systems
- Describe supply system

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Consumables for the filling machine including packaging material / strip / hot melt for min. 5,000 packages - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 70-0800-1200

CT-20510

 Target Group **Technicians**
 Duration (Days) **3.5**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 70 machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System (TPMS) and replacement of defective components.

Content	• Introduction • Safety Precautions • General Description • Start • Stop • Infeed Unit • Grouping Unit • Merge Unit	• Magazine Unit • Blank Picker • Box Folding Unit • Box Transport • Outfeed • Hot Melt Unit • Supply System • Learning Evaluation
Principal Objectives	• Understand the Tetra Pak® Operator Panel (TPOP) functionality • Prepare the machine after weekly care and run production according to Operation Manual (OM) • Perform daily care and weekly care • Describe cardboard blanks • Understand the main features of the machine (machine specification), the functions of the Infeed / Feed Unit, the Magazine Unit, the Grouping Unit, Base Unit and the Wrap Around Unit • Identify the different main groups of the machine • Describe the Electrical System • Handle Tetra Pak® Maintenance System (TPMS) • Check and set the Infeed Unit, the Magazine Unit, the Grouping Unit, the Feed Unit, the Base Unit, the Wrap Around Unit • Perform Packing Pattern Change • Understand the concept of Programmable Logic Controller (PLC) Input / Output Hardware, the Pluto Hardware, the machine installation and the function of the Nordson Unit	
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the equipment including packaging material / strip / hot melt / trays min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of technical tools and templates • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Ax550i for Tetra Pak® by Domino

CT-20599

 Target Group **Technicians**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a fundamental course for technicians to be able to handle an Ax550i for Tetra Pak® by Domino ink jet printer. It includes both theory and practise, but primarily it has a practical approach. The course will prepare the student for maintaining and caring for the equipment in a safe and efficient way.

Content

- Ax550i introduction
- Health and Safety
- Ink Principles and Functions
- Operation
- Quickstep
- Printing Performance
- Fluid Supply
- Care and Cleaning
- Learning Evaluation

Principal
Objectives

- Know what health and safety precautions to observe when performing daily tasks
- Be able to operate the equipment, including creating labels
- Be able to maintain and care for the equipment, including replacing articles of consumption and other parts
- Know the principle and function of the ink system
- Know the functions available to optimise printing performance

Required
Facilities

- Equipment available and in production status, available and without defects
- Ability to run the machine / product when needed
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Proper PPE (safety glasses and protective gloves)
- Set of User Guide and Product Manual available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® R1

0300-0400: CT-20699**0500: CT-20590** Target Group **FM Technicians** Duration (Days) **6** Prerequisites **Operations training Tetra Pak® R1 (Day 1)** Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® R1 machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System and replacement of defective components which does not require specialist knowledge or special tools.

Content

- Machine operation, introduction to the machine function, components location
- Review of and practice on supply systems
- Function, setting and troubleshooting of:
 - Service unit
 - Drive
 - Final folder unit
 - Filling system
 - TS sealing systems
- Basic troubleshooting
- Learning Evaluation

Principal
Objectives

- Know machine options, machine stops and consequences, different steps on machine ladder, how a FM build up out of the different B-groups and use terminology according to machine documentation. Find the technical data.
- Perform the control functions for operator technicians (To be implemented on all relevant Maintenance level courses)
- Understand different components and function of supply systems, Induction Heating
- Use TPIH 2500 menu structure
- Understand basics about the Components and I/O addresses in control system and EM as well as understand the safety relays and be able to do a basic setting of the Final Folder Unit, the Drive, the Filling system, and the cleaning systems

Required
Facilities

- Equipment not in the production phase, without defects and available
- Ability to run the machine with water / product when needed
- Consumables for the filler including pack mat - must not be expired
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® R2

0500: CT-20591**0600: CT-20715** Target Group **FM Technicians** Duration (Days) **6** Prerequisites **Operations training Tetra Pak® R2 (Day 1)** Max. Participant **6****DESCRIPTION**

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® R2 machine. The course will cover settings, maintenance routines according to Tetra Pak® Maintenance System and replacement of defective components which does not require specialist knowledge or special tools.

Content	• Machine operation, introduction to the machine function, components location • Function, setting and troubleshooting of: – Service unit – Drive – Final folder unit – Filling system – TS sealing systems	• Review of and practice on supply systems • Basic troubleshooting • Learning Evaluation
Principal Objectives	• Know machine options, machine stops and consequences, different steps on machine ladder, how a FM build up out of the different B-groups and use terminology according to machine documentation. Find the technical data. • Perform the control functions for operator technicians (To be implemented on all relevant Maintenance level courses) • Understand different components and function of supply systems, Induction Heating • Basic understanding of the TPIH3500 and the sealing system • Understand basics about the Components and I/O addresses in control system and EM as well as understand the safety relays. • Be able to do a basic setting of the Final Folder Unit, the Drive, the Filling system, and the cleaning systems. • Perform their regular duties according to our manuals • Understand basic automation and ability to operate and maintain your automation system • Improved plant performance by better process control • Better technical and operational understanding • Minimized frequency and duration of production interruptions	
Required Facilities	• Equipment not in the production phase, without defects and available • Ability to run the machine with water / product when needed • Consumables for the filler including pack mat - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of manuals available during the training (prerequisites 2 sets)	

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Tetra Recart Line - Sundry Retort

CT-20745

 Target Group **Technicians**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Tetra Recart Line - Sundry Retort. The course will cover how to run the equipment according to Operation Manual, understand the machine functions and perform mechanical settings.

Content

- Tetra Pak® Tetra Recart Sundry Retort machine Introduction
- Supply Systems
- HMI
- Settings
- Basic troubleshooting
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Operate the machine in accordance to Operation Manual
 - Identify machine sections and terminology according to machine documentation
 - Identify components
 - Explain the thermal process sequence in the machine
 - Explain different control functions on the Operator Panel
 - Explain the function of the retort unit
 - Set retort unit components

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the retort
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Tetra Recart Line – HSSR2

CT-20747

 Target Group **Technicians**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Tetra Recart Line – HSSR2 semi-automatic rack handling system. The course will cover how to run the equipment according to Operation Manual, understand the machine functions and perform mechanical settings.

Content

- Tetra Pak® Tetra Recart HSSR2 machine Introduction
- Supply Systems
- HMI
- Settings
- Basic troubleshooting
- Learning Evaluation

Principal
Objectives

- On completion of this training, the participant will be able to:**
- Operate the machine in accordance to Operation Manual
 - Identify machine sections and terminology according to machine documentation
 - Identify components
 - Explain the thermal process sequence in the machine
 - Explain different control functions on the Operator Panel
 - Explain the function of the retort unit
 - Set retort unit components

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the retort
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

CM/HHS 700/160 for Tetra Pak® by Meurer

CT-20700

 Target Group **Technicians**
 Duration (Days) **2**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a Basic training to be able work as a Technician on a Meurer Highspeed Horizontal Shrink Wrapper / Film packaging machine. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating and technical trouble shooting on a Meurer Film packing Machine.

Content

- Safety
- Functions and Processes
- Start up
- Operation
- Preparation
- Production
- End of Production
- Parameter Human Machine Interface (HMI) settings
- Cleaning
- Change over
- Maintenance work
- Perform daily / weekly / monthly care
- Learning Evaluation

Principal
Objectives

- Be able to operate the machine through the production cycle - preparation to weekly care
- Know all safety measures for the operation
- Know how to do mechanical Recipe changes
- Know how to eliminate simple operational Faults
- Know adjust the machine mechanical and electronic settings
- Knowing how to work with the machine documentation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Consumables including tray and packages
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

CM/HTW 450 for Tetra Pak® by Meurer

CT-20701

 Target Group **Technicians**
 Duration (Days) **2**
 Prerequisites **None**
 Max. Participant **6**

DESCRIPTION

This is a Basic training to be able work as a Technician on a Meurer Highspeed Tray and Wraparound Casepacker. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating and technical trouble shooting on a Meurer Case packing Machine.

Content

- Safety
- Functions and Processes
- Start up
- Operation
- Preparation
- Production
- End of Production
- Parameter Human Machine Interface (HMI) settings
- Cleaning
- Change over
- Maintenance work
- Perform daily / weekly / monthly care
- Learning Evaluation

Principal
Objectives

- Be able to operate the machine through the production cycle - preparation to weekly care
- Know all safety measures for the operation
- Know how to do mechanical Recipe changes
- Know how to eliminate simple operational Faults
- Know adjust the machine mechanical and electronic settings
- Knowing how to work with the machine documentation

Required
Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the line with water / product when needed
- Consumables including tray and packages
- Means for disposal of packages
- Classroom with whiteboard / flip chart and projector
- Set of technical tools and templates
- Set of manuals available during the training (prerequisites 2 sets)

Competence Development Programmes

Operations

Maintenance

Automation

Food Technology

Food Safety and Quality

Manage Aseptic Production, Leadership & Others

Anytime Learning

Skills Management

e-Learning/ Videocast

Assessment/ Certification

Automation

Automation training courses gives your staff the skills they need to understand the essentials of automation and how to operate and maintain the automation system. PLMS (Packaging Line Monitoring System) is the Tetra Pak® standard data management system for collecting, analysing and monitoring the operational performance of Tetra Pak® filling machines and packaging lines.

Tetra Pak® PlantMaster is the plant automation and information solution specifically designed for food production and based on extensive food production knowledge.

Training outcomes:

- Understand how different components work in the system
- Perform program changes/transfers
- Analyse line performance and process data

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20657	Automation Training Tetra Pak® A3 Adapted Electrical	4	6	295
CT-20576	Automation Training Tetra Pak® iLine Equipment	4	6	296
CT-20633	Automation Training Tetra Pak® TT/3 1800-2000 machine	4	6	297
CT-20725	Automation Training Tetra Rex® TR/27 and TR/28	3	6	298
CT-20639	Automation Training Rockwell Studio 5000 Basic	4.5	6	299
CT-20631	Automation Training Tetra Pak® PLMS Data Analysis	2	10	300
CT-20632	Automation Training Tetra Pak® PLMS Data Input	1	6	301
CT-20194	Automation Training Introduction to Automation	0.5	8	302
CT-20179	Automation Training Tetra Alsafe™ (Electrical)	0.5	8	303
CT-20192	Automation Training Tetra Therm™ Aseptic Flex (Electrical)	0.5	8	304
CT-20190	Automation Training Tetra Therm™ Aseptic Drink (Electrical)	0.5	8	305
CT-20246	Automation Training Tetra Pak® PlantMaster 6.4 for Maintenance Engineers: Rockwell Automation	4	8	306
CT-20195	Automation Training Tetra Pak® PlantMaster 6.4 for Maintenance Engineers: Siemens	4	8	307
CT-20697	Automation Training Tetra Pak® PlantMaster 6.6 for Maintenance Engineers: Siemens	4	8	307
CT-20247	Automation Training Tetra Pak® PlantMaster 6.4 for Operators: Rockwell Automation	2	8	308
CT-20196	Automation Training Tetra Pak® PlantMaster 6.4 for Operators: Siemens	2	8	309
CT-20696	Automation Training Tetra Pak® PlantMaster 6.6 for Operators: Siemens	2	8	309

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3 Adapted Electrical

CT-20657

 Target Group	Technicians, Electricians
 Duration (Days)	4
 Prerequisites	• Basic electrical knowledge • Min. 6 months experience of equipment operations
 Max. Participant	6

DESCRIPTION

This course will provide participants with knowledge of electrical components and systems and what their purpose is. It is focusing on our previous generation of automation platform for our packaging lines as an example Tetra Pak® A3/Flex machine. It covers areas such as DeviceNet network, PLUTO safety system, PowerFlex 4/40, and motion system Kinetix 6000.

Combination of theoretical and practical exercises focusing on function, fault finding, and component replacement of systems covered in this course.

Content	• Electrical manual • Reference Designation • Power and Control Circuits • Networks • Control System • Safety System PLUTO • Frequency Converters • Motion System • Human Machine Interface (HMI) Hardware • Learning Evaluation
Principal Objectives	• To know how the electrical system is built up • Be able to identify and replace defective components, without having to connect a PC to the equipment
Required Facilities	• Equipment not in the production phase, available and without defects • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of manuals available during the training (prerequisites 2 sets) • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® iLine Equipment

CT-20576

 Target Group	Technicians, Electricians
 Duration (Days)	4
 Prerequisites	• Basic electrical knowledge • Min. 6 months experience of equipment operations
 Max. Participant	6

DESCRIPTION

This course will provide participants with knowledge of electrical components and systems and what their purpose is. It is focusing on the latest developed automation platform for our packaging lines as an example Tetra Pak® A3/Flex machine. It covers areas such as ethernet network, Rockwell integrated safety system and motion system Kinetix 5500.

Combination of theoretical and practical exercises focusing on function, fault finding, and component replacement of systems covered in this course.

Content	• Reference Designation • User Manuals • Electrical System • Control System • Ethernet Network • Safety System • Frequency Converter • Motion System • Human Machine Interface (HMI) Hardware • Learning Evaluation
Principal Objectives	• To know how the electrical system is built up • Be able to identify and replace defective components, without having to connect a PC to the equipment
Required Facilities	• Equipment not in the production phase, available and without defects • Multimeter and hand tools • Ability to run the machine with water / product when needed • Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired • Means for disposal of packages • Classroom with whiteboard / flip chart and projector • Set of manuals available during the training (prerequisites 2 sets) • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability

Operations

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Certification

Tetra Pak® TT/3 1800-2000 machine

CT-20633

 Target Group **Technicians, Electricians**
 Duration (Days) **4**
 Prerequisites

- **Any Tetra Pak® TT/3 Maintenance course**
- **Equipment's operation knowledge**
- **Basic electrical knowledge**
- **Min. 6 months experience of equipment operations**

 Max. Participant **6**

DESCRIPTION

This course will provide participants with knowledge of electrical components and systems and what their purpose is.

Combination of theoretical and practical exercises focusing on function, fault finding, and component replacement of systems covered in this course.

Content	• Introduction – Safety precautions – Safe working practices – Equipment locking system – Verify that the equipment is safe • Machine Description – Identification of electrical components and association with related modules • Using the EM Manual – Understand the EM structure in detail and its applicability • Control and Power circuits – Understand the structure of power, control and protection circuits of the equipment	• Safety System – Understand hardware and functionality of the safety system (PLUTO safety Programmable Logic Controller (PLC), door sensors and emergency stops) • Control system – Understand hardware (Cards, CPU, Ethernet, Local/Remote I/O) • Motion system – Understand hardware (SERCOS, servo drives, servo motors) • Practical exercises with a focus on replacing components and troubleshooting are activities for all systems studied during training • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Machine Description • Use of EM Manual • Control and power circuits	• Safety system • Control System • Motion System
Required Facilities	• Tetra Top® filling machine (dev steps 1800-2000) not in the production phase, without defects and available for a minimum of 50% of the time • Ability to run at least one side the machine with water / product when needed • Consumables for the filler including pack mat /strip. approx. 2,000 packages • Means for disposal of packages • Classroom with white board/flip chart and projector	• Hand tools • Updated Electrical Manual, Maintenance Manual (MM), Spare parts Catalogue • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Rex® TR/27 and TR/28

CT-20725

 Target Group	Technicians, Electricians
 Duration (Days)	4
 Prerequisites	• Equipment's operation knowledge • Basic electrical knowledge • Min. 6 months experience of equipment operations
 Max. Participant	6

DESCRIPTION

This course will provide participants with knowledge of electrical components and systems and what their purpose is. The course is a combination of theoretical and practical exercises focusing on function, fault finding, and component replacement of systems covered in this course.

Content	• Electrical Safety • Reference Designation • Electrical Manual (EM) • Power and Control circuits • Control System • Recipes • DeviceNet field bus • Motion Control • Servo drives • Frequency Converters • Tetra Pak® Operator Panel (TPOP) • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Use of EM Manual • Control and power circuits • Safety system • Control System • Drive Systems
Required Facilities	• Equipment in Idle phase, available and without defects • Classroom with white board/flip chart and projector • Hand tools • Updated Electrical Manual, Maintenance Manual (MM), Spare parts Catalogue • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability

Operations

Maintenance

Automation

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TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Rockwell Studio 5000 Basic

CT-20639

 Target Group	Technicians, Electricians
 Duration (Days)	4.5
 Prerequisites	• Basic electrical knowledge • Any Maintenance training on a Filling Machine • Min. 6 months experience of equipment operations
 Max. Participant	6

DESCRIPTION

This training block is only delivered at Tetra Pak's Training Centers. Designed to give a basic theoretical and practical knowledge on Rockwell Programmable Logic Controller (PLC). This covers how various components in the control system are constructed and work in combination, program changes and transfers and identification of different components.

Content	• Fundamentals of Studio 5000 Logix Designer, RSLinx, RSNetworkx for DeviceNet, Logix Designer Compare • System hardware components and their function • Communicating with a Controller • Organizing data • Entering, Editing and Verifying Ladder Logic • Communicate with remote modules through Ethernet and DeviceNet • Practical exercises with simulator • Learning Evaluation
Principal Objectives	• To obtain a basic understanding of how the various components in the control system are constructed and work in combination • To be able to perform program changes • To be able to locate faults and replace defective components • To be able to perform program transfers
Required Facilities	• Only to be delivered in selected Tetra Pak's Training Centers with its respective Simulators • Please check course availability in the Training Centers' calendar • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® PLMS Data Analysis

CT-20631

 Target Group **Supervisors, Managers, Leads**
 Duration (Days) **2**
 Prerequisites

- **Ability to work in the Microsoft Office environment**
- **Ability to understand the concept in general of Key Performance Indicators**

 Max. Participant **10**

DESCRIPTION

Course to introduce how to use PLMS (Packaging Line Monitoring System) information to enable better analysis of line performance and process data in order to support plans to improve line performance and faster troubleshooting.

Content

- Introduction and history of PLMS (Packaging Line Monitoring System)
- Modular concept of PLMS
- PLMS module Tools
- Understanding of KPIs (Key Performance Indicators) concept and analysis
- Analysis of real line performance data
- Importance of correct operator input
- Database management and task modules
- Basic troubleshooting of PLMS data
- Practical exercises
- Learning Evaluation

Principal
Objectives

- Analytic approach on main stops causes, providing professional input to reduce frequency and causes of line stops; with the objective to achieve production events professionally mapped
- Plan when to make intervention
- Verify impacts of actions taken

Required
Facilities

- Classroom with whiteboard / flip chart and projector
- A PC with PLMS Centre 330 installed as a workstation with local database (1 computer every 2 participants, maximum), or PLMS Web access
- Let us know if any limitations or special requirements are in place for bringing electrical equipment on site
- Let us know your local power socket type, voltage and frequency so we can check suitability

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® PLMS Data Input

CT-20632

 Target Group	Operators (filling machine and distribution equipment), Production Staff, Leaders
 Duration (Days)	1
 Prerequisites	• Equipment's operation knowledge • Min. 6 months experience of equipment operations
 Max. Participant	6

DESCRIPTION

This course will enable basic understanding of PLMS (Packaging Line Monitoring System) concepts and the operator will be able to make appropriate data input as well as collect data.

Content	• Introduction and history of PLMS (Packaging Line Monitoring System) • Overview of time and PLMS phases • Understand the most relevant KPI's and what influences these • Tetra Pak® Operator Panel (TPOP) • Location and navigation on screens and buttons that approach the PLMS • Understanding the PLMS Interaction with each program step • How to choose and insert the most appropriate event for each situation/event - Stop reason corrections • Understand how the alarms and collection of packages can affect the data on the PLMS • The impact of not reporting/recording the correct reason for manual stop/s in a timely manner, so avoid missing operator input • PLMS offline Analysis: Understand and collect data in order to make correct reading of the desired record • Learning Evaluation
Principal Objectives	• Enable continuous improvement of line performance • Data input properly performed for an effective data analysis • Reliable line stops identification and classification, resulting in higher control of production events • Awareness of impacts of data input in performance analysis
Required Facilities	• Equipment not in the production phase, without defects and available for a minimum of 0.5 day • Ability to access PLMS data • Classroom with whiteboard / flip chart and projector • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Introduction to Automation

CT-20194

 Target Group **Plant operator personnel or anyone who needs to understand the basics of automation theory**

 Duration (Days) **0.5**

 Prerequisites **• This course will cover basic knowledge
• No previous knowledge required**

 Max. Participant **8**

DESCRIPTION

This training is designed to give the participants an introduction to the concept of plant automation. The purpose is to provide non-automation experienced plant personnel an insight into what automation is and why it is important in a competitive and developing industry. This training will prepare the participants for other training courses, including Tetra Pak® PlantMaster for operators.

Content	• Concepts of Automation: Automation Concept, Automation System Hierarchy Model • Basic Automation Components: I/O Elements, Bus Systems, Programmable Logic Controller (PLC), Communication, Human Machine Interface (HMI)/ Supervisory Control and Data Acquisition (SCADA), Data Acquisition • Learning Evaluation
Principal Objectives	• To understand why automation is necessary and the drawbacks of a manual system • To understand the function of the various components that make up an automated plant
Required Facilities	• Classroom with whiteboard / flip chart and projector • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
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Certification

Tetra Alsafe™ (Electrical)

CT-20179

 Target Group	Electricians performing maintenance of the unit
 Duration (Days)	0.5
 Prerequisites	• Basic electrical knowledge • Min. 6 months experience of equipment operations
 Max. Participant	8

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the electrical system of the equipment. This is to enable settings and replacements of defect components in the system. This training will also prepare the participants to perform troubleshooting and fault localization on the equipment.

Content	• Electrical equipment • How to read and use manual(s) and documentation • Safety precautions • Circuit diagram • Programmable Logic Controller (PLC) • Frequency converter • Human Machine Interface (HMI) • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The importance of electrical safety precaution • The main electrical components The participant will individually be able to: • Identify all components in the manuals and on the unit • Replace Programmable Logic Controller (PLC) modules, inclusive download of program from Programme Storage Device (PSD) • Replace the frequency converters • Force valves from Human Machine Interface (HMI) when fault finding • Use and understand manual(s) and documentation
Required Facilities	• Equipment not in the production phase, available and without defects • Hand tools • Ability to run the machine with water / product when needed • Classroom with whiteboard / flip chart and projector • Set of manuals available during the training (prerequisites 2 sets) • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability

Operations

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Production,
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Certification

Tetra Therm™ Aseptic Flex (Electrical)

CT-20192

 Target Group	Technicians, Electricians
 Duration (Days)	0.5
 Prerequisites	• Basic electrical knowledge • Min. 6 months experience of equipment operations
 Max. Participant	8

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the electrical system of the equipment. This is to enable settings and replacements of defect components in the system. This training will also prepare the participants for how to perform basic risk assessment, troubleshooting and best maintenance practices.

Content	• Electrical equipment • How to read and use manual(s) and documentation • Safety precautions • Circuit diagram • Programmable Logic Controller (PLC) • Frequency converter • Human Machine Interface (HMI) • Calibration of Cleaning In Place (CIP) header batch • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The importance of electrical safety precaution • The main electrical components The participant will individually be able to: • Identify all components in the manuals and on the unit • Replace Programmable Logic Controller (PLC) modules, inclusive download of program from Programme Storage Device (PSD) • Replace the frequency converters • Calibrate the Cleaning In Place (CIP) header batch • Force valves from Human Machine Interface (HMI) when fault finding • Use and understand manual(s) and documentation
Required Facilities	• Equipment not in the production phase, available and without defects • Hand tools • Ability to run the machine with water / product when needed • Classroom with whiteboard / flip chart and projector • Set of manuals available during the training (prerequisites 2 sets) • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability

Operations

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Leadership & OthersAnytime
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Certification

Tetra Therm™ Aseptic Drink (Electrical)

CT-20190

 Target Group	Electricians performing maintenance of the unit
 Duration (Days)	0.5
 Prerequisites	• Basic electrical knowledge • Min. 6 months experience of equipment operations
 Max. Participant	8

DESCRIPTION

This training is designed to give the participants theoretical and practical knowledge of the electrical system of the equipment. This is to enable settings and replacements of defect components in the system. This training will also prepare the participants for how to perform basic risk assessment, troubleshooting and best maintenance practices.

Content	• Electrical equipment • How to read and use manual(s) and documentation • Safety precautions • Circuit diagram • Programmable Logic Controller (PLC) • Frequency converter • Human Machine Interface (HMI) • Calibration of Cleaning In Place (CIP) header batch • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The importance of electrical safety precaution • The main electrical components The participant will individually be able to: • Identify all components in the manuals and on the unit • Replace Programmable Logic Controller (PLC) modules, inclusive download of program from Programme Storage Device (PSD) • Replace the frequency converters • Calibrate the Cleaning In Place (CIP) header batch • Force valves from Human Machine Interface (HMI) when fault finding • Use and understand manual(s) and documentation
Required Facilities	• Equipment not in the production phase, available and without defects • Hand tools • Ability to run the machine with water / product when needed • Classroom with whiteboard / flip chart and projector • Set of manuals available during the training (prerequisites 2 sets) • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability

Tetra Pak® PlantMaster 6.4 for Maintenance Engineers: Rockwell Automation

CT-20246

 Target Group	Personnel performing maintenance of the automation system
 Duration (Days)	4
 Prerequisites	• CT-20194 Introduction to Automation • Basic process and PC knowledge in plant P&ID (Piping and Instrumentation Diagram) • Understanding of the process functional diagram • Knowledge of your PLC and SCADA editor software, Microsoft Office applications and Microsoft SQL server

 Max. Participant **8**

DESCRIPTION

This training is designed to give the participants in depth technical and operational understanding of the Tetra Pak® PlantMaster automation system (Rockwell platform).

Focusing on maintenance and diagnosis of the system, including hands on technical exercises for common automation tasks for Programmable Logic Controller (PLC), Graphic User Interface (GUI) and supporting applications including production integrator and recipe manager.

Content	• S88 and common structure • Modelling terminology • Programmable Logic Controller (PLC) and Graphic User Interface (GUI) structure and modifications hands on • Control system maintenance	• Architecture details and fault finding • Production integrator hands on • Simulation activities • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Automation system architecture including S88 methodology • Common structure and plant modelling and terminology • Programmable Logic Controller (PLC) and Graphic User Interface (GUI) structure, with signal flow from field object to Supervisory Control and Data Acquisition (SCADA) • Bus, Queue and Cleaning In Place (CIP) concept • How to effectively maintain and diagnose an automation system The participant will individually be able to: • Backup and restore an automation system (Programmable Logic Controller (PLC), Graphic User Interface (GUI) & database) • Add a control module, interlock and running fault • Successfully maintain the automation system • Carry out administrative tasks in production integrator	
Required Facilities	• Meeting room with desks, large enough to split into smaller groups during training • HD Projector/Monitor • Whiteboard and whiteboard pens • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability	

Operations

Maintenance

Automation

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Production,
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Operations

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LearningSkills
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Certification

Tetra Pak® PlantMaster for Maintenance Engineers: Siemens

6.4: CT-20195
6.6: CT-20697
 Target Group

Personnel performing maintenance of the automation system
 Duration (Days)

4
 Prerequisites

- **Basic process and PC knowledge in plant P&ID (Piping & Instrumentation Diagram)**
- **Understanding of the process functional diagram and automation architecture**
- **Knowledge of your PLC and SCADA editor software, Microsoft Office applications and Microsoft SQL server**

 Max. Participant

8

DESCRIPTION

This training is designed to give the participants in depth technical and operational understanding of the Tetra Pak® PlantMaster automation system (Siemens platform).

Focusing on maintenance and diagnosis of the system, including hands on technical exercises for common automation tasks for Programmable Logic Controller (PLC), Graphic User Interface (GUI) and supporting applications including production integrator and recipe manager.

Content	• S88 and common structure • Modelling terminology • Programmable Logic Controller (PLC) and Graphic User Interface (GUI) structure and modifications hands on • Control system maintenance	• Architecture details and fault finding • Production integrator hands on • Simulation activities • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Automation system architecture including S88 methodology • Common structure and plant modelling and terminology • Programmable Logic Controller (PLC) and Graphic User Interface (GUI) structure, with signal flow from field object to Supervisory Control and Data Acquisition (SCADA) • Bus, Queue and Cleaning In Place (CIP) concept • How to effectively maintain and diagnose an automation system The participant will individually be able to: • Backup and restore an automation system (Programmable Logic Controller (PLC), Graphic User Interface (GUI) & database) • Add a control module, interlock and running fault • Successfully maintain the automation system • Carry out administrative tasks in production integrator	
Required Facilities	• Meeting room with desks, large enough to split into smaller groups during training • HD Projector/Monitor • Whiteboard and whiteboard pens • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability	

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Tetra Pak® PlantMaster 6.4 for Operators: Rockwell Automation

CT-20247

 Target Group **Plant operator personnel**

 Duration (Days) **2**

 Prerequisites

- **CT-20194 Introduction to Automation**
- **Basic process and PC knowledge in plant P&ID (Piping and Instrumentation Diagram)**
- **Understanding of the process functional diagram**

 Max. Participant **8**

DESCRIPTION

This training is designed to give the participants technical and operational understanding of the Tetra Pak® PlantMaster automation system (Rockwell Automation platform), focusing on the expert usage of the graphic user interface and supporting applications including production integrator and recipe manager.

Content	• S88 and common structure • Human Machine Interface (HMI) structure and security • Plant control • Interlocks and running faults • Control modules • Cleaning In Place (CIP)	• Alarm handling • Production integrator • Production execution • Simulation activities • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Graphic user interface • Production support windows • Production execution • Production reporting The participant will individually be able to: • Expertly navigate the graphic user interface of the automation system • Demonstrate safe and correct usage of production and cleaning procedures • Demonstrate control module features including manual mode and alarm suppression • Utilize support windows to identify and evaluate reasons for active and historical production disturbances • Create and start a new recipe batch, including parameter download functionality • Visualize and understand logged data • Generate production reports including production tracking, Cleaning In Place (CIP) and KPI (Key Performance Indicator) analysis	
Required Facilities	• Meeting room with desks, large enough to split into smaller groups during training • HD Projector/Monitor • Whiteboard and whiteboard pens • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability	

Operations

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Tetra Pak® PlantMaster for Operators: Siemens

6.4: CT-20196**6.6: CT-20696**
 Target Group **Plant operator personnel**
 Duration (Days) **2**
 Prerequisites

- CT-20194 Introduction to Automation
- Basic process and PC knowledge in plant P&ID (Piping and Instrumentation Diagram)
- Understanding of the process functional diagram

 Max. Participant **8**
DESCRIPTION

This training is designed to give the participants technical and operational understanding of the Tetra Pak® PlantMaster automation system (Siemens platform), focusing on the expert usage of the graphic user interface and supporting applications including production integrator and recipe manager.

Content	• S88 and common structure • Human Machine Interface (HMI) structure and security • Plant control • Interlocks and running faults • Control modules • Cleaning In Place (CIP)	• Alarm handling • Production integrator • Production execution • Simulation activities • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Graphic user interface • Production support windows • Production execution • Production reporting The participant will individually be able to: • Expertly navigate the graphic user interface of the automation system • Demonstrate safe and correct usage of production and cleaning procedures • Demonstrate control module features including manual mode and alarm suppression • Utilize support windows to identify and evaluate reasons for active and historical production disturbances • Create and start a new recipe batch, including parameter download functionality • Visualize and understand logged data • Generate production reports including production tracking, Cleaning In Place (CIP) and KPI (Key Performance Indicator) analysis	
Required Facilities	• Meeting room with desks, large enough to split into smaller groups during training • HD Projector/Monitor • Whiteboard and whiteboard pens • Let us know if any limitations or special requirements are in place for bringing electrical equipment on site • Let us know your local power socket type, voltage and frequency so we can check suitability	

Competence
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**Food
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Learning

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Management

e-Learning/
Videocast

Assessment/
Certification

Food Technology

Food technology training gives your staff the applied product technology knowledge they need to better understand what happens to products when they are being processed in our equipment. By understanding products at the different processing steps, your staff will improve both performance and quality in production.

Training outcomes:

- Increased workforce competence
- Increased basic knowledge in food technology to optimise performance
- Improved product knowledge which leads to securing food safety and quality

Competence Development Programmes	Food Technology				311
Operations					
Maintenance	CT-20197	Food Technology Training Beverage Processing	1	12	312
	CT-20199	Food Technology Training Dairy Processing	1	12	313
	CT-20198	Food Technology Training Cheese Processing	2	12	314
	CT-20244	Food Technology Training Cleaning In Place	0.5	12	315
	CT-20258	Food Technology Training Desserts, Soups and Cooking Sauces Processing	0.5	12	316
Automation	CT-20200	Food Technology Training Ice Cream Processing	2	12	317
	CT-20705	Food Technology Training Ice Cream – Products	1	12	318
	CT-20245	Food Technology Training Membrane Filtration	0.5	12	319
	CT-20251	Food Technology Training Soy Processing	0.5	12	320
Food Technology					
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Beverage Processing

CT-20197

 Target Group **Operators, maintenance personnel and other production personnel in the beverage industry**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **12**

DESCRIPTION

This training is designed to give participants an introduction to beverage technology. It will cover the basic principles of beverage technology including the different steps in processing. The course should be combined with and is a good compliment to Tetra Pak® Training Services equipment training.

Content

- Beverage characteristics
- Beverage ingredients, water, sugar, concentrates, additives and powder dissolving
- Blending, heat treatment, deaeration, homogenization and dosing
- Practical exercises related to these topics
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- The basic principles of beverage technology
- The importance of the Brix and other quality parameters
- The purpose of the different steps in the process and how the product reacts
- The main components of the pasteurization unit
- Deaeration and air influence on product quality

The participant will individually be able to:

- Increase knowledge in Particles, rheology, powder mixing, blending and heat treatment
- Understand the principles of Obtaining a microbiologically safe product
- Identify where losses are generated and how losses can be minimised and important quality parameters

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for operations / maintenance
- Set of manuals available during the training

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Dairy Processing

CT-20199

 Target Group **Operators, maintenance personnel and other production personnel in the dairy industry**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **12**

DESCRIPTION

This is a fundamental training to be able to operate a Dairy basic processing equipment. It includes a mix of theoretical and practical lessons, but primarily it has a very practical approach. It will prepare the student for operating the equipment safely, efficiently, and without jeopardizing food safety.

Content

- Beverage characteristics
- Beverage ingredients, water, sugar, concentrates, additives and powder dissolving
- Blending, heat treatment, deaeration, homogenization and dosing
- Practical exercises related to these topics
- Learning Evaluation

Principal Objectives

On completion of this training, the participant will understand:

- The importance of food safety
- Raw milk quality
- Science of milk
- Basic milk processing
- Cleaning and hygiene in milk processing

Required Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for operations / maintenance
- Set of manuals available during the training

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Cheese Processing

CT-20198

 Target Group **Operators and production managers**

 Duration (Days) **2**

 Prerequisites **None**

 Max. Participant **12**

DESCRIPTION

This training is designed to give participants an introduction to cheese processing and technology. It will cover the basic principles of cheese making technology including the different steps in processing. The course should be combined with and is a good complement to Tetra Pak® Training Services equipment training.

Content	• Cheese types • Cheese processing and technology (overview of equipment and lines per cheese category and whey collection and treatment) • Whey and permeate products • Effect of processing conditions and ingredients (incl. milk) on cheese properties and key performance requirements • Cleaning and sanitizing • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Cheese classification • Main processing steps for cheese-making (milk reception and treatment for cheese making, curd making, curd handling and curd block forming, dry salting and brining, storage, ripening and packaging) • The technology of milk pre-treatment, curd making, block forming and curd handling • Properties of cheese types • Effect of processing conditions on cheese properties The participant will individually be able to: • Explain typical names and terms in relation to cheese technology and processes • Explain the most relevant process for turning liquid milk into cheese and whey products • Understand the main differences and similarities between cheese types their processes and technology
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations / maintenance • Set of manuals available during the training

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Cleaning In Place

CT-20244

 Target Group **Operators, maintenance personnel and other production personnel in the food industry**

 Duration (Days) **0.5**

 Prerequisites **None**

 Max. Participant **12**

DESCRIPTION

This training gives participants an introduction to Cleaning In Place (CIP) technology. It covers the principles of cleaning and understanding of basic Cleaning In Place (CIP) procedures. This course should be combined with and is a good complement to Tetra Pak® Training Services equipment training.

Content	• What to remove with cleaning • Cleaning In Place (CIP) parameters • Cleaning In Place (CIP) procedures • Components of a Cleaning In Place (CIP) system • How to verify cleaning efficiency • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Basic Cleaning In Place (CIP) technology • The importance of cleaning in food processing • The purpose of Cleaning In Place (CIP) • That the need for cleaning varies The participant will individually be able to: • Locate the main components of a cleaning system • Recognize cleaning parameters and basic Cleaning In Place (CIP) procedures • Recognize steps in cleaning verification • Know the basics steps of a whole production cycle
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations / maintenance • Set of manuals available during the training

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Desserts, Soups and Cooking Sauces Processing

CT-20258

 Target Group **Operators, maintenance personnel and other production personnel in the food industry**

 Duration (Days) **0.5**

 Prerequisites **None**

 Max. Participant **12**

DESCRIPTION

This training is designed to give participants an introduction to formulated food such as desserts, soups and cooking sauces. It will cover basic processing principles and technology of formulated and high viscous food products. The course should be combined with and is a good complement to Tetra Pak® Training Services equipment training.

Content

- Formulated food products characteristics
- Key ingredients for desserts, soups and cooking sauces
- Mixing, heat treatment, homogenization and storage technologies
- Practical exercises related to these topics
- Learning Evaluation

Principal Objectives

On completion of this training, the participant will understand:

- The basic technology of formulated high viscous food products with and without particles
- The influence of different ingredients and their impact on final product characteristics
- How the product properties influence different steps in the process
- Critical parameters to obtain food safety with formulated high viscous food products

The participant will individually be able to:

- Understand different formulations of food products and how they influence final product
- Apply basic knowledge of viscous and particle containing products in mixing

Required Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for operations / maintenance
- Set of manuals available during the training

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Ice Cream Processing

CT-20200

 Target Group **Operators and production managers**
 Duration (Days) **2**
 Prerequisites **None**
 Max. Participant **12**

DESCRIPTION

This training is designed to give participants an introduction to ice cream raw material and composition as well as the effect of mix preparation. It will cover the basic principles of ice cream technology including the different steps in processing. The course should be combined with and is a good complement to Tetra Pak® Training Services equipment training.

Content

- Ice cream microstructure
- Raw material functionality
- The working principle of mix preparation process
- The working principle and control loops of the freezing process
- Learning Evaluation

Principal
Objectives**On completion of this training, the participant will understand:**

- Ice cream structure and composition
- The main processing steps and working principles for:
 - Handling of raw materials
 - Batch, low- and high shear mixing of raw materials
 - Heat treatment of the ice cream mix
 - Homogenization of the ice cream mix
 - Ageing of the ice cream mix
 - Freezing of the ice cream mix

The participant will individually be able to:

- Identify and understand ice cream mix defects
- Explain typical names and terms in ice cream technology and processes

Required
Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for operations / maintenance
- Set of manuals available during the training

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Ice Cream – Products

CT-20705

 Target Group	Formulation personnel and line/factory managers
 Duration (Days)	1 (depending on content) and can be extended 1 day with workshop
 Prerequisites	None
 Max. Participant	12

DESCRIPTION

This training is designed to give participants an introduction to challenging ice cream products and their composition. It will cover the problem and challenges with production of problematic ice cream categories focusing on formulation and processing. The course should be combined with CT-20200 Ice Cream Processing. As the training contains workshops with formulation / recipe balancing, there is a requirement to the participants and to the confidentiality.

Content	• How to formulate and process – Extruded ice cream – Sorbet and extruded water ice – Frozen yogurt – Low fat / low sugar frozen desserts – Frozen mousse	• Working principles of main components • Calculation / balancing of formulations • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • Main raw materials (repetition) • Calculation / balancing of ice cream formulations • Products covered: – Extruded ice cream – Sorbet and extruded water ice – Frozen yogurt – Low fat / low sugar frozen desserts – Frozen mousse	The participant will individually be able to: • Formulating different product categories • Knowledge on unique raw materials / solutions • Processing, including mix preparation, freezing and handling
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations / maintenance • Set of manuals available during the training	

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Certification

Membrane Filtration

CT-20245

 Target Group **Operators, maintenance personnel and other production personnel**

 Duration (Days) **0.5**

 Prerequisites **None**

 Max. Participant **12**

DESCRIPTION

This training is designed to give participants an introduction to membrane filtration. It will cover the basic principles of membrane technology including examples of applications. This course should be combined with and is a good complement to Tetra Pak® Training Services equipment training.

Content	• Basic principles of membrane filtration • Configuration of membrane elements • Basic theory • The ranges of membrane filtration	• Examples of applications • Operating principles • Learning Evaluation
Principal Objectives	On completion of this training, the participant will understand: • The basic principles of membrane filtration • The basic terminology • Different purposes with membrane filtration • The different configuration of membrane element • The different types of membrane filtration • Operating principles	The participant will individually be able to: • Explain the basic principles of membrane filtration (cross-flow, dead-end) • Understand the basic terminology within membrane filtration • Understand the configurations of membrane elements (spiral wound, plate & frame and tubular) • Explain the basic theory of membrane filtration (such as driving force and retention) • Understand what factors can influence fouling and cleaning • Identify the ranges of pressure driven membrane filtration (reverse osmosis, nanofiltration, ultrafiltration and microfiltration) • Explain the operating principles batch and continuous • Give examples of applications where membrane filtration is used
Required Facilities	• Equipment, available and without defects • Ability to run the machine with water / product when needed • Plant SOP, Critical Control Point plan, equipment log book • Classroom with whiteboard / flip chart and projector • Proper PPE • Equipment specific tools for operations / maintenance • Set of manuals available during the training	

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Soy Processing

CT-20251

 Target Group **Operators, maintenance personnel and other production personnel in the dairy industry**

 Duration (Days) **0.5**

 Prerequisites **None**

 Max. Participant **12**

DESCRIPTION

This training is designed to give participants an introduction to soy technology. It will cover the basic principles of soy technology including the different steps in processing. The course should be combined with and is a good complement to Tetra Pak® Training Services equipment training.

Content

- Soya bean chemistry
- Soy base characteristics
- Grinding, fibre separation, enzyme deactivation
- Practical exercises related to these topics
- Learning Evaluation

Principal Objectives

On completion of this training, the participant will understand:

- The basic principles of soy technology
- The chemistry of soya beans
- The importance of quality parameters
- The purpose of the different steps in the process and how the product reacts
- The main components of the extraction unit

The participant will individually be able to:

- Ensure optimal storage conditions of soya bean raw material
- Identify the factors to improve the protein extraction yield
- Recognize the properties of beany and low beany soy base

Required Facilities

- Equipment, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment log book
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for operations / maintenance
- Set of manuals available during the training

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Food
Technology

**Food Safety
and Quality**

Manage Aseptic
Production,
Leadership & Others

Anytime
Learning

Skills
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Food Safety and Quality



Quality assurance training courses build and maintain your staffs skills to consistently secure your desired product quality.

Training outcomes:

- Understand food safety and hygiene guidelines
- Meet Food safety and Food quality legislation
- Avoid product quality problems
- Reduce cost caused by quality deviations
- Build awareness of quality and it's impact in your daily production

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Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20207	Food Safety and Quality Aseptic Production Principles for QA/QC Staff – UHT Milk Line	3.5	8	323
CT-20205	Food Safety and Quality Aseptic Production Principles for Tetra Pak® A3 Operators – UHT Milk Line	3	8	324
CT-20224	Food Safety and Quality Aseptic Production Principles for Processing Operators – UHT Milk Line	3	8	325
CT-20711	Food Safety and Quality Aseptic Production Principles – High Acid and Tomato products	3	8	326
CT-20712	Food Safety and Quality Aseptic Production Principles – Tomato products	3	8	327
CT-20713	Food Safety and Quality Aseptic Production Principles – High Acid products	3	8	328
CT-20729	Food Safety and Quality Aseptic Production Principles – Coconut products	3	8	329
CT-20732	Food Safety and Quality Aseptic Production Principles – UHT Soya Based and Vegetable Drinks	3.5	8	330
CT-20730	Food Safety and Quality Aseptic Production Principles – Cleaning for long life production	1	8	331
CT-20260	Food Safety and Quality Package Evaluation including dissolving with DIMC and PullTab™	2.5	8	332
CT-20268	Food Safety and Quality Package Evaluation including dissolving without opening	2	8	333
CT-20269	Food Safety and Quality Package Evaluation without opening	1	8	334
CT-20270	Food Safety and Quality Package Evaluation with PullTab™	1	8	335
CT-20271	Food Safety and Quality Package Evaluation with DIMC	1	8	336
CT-20662	Food Safety and Quality Package Evaluation for Tetra Top®	1.5	8	337
CT-20663	Food Safety and Quality Package Evaluation for Tetra Rex®	1	8	338
CT-20592	Food Safety and Quality Package Evaluation for Tetra Recart TPRI/TPR2	1	8	339

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Aseptic Production Principles for QA/QC Staff – UHT Milk Line

CT-20207

 Target Group **QA & QC staff supporting the aseptic production of UHT milk filled by Tetra Pak® A3 filling machines**

 Duration (Days) **3.5**

 Prerequisites **None**

 Max. Participant **8**

DESCRIPTION

This course provides fundamental knowledge about food safety, hygiene and operational aspects in the production environment – targeting QA and QC personnel working by Tetra Pak® A3 UHT dairy lines. It will provide an understanding of quality assurance and quality control of the production line for UHT milk for ambient distribution. It will give the student some important tools to ensure high quality products by avoiding microbial contamination and food spoilage. This course does not cover the package integrity area.

Content	• Introduction to Aseptic Production • Introduction to Quality • Food Safety and Tetra Pak® Equipment • Microbiology in Food Production • Milk Quality and Tests • Process Line Overview - UHT Milk • Components and Technologies - Pasteurised Milk • Processing Components and Technologies - UHT Milk • Introduction to the Tetra Pak® A3 Filling Machine • Cleaning Principles • Cleaning of an Aseptic Filling Machine • Disinfection and Sterilisation • Sterile System of an Aseptic Filling Machine • Storage and Handling of Material • Plant Design and Utilities • Microbiological Control of Final Product • Learning Evaluation
Principal Objectives	• Recognise important definitions, legislation and standards related to food safety, and how the Tetra Pak Group works with it • Recognise the equipment and its principal functions in a UHT dairy line with a Tetra Pak® A3 filling machine • Know which aspects to consider regarding quality assurance in a UHT milk producing factory and the basic procedures for quality control • Know the concept of zoning and recognise the requirements on plant design and utilities when it comes to aseptic production and Know basic microbiology as well as the main procedures for detecting un-sterilities
Required Facilities	This course is mainly theoretical and will preferably take place in the classroom, it includes some visits and exercises to be performed in the production environment, storage areas and laboratory. Visits and exercises will not interfere with equipment operation at the production site.

Operations

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Aseptic Production Principles for Tetra Pak® A3 Operators – UHT Milk Line

CT-20205

 Target Group **Tetra Pak® A3 filling machine operators working in a UHT dairy line**

 Duration (Days) **3**

 Prerequisites **None**

 Max. Participant **8**

DESCRIPTION

This course provides fundamental knowledge about food safety, hygienic operation and quality control for Tetra Pak® A3 filling machine operators in a UHT dairy line. It will give the student some important lessons and tools to facilitate high quality operation to avoid microbial contamination and food spoilage. This course does not cover the package integrity.

Content	• Introduction to Aseptic Production • Microbiology in Food Production • Process Line Overview – UHT Milk • Cleaning Principles • Cleaning of an Aseptic Filling Machine • Cleaning of the Facilities • Disinfection and Sterilisation • Sterile System of an Aseptic Filling Machine • Storage and Handling of Material • Hygiene Procedures and Behaviour • Microbiological Control of Final Product • Learning Evaluation
Principal Objectives	• Recognise the equipment in a line for UHT dairy production, the methods and technologies used to ensure food safety and the procedures for quality control of the final product • Know how and why the Tetra Pak® A3 filling machine should be cleaned and recognise how the sterile system works • Recognise how environmental conditions interfere with aseptic performance and know how to store and handle material and tools, as well as operate and behave in a food producing unit in order to minimise the risks of product contamination
Required Facilities	This course is mainly theoretical and will preferably take place in the classroom, but it includes some visits and exercises to be performed in the production environment, storage areas and laboratory. Visits and exercises will not interfere with equipment operation at the production site, except for one exercise where you need access to the filling machine.

Operations

Maintenance

Automation

Food
Technology**Food Safety
and Quality**Manage Aseptic
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Certification

Aseptic Production Principles for Processing Operator – UHT Milk Line

CT-20224

 Target Group **Processing operators working in a direct UHT milk line** Duration (Days)**3** Prerequisites **None** Max. Participant**8**

DESCRIPTION

This course provides fundamental knowledge about food safety and quality, hygiene procedures and critical operations for processing operators working in a direct UHT milk line. It will give the student some important tools for high quality operation to avoid microbial contamination and food spoilage.

Content	• Introduction to Aseptic Production • Microbiology in Food Production • Process Line Overview - UHT Milk • Cleaning Principles • Cleaning of an Aseptic Filling Machine • Cleaning of the Facilities • Disinfection and Sterilisation • Sterile System of an Aseptic Filling Machine • Storage and Handling of Material • Hygiene Procedures and Behaviour • Microbiological Control of Final Product • Learning Evaluation
Principal Objectives	• Recognise the equipment in a line for UHT dairy production, the methods and technologies used to ensure food safety and the procedures for quality control of the final product • Know how and why the Tetra Pak® A3 filling machine should be cleaned and recognise how the sterile system works • Recognise how environmental conditions interfere with aseptic performance and know how to store and handle material and tools, as well as operate and behave in a food producing unit in order to minimise the risks of product contamination
Required Facilities	This course is mainly theoretical and will preferably take place in the classroom, but it includes some visits and exercises to be performed in the production environment, storage areas and laboratory. Visits and exercises will not interfere with equipment operation at the production site, except for one exercise where you need access to the filling machine.

Operations

Maintenance

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Technology**Food Safety
and Quality**Manage Aseptic
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Certification

Aseptic Production Principles – High Acid and Tomato products

CT-20711

 **Target Group** **For operation and QA/QC staff working with production of high acid and tomato products filled by Tetra Pak® A3 filling machines**

 **Duration (Days)** **3**

 **Prerequisites** **None**

 **Max. Participant** **8**

DESCRIPTION

This course provides fundamental knowledge about food safety, hygiene, and operational aspects in the production environment, mainly targeting QA/QC and operation personnel working at high acid and tomato lines with Tetra Pak® A3 filling machines. This course will provide an understanding of quality assurance and quality control procedures of the production for high acid and tomato products for ambient distribution. Also, this course will give some important tools to ensure high quality product by avoiding microbiological contamination and food spoilage. This course does not cover the package integrity area.

Content	• Introduction to Quality • Food Safety and Tetra Pak® Equipment • Microbiology in Food Production • Primary and Secondary Products • Fruit Processing • Characteristics Tomato • Standard and Definitions – Tomato • Quality – Tomato • Primary Industry • Components and Technologies: High Acid Products • Introduction to the Tetra Pak® A3 Filling Machine	• Processing and Filling Machine Interaction • Cleaning Principles • Cleaning of an Aseptic Filling Machine • Disinfection and Sterilization • Sterile System of an Aseptic Filling Machine • Storage Handling of Material • Plant Design and Utilities • Microbiological Control of Final Product • Possible Entry Points of Moulds for consumer • Learning Evaluation
Principal Objectives	• Recognize important definitions, legislation and standards related to food safety, and how the Tetra Pak Group works with it • Recognize the equipment and its principal functions in a high acid and tomato products line with Tetra Pak® A3 filling machine • Know which aspects to consider regarding quality assurance in high acid product and tomato production environment, and the basic procedures for quality control	
Required Facilities	This course is mainly theoretical and will preferably take place in the classroom, but it includes some visits and exercises to be performed in the production environment, storage areas and laboratory. Visits and exercises will not interfere with equipment operation at the production site, except for one exercise where you need access to the filling machine.	

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Aseptic Production Principles – Tomato products

CT-20712

 **Target Group** **For operation and QA/QC staff working with production of tomato products filled by Tetra Pak® A3 filling machines**

 **Duration (Days)** **3**

 **Prerequisites** **None**

 **Max. Participant** **8**

DESCRIPTION

This course provides fundamental knowledge about food safety, hygiene, and operational aspects in the production environment, mainly targeting QA/QC and operation personnel working at tomato lines with Tetra Pak® A3 filling machines. This course will provide an understanding of quality assurance and quality control procedures of the production for tomato products for ambient distribution. Also, this course will give some important tools to ensure high quality product by avoiding microbiological contamination and food spoilage. This course does not cover the package integrity area.

Content	• High Acid Products • Introduction to Aseptic Production • Introduction to Quality • Food Safety and Tetra Pak® Equipment • Microbiology in Food Production • Characteristics – Tomato • Quality – Tomato • Primary Industry • Components and Technologies: High Acid Products • Introduction to the Tetra Pak® A3 Filling Machine	• Cleaning Principles • Cleaning of an Aseptic Filling Machine • Disinfection and Sterilisation • Sterile System of an Aseptic Filling Machine • Storage Handling of Material • Plant Design and Utilities • Microbiological Control of Final Product • Possible Entry Points of Moulds for consumer • Learning Evaluation
Principal Objectives	• Recognize important definitions, legislation and standards related to food safety, and how the Tetra Pak Group works with it • Recognize the equipment and its principal functions in a tomato products line with a Tetra Pak® A3 filling machine • Know which aspects to consider regarding quality assurance in high acid products in production environment, and the basic procedures for quality control	
Required Facilities	This course is mainly theoretical and will preferably take place in the classroom, but it includes some visits and exercises to be performed in the production environment, storage areas and laboratory. Visits and exercises will not interfere with equipment operation at the production site, except for one exercise where you need access to the filling machine.	

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Aseptic Production Principles – High Acid products

CT-20713

 **Target Group** **For operation and QA/QC staff working with production of high acid products filled by Tetra Pak® A3 filling machines**

 **Duration (Days)** **3**

 **Prerequisites** **None**

 **Max. Participant** **8**

DESCRIPTION

This course provides fundamental knowledge about food safety, hygiene, and operational aspects in the production environment, mainly targeting QA/QC and operation personnel working at high acid production lines with Tetra Pak® A3 filling machines. This course will provide an understanding of quality assurance and quality control procedures of the production for high acid products for ambient distribution. Also, this course will give some important tools to ensure high quality product by avoiding microbiological contamination and food spoilage. This course does not cover the package integrity area.

Content	• Introduction to Quality • Food Safety and Tetra Pak® Equipment • Microbiology in Food Production • High Acid Products Introduction • Fruit Processing • Components and Technologies: High Acid Products • Introduction to the Tetra Pak® A3 Filling Machine • Processing and Filling Machine Interaction	• Cleaning Principles • Cleaning of an Aseptic Filling Machine • Disinfection and Sterilisation • Sterile System of an Aseptic Filling Machine • Storage Handling of Material • Plant Design and Utilities • Microbiological Control of Final Product • Learning Evaluation
Principal Objectives	• Recognize important definitions, legislation and standards related to food safety, and how the Tetra Pak Group works with it • Recognize the equipment and its principal functions in a High Acid products line with a Tetra Pak® A3 filling machine • Know which aspects to consider regarding quality assurance in a High Acid product producing factory and the basic procedures for quality control	
Required Facilities	This course is mainly theoretical and will preferably take place in the classroom, but it includes some visits and exercises to be performed in the production environment, storage areas and laboratory. Visits and exercises will not interfere with equipment operation at the production site, except for one exercise where you need access to the filling machine.	

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Aseptic Production Principles – Coconut Products

CT-20729

 Target Group **For operation and QA/QC staff working with production of coconut products filled by Tetra Pak® A3 filling machines**

 Duration (Days) **3**

 Prerequisites **None**

 Max. Participant **8**

DESCRIPTION

This course provides fundamental knowledge about food technology, microbiology, hygiene and operational aspects in the production environment – targeting QA/QC and operation personnel working by Tetra Pak® A3 filling machine for aseptic coconut products lines. It will provide an understanding of quality assurance and quality control of the production line for coconut products for ambient distribution. This course does not cover the package integrity area.

Content	• Commercial sterility • Overview of coconut processing building blocks • Tetra Pak aseptic packaging • Basic microbiology • Sterilization effect and F_0 • Cleaning • Food safety chart • Packaging material storage and handling • Hygienic production of liquid food • Learning Evaluation
Principal Objectives	• Recognize important definitions, legislation and standards related to food safety, and how the Tetra Pak Group works with it • Recognize the equipment and its principal functions in a coconut products line with a Tetra Pak® A3 filling machine • Know which aspects to consider regarding quality assurance in a coconut product producing factory and the basic procedures for quality control
Required Facilities	This course is mainly theoretical and will preferably take place in the classroom, but it includes some visits and exercises to be performed in the production environment, storage areas and laboratory. Visits and exercises will not interfere with equipment operation at the production site, except for one exercise where you need access to the filling machine.

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Aseptic Production Principles – UHT Soya Based and Vegetable Drinks

CT-20732

 **Target Group** **For operation and QA/QC staff working with production of UHT soya and vegetables drinks filled by Tetra Pak® A3 filling machines**

 **Duration (Days)** **3.5**

 **Prerequisites** **None**

 **Max. Participant** **8**

DESCRIPTION

This course provides fundamental knowledge about food safety, hygiene and operational aspects in the production environment – targeting QA/QC and operation personnel working by Tetra Pak® A3 filling machine UHT soya and vegetables drinks lines. It will provide an understanding of quality assurance and quality control of the production line for UHT soya and vegetables drinks for ambient distribution. It will give the student some important tools to ensure high quality products by avoiding microbial contamination and food spoilage. This course does not cover the package integrity area.

Content	• Introduction to Aseptic Production • Introduction to Quality • Food Safety and Tetra Pak® Equipment • Microbiology in Food Production • Soya & Vegetable Drinks – Raw Material • Processing Line Overview – Soya and Vegetable Drinks • Components and Technologies: UHT Vegetable drinks • Introduction to the Tetra Pak® A3 Filling Machine • Processing and filling machine interaction	• Cleaning Principles • Cleaning of an Aseptic Filling Machine • Disinfection and Sterilisation • Sterile System of an Aseptic Filling Machine • Storage Handling of Material • Plant Design and Utilities • Microbiological Control of Final Product • Learning Evaluation
Principal Objectives	• Recognize important definitions, legislation and standards related to food safety, and how the Tetra Pak Group works with it • Recognize the equipment and its principal functions in a High Acid products line with a Tetra Pak® A3 filling machine • Know which aspects to consider regarding quality assurance in a High Acid product producing factory and the basic procedures for quality control	
Required Facilities	This course is mainly theoretical and will preferably take place in the classroom, but it includes some visits and exercises to be performed in the production environment, storage areas and laboratory. Visits and exercises will not interfere with equipment operation at the production site, except for one exercise where you need access to the filling machine.	

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Aseptic Production Principles – Cleaning for long life production

CT-20730

 Target Group **Operation and QA/QC staff working with end- to-end cleaning and production steps of processing and packaging equipment**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **8**

DESCRIPTION

This course provides fundamental knowledge about food safety, hygiene, and cleaning aspects in the production environment – targeting operation and QA/QC personnel working for long life production. It will provide an understanding of end-to-end cleaning.

It will give the student some important tools to ensure high quality products by avoiding microbiological contamination and food spoilage. This course does not cover general details of aseptic filling machine operations.

Content	• Introduction to Cleaning • Hygienic Design • Sinners Circle • Cleaning a Factory Overview • Cleaning of Processing Equipment • Cleaning of Aseptic Filling Machines • Cleaning Microbiology • Verification and Validation of Cleaning • Learning Evaluation
Principal Objectives	• Recognize important definitions, legislation and standards related to food safety, and how the Tetra Pak Group works with it • Understand why cleaning is important in preventing contamination of product • Adopt good practices in preparing for, carrying out, and recording the cleaning and sanitizing of premises and equipment • Know which aspects to consider regarding cleaning for long life product producing factory and the basic procedures for quality control
Required Facilities	This course is mainly theoretical and will preferably take place in the classroom, but it includes some visits and exercises to be performed in the production environment, and laboratory. Visits and exercises will not interfere with equipment operation at the production site as they can be aligned with real cleaning schedule of factory.

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Certification**Package Evaluation including dissolving with DIMC and PullTab™****CT-20260**
 Target Group **QA/QC Personnel**
 Duration (Days) **2.5**
 Prerequisites **None**
 Max. Participant **8**
DESCRIPTION

This course provides fundamental knowledge in the evaluation of Tetra Brik®, Tetra Prisma®, Tetra Gemina®, Tetra Classic®, Tetra Fino®, Tetra Wedge® packages with openings such as DIMC and PullTab™.

It includes visual checks, electrolytic test, red ink tests, sealing quality evaluation and dissolving. The course contains practical work.

Content	• Know how to perform package checks according to the Operation Manual (OM) - Forming • Visual checks • Electrolytic test • Ink Tests • Sealing quality LS/SA/TS • How to perform and analyse dissolving • Learning Evaluation
Principal Objectives	Gain knowledge and practical experience in the package checks and dissolving
Required Facilities	• Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets) • Defective Packages for checks

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Package Evaluation including dissolving without opening

CT-20268

 Target Group **QA/QC Staff**

 Duration (Days) **2**

 Prerequisites **None**

 Max. Participant **8**

DESCRIPTION

This course provides fundamental knowledge in the evaluation of Tetra Brik®, Tetra Prisma®, Tetra Gemina®, Tetra Classic®, Tetra Fino®, Tetra Wedge® packages produced without pre-applicator (no opening or with cap on pre-laminated hole).

It includes visual checks, electrolytic test, red ink tests, sealing quality evaluation and dissolving. The course contains practical work.

Content	• Know how to perform package checks according to the Operation Manual (OM) - Forming • Visual checks • Electrolytic test • Ink Tests • Sealing quality LS/SA/TS • How to perform and analyse dissolving • Learning Evaluation
Principal Objectives	Gain knowledge and practical experience in the package checks and dissolving
Required Facilities	• Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets) • Defective Packages for checks

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Package Evaluation without Opening

CT-20269

 Target Group **Operators and Technicians**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **8**

DESCRIPTION

Theoretical and practical training in the evaluation of Tetra Brik®, Tetra Prisma®, Tetra Gemina®, Tetra Classic®, Tetra Fino®, Tetra Wedge® packages produced without pre-applicator (no opening or pre-laminated hole). Including visual checks, electrolytic test, red ink tests and sealing quality evaluation but excluding dissolving.

Content	• Know how to perform package checks according to the Operation Manual (OM) - Forming • Visual checks • Electrolytic test • Ink Tests • Sealing quality LS/SA/TS • Learning Evaluation
Principal Objectives	Gain knowledge and practical experience in the package checks and dissolving
Required Facilities	• Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets) • Defective Packages for checks

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Package Evaluation with PullTab™

CT-20270

 Target Group **Operators and Technicians**
 Duration (Days) **1**
 Prerequisites **None**
 Max. Participant **8**

DESCRIPTION

Theoretical and practical training in the evaluation of Tetra Brik®, Tetra Prisma®, Tetra Gemina®, Tetra Classic®, Tetra Fino®, Tetra Wedge® packages produced with PullTab™. Including visual checks, electrolytic test, red ink tests and sealing quality evaluation but excluding dissolving.

Content	• Know how to perform package checks according to the Operation Manual (OM) - Forming • Visual checks • Electrolytic test • Ink Tests • Sealing quality LS/SA/TS • Learning Evaluation
Principal Objectives	Gain knowledge and practical experience in the package checks and dissolving
Required Facilities	• Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets) • Defective Packages for checks

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Package Evaluation with DIMC

CT-20271

 Target Group **Operators**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **8**

DESCRIPTION

Theoretical and practical training in the evaluation of Tetra Brik®, Tetra Prisma®, Tetra Gemina®, Tetra Classic®, Tetra Fino®, Tetra Wedge® with DIMC. Including visual checks, electrolytic test, red ink tests and sealing quality evaluation but excluding dissolving.

Content	• Know how to perform package checks according to the Operation Manual (OM) - Forming • Visual checks • Electrolytic test • Ink Tests • Sealing quality LS/SA/TS • Learning Evaluation
Principal Objectives	Gain knowledge and practical experience in the package checks and dissolving
Required Facilities	• Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets) • Defective Packages for checks

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Package Evaluation for Tetra Top®

CT-20662

 Target Group **Operators and Technicians**

 Duration (Days) **1.5**

 Prerequisites **None**

 Max. Participant **8**

DESCRIPTION

Theoretical and practical training in the evaluation of Tetra Top® packages. Including both destructive and non-destructive checks, blue and/or red ink tests (depending on customer production), oxygen concentration and H₂O₂ residual test. Suitable for filling machine operators already having basic knowledge or experience within Tetra Brik® Aseptic package production and checking.

Content	• Know how to perform package checks according to the Operation Manual (OM) • Forming • Visual checks • Ink Tests • Sealing quality LS/TS • Oxygen concentration test • Peroxide residual test • Learning Evaluation
Principal Objectives	Improve or refresh the knowledge within the package checks necessarily during Tetra Top® package production
Required Facilities	• Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets) • Defective Packages for checks

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Package Evaluation for Tetra Rex®

CT-20663

 Target Group **Operators and Technicians** Duration (Days) **1** Prerequisites **None** Max. Participant **8**

DESCRIPTION

Theoretical and practical training in the evaluation of Tetra Rex® packages. Including both destructive and non-destructive checks, blue and/or red ink tests (depending on customer production), oxygen concentration and H₂O₂ residual test. Suitable for filling machine operators already having basic knowledge or experience within Tetra Rex® package production and checking.

Content	• Know how to perform package checks according to the Operation Manual (OM) • Forming • Visual checks • Ink Tests • Sealing quality top and bottom • Understand and check of different type of openings and closures. • Oxygen concentration test • Hydrogen peroxide residual test • Learning Evaluation
Principal Objectives	Improve or refresh the knowledge within the package checks necessarily during Tetra Rex® package production
Required Facilities	• Package integrity tools (pliers, syringes, etc.) • Set of manuals available during the training (prerequisites 2 sets) • Defective Packages for checks

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Package Evaluation for Tetra Recart TPRI/TPR2

CT-20592

 Target Group **Operators, Technicians and QA Staff**

 Duration (Days) **1**

 Prerequisites **None**

 Max. Participant **8**

DESCRIPTION

This training block is designed to give the participants theoretical and practical knowledge of the Package Evaluation. The objectives are to enable the participants to perform Package Evaluation according to OM-Book. There are three main Evaluation levels: Standard/basic checks, Extended checks and troubleshooting checks. Standard checks and Extended checks are aimed for all personnel. The trouble shooting checks are intended for laboratory personnel or personnel of Tetra Pak.

NOTE! It is important to have experience about the Tetra Recart® machine to be able to perform the training. The package material is different than any other Tetra Pak® material.

Content	• Tools and environment • Basic - Package Evaluation • Extended - Package Evaluation • Trouble shooting - Package Evaluation • Learning Evaluation
Principal Objectives	The participant will be informed of: • Tools and environment • Basic - Package Evaluation • Extended - Package Evaluation • Trouble shooting - Package Evaluation The participant will as part of a group: • Perform Basic Package Evaluation according to OM-Book and extended QC tests. The participant will individually be able to: • Perform Basic Package Evaluation according to OM-Book
Required Facilities	• Preparations to do before use of this block • The machine should be ready to produce water packages • Packaging material enough for at least 200 packages • Means to dispose of produced packages - a classroom with white board and a PC-projector • A table and a flip chart close to the machine • An ordinary set of hand tools - tools and equipment necessary for Package Evaluation

Manage Aseptic Production, Leadership & Others

Manage Production and Leadership courses are targeting professionals who are responsible as managers, supervisors or any other leaders working with food and beverage operations.

Training outcomes:

These courses will help you to develop a comprehensive understanding of food safety, quality awareness, continuous improvement, and effective leadership to ensure optimal production performance.

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Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20731	Problem Solving Methodology	2	8	342
CT-20718	Ice Cream Filling Machine (Manager Training Ice Cream Filler)	2	6	343
CT-20724	Manager Training Tetra Pak® A3/E3 Introduction	4	6	344
CT-20757	Tetra Pak® Master Class in Aseptic Manufacturing	4.5	10	345

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Problem Solving Methodology

CT-20731

 Target Group **Operators, Technicians and QA/QC staff**

 Duration (Days) **2**

 Prerequisites **None**

 Max. Participant **8**

DESCRIPTION

This training course will give introduction to problem solving mindset and give a walkthrough of the three basic tools used. In the end of the course participants will be able to use problem solving methodology.

Content

- Introduction and basic concepts
- Form the team
- Understand the Problem
- Contain the problem & restore basic condition
- Perform Root Cause Analysis
- Brief introduction of remaining PSM steps
- PSM on real life case
- Learning Evaluation

Principal Objectives

- Participants will acquire introduction of problem solving
- Participants will use problem solving methodology in daily work routines
- Participants will be able to identify root causes and the proper actions for a successful resolution

Required Facilities

This course is mainly theoretical and will preferably take place in the classroom

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Ice Cream Filling Machine (Manager Training Ice Cream Filler) 🍦

CT-20718

 Target Group	Personnel with operational performing responsibility, e.g. line managers
 Duration (Days)	2
 Prerequisites	Access to processing equipment for hands-on training: 1 to 3 hours per day (Time for taking out production and preparing for production not included)
 Max. Participant	6

DESCRIPTION

This training is designed to give participants operational performance responsibility on the complete line, and technical understanding of the line and production procedures.

Content	• Working principles of components with focus on main components including technical construction of main components • Operational and change-over procedures • Production optimization • Performance reporting • How to read and use manual(s) and documentation • Learning evaluation
Principal Objectives	On completion of this training, the participant will understand: • Safety of the machine • Technical working principles on each components on the complete line • Operational procedures (start-up) on complete line • Procedures for assuring right equipment setup (system check) • Production change-over Procedures • Production optimization • Automation/electrical introduction • Performance reporting on complete line The participant will individually be able to: • Assist on technical questions on the line • Perform a production Start-up and production change on the complete line • Troubleshoot process line issues • Extract the right performance reporting from production
Required Facilities	• Increase competence and knowledge level • Increased employee commitment and engagement • Increased equipment performance • Ensured consistent desired product quality • Reduced waste and increased line efficiency

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Manager Training Tetra Pak® A3/E3 Introduction

CT-20724

 Target Group **Personnel with operational performing responsibility, e.g. line managers**

 Duration (Days) **4**

 Prerequisites **None**

 Max. Participant **6**

DESCRIPTION

The training is designed to give participants operational performance responsibility on the complete line, and technical understanding on the line and production procedures.

Content

- Tetra Pak® A3 / E3 Introduction and Safety
- Packaging Material Web & Tube Forming
- Drive & Jaw System
- Design Correction
- Final Folder Unit
- Sterile Air System
- Filling System
- Sealing System
- Cleaning System
- Integrated Line Automation concepts
- Learning Evaluation

Principal Objectives

- To understand how the different components on the filling machine work individually and together as machine functions
- To be updated on the new technologies and components used in Tetra Pak® A3 and Tetra Pak® E3 filling machine
- To be updated on the competences and tools needed to operate, service and troubleshoot the Tetra Pak® A3 and Tetra Pak® E3 machines
- To understand the critical factors influencing a commercial, aseptic production

Required Facilities

- Equipment not in the production phase, available and without defects
- Ability to run the machine with water / product when needed
- Plant SOP, Critical Control Point plan, equipment logbook
- Classroom with whiteboard / flip chart and projector
- Proper PPE
- Equipment specific tools for operations
- Set of manuals available during the training

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Master Class in Aseptic Manufacturing

CT-20757

Target Group

New Production Supervisors, New Quality Supervisors, New Technical or Maintenance managers, Production Managers and other stakeholders who want to increase their knowledge in food safety, aseptic processing and packaging and process monitoring with PLMS (Packaging Line Monitoring System)

Duration (Days)

4.5

Prerequisites

None

Max. Participant

10

DESCRIPTION

This is a four and a half-day course aimed for new employed plant, production, quality, technical supervisors & managers and other stakeholders who want to increase their knowledge in food safety, aseptic processing and packaging and process monitoring with PLMS. This training will conclude with a practical activity on the pilot processing and packaging plant at the Product Development Centre (PDC), where participants will experience at least 1 recipe formulation specify by PDC, experiencing hands on from raw materials, product mixing and heat treatment, transfer, filling and packaging in our proprietary Tetra Pak format.

Content

- Introduction to Tetra Pak
- Raw Milk
- Reception & Storage
- Introduction to Recombination
- Introduction to Pre-processing & Pasteurization
- Introduction to UHT Process
- Introductions to Tetra Pak Filling Machines
- Theory on Aseptic Technology
- Theory on Sealing Technology
- Theory on Filling System

- Theory on Package Forming
- Introduction to Package Evaluation Methods
- Essential of Food Safety Chart
- Best Practice weekly and daily care
- Introduction to Assessment of Operator & Technician
- Introduction to Operator Certification
- Introduction to Packaging Performance Analysis
- Introduction to Tetra Pak Maintenance System (TPMS)
- Learning Evaluation

Principal
Objectives

This course ensures participants get a good balance of understanding theory & practical session in the areas of:

- Dairy Overview – From Raw Milk to Production facility
- Production line content – From Raw materials to processed product
- Introduction to filling, packaging and sealing technology
- Package evaluation
- Performance analysis with PLMS

Required
Facilities

- Classroom
- PDC facilities

Competence
Development
Programmes

Operations

Maintenance

Automation

Food
Technology

Food Safety
and Quality

Manage Aseptic
Production,
Leadership & Others

**Anytime
Learning**

Skills
Management

e-Learning/
Videocast

Assessment/
Certification

Anytime Learning

Anytime Learning gives you constant access and total flexibility to content created and curated by experts.

Our centralised digital library of work instructions and video tutorials is a resource that allows you to save time by focusing on core production and minimise disruption to production.

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

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Manage Aseptic Production, Leadership & Others			
Anytime Learning			
Skills Management			
e-Learning/ Videocast			
Assessment/ Certification			

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

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e-Learning/ Videocast			
Assessment/ Certification			

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Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/CompactFlex 0100-0300

AL-10001

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® A3/CompactFlex 0100-0300. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® A3/CompactFlex 0100-0300 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/CompactFlex 0400

AL-10002

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® A3/CompactFlex 0400. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® A3/CompactFlex 400 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex 0200-0400

AL-10010

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® A3/Flex 0200-0400. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® A3/Flex 0200-0400 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex 0200-0400 with DIMC

AL-10011

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® A3/Flex 0200-0400 with DIMC. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® A3/Flex 0200-0400 with DIMC • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex 0600

AL-10012

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® A3/Flex 0600. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® A3/Flex 0600 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex 0600 with DIMC

AL-10013

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® A3/Flex 0600 with DIMC. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® A3/Flex 0600 with DIMC • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Speed 0200-0400

AL-10020

 Target Group **Operators**
 Platform **Online**
 Language **Available in English**
 Prerequisites **We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services**

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® A3/Speed 0200-0400. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® A3/Speed 0200-0400 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Speed 0500

AL-10021

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® A3/Speed 0500. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® A3/Speed 0500 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® E3/Speed 0100 with DIMC

AL-10030

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® E3/Speed 0100 with DIMC. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® E3/Speed 0100 with DIMC • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® E3/Speed Hyper 0200

AL-10200

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® E3/Speed 0100 with DIMC. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® E3/Speed Hyper 0200 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Tetra Top®/3 2000 XH

AL-10040

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® Tetra Top®/3 2000 XH. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • General Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® Tetra Top®/3 2000 XH • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Tetra Top®/3 2000 XH IC

AL-10041

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® Tetra Top®/3 2000 XH IC. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • General Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® Tetra Top®/3 2000 XH IC • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Tetra Top®/3 2100

AL-10042

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® Tetra Top®/3 2100. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • General Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® Tetra Top®/3 2100 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TR/27 0400 and TR/28 0400

AL-10120

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® TR/27 0400 and Tetra Pak® TR/28 0400 for Tetra Rex®. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area. The videos have been created on one equipment type but the procedures and the concept are valid both for TR/27 and TR/28.

Content	• Safety precautions • General Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® TR/27 0400 and TR/28 0400 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/19 0100

AL-10130

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® TBA/19 0100. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area. The videos have been created on one equipment type but the procedures and the concept are valid both for TR/27 and TR/28.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® TBA/19 0100 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® TBA/19 0200-0400

AL-10131

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® TBA/19 0200-0400. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area. The videos have been created on one equipment type but the procedures and the concept are valid both for TR/27 and TR/28.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® TBA/19 0200-0400 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® AI 1000 for Tetra® Wedge Aseptic

AL-10150

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® AI 1000 for Tetra® Wedge Aseptic. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Safety precautions • Hygiene • HMI Operation • Equipment preparation • Start production • Equipment checks • Supply of material • Package checks • Laboratory Package Checks • Equipment stops • Handling sterilization liquid • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to filling equipment Tetra Pak® AI 1000 for Tetra® Wedge Aseptic • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 30 0100 by Trepak

AL-10050

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® Capper 30 0100 by Trepak. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Equipment preparation • Equipment start • Alarm handling • Supply of materials • Equipment stops • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to downstream equipment Tetra Pak® Capper 30 0100 by Trepak • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Capper 25 0100 by Trepak

AL-10051

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® Capper 25 0100 by Trepak. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Equipment preparation • Equipment start • Alarm handling • Supply of materials • Equipment stops • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to downstream equipment Tetra Pak® Capper 25 0100 by Trepak • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Tetra Pak® Cap Applicator 30 Flex 0100-0300

Tetra Pak® Cap Applicator 30 Speed 0100-0300

AL-10060

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® Cap Applicator 30 Flex 0100-0400 or/and Tetra Pak® Cap Applicator 30 Speed 0100-0300. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Equipment preparation • Equipment start • Alarm handling • Supply of materials • Equipment stops • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to downstream equipment Tetra Pak® Cap Applicator 30 Flex 0100-0400 or/and Tetra Pak® Cap Applicator 30 Speed 0100-0300 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Tetra Pak® Cap Applicator 30 Flex 0400

Tetra Pak® Cap Applicator 30 Speed 0400

AL-10061

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® Cap Applicator 30 Flex 0400 or/and Tetra Pak® Cap Applicator 30 Speed 0400. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Equipment preparation • Equipment start • Supply of materials • Equipment stops • Alarm handling • Pattern test • Hole alignment • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to downstream equipment Tetra Pak® Cap Applicator 30 Flex 0400 or/and Tetra Pak® Cap Applicator 30 Speed 0400 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 30 Speed 0100-0400

AL-10070

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® Cardboard Packer 30 Speed 0100-0400. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Equipment preparation • Equipment start • Equipment stops • Alarm handling • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to downstream equipment Tetra Pak® Cardboard Packer 30 Speed 0100-0400 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 32 0100-0700

AL-10080

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® Cardboard Packer 32 0100-0700. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Equipment preparation • Equipment start • Equipment stops • Alarm handling • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to downstream equipment Tetra Pak® Cardboard Packer 32 0100-0700 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 34 0100

AL-10140

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® Cardboard Packer 34 0100 . The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Equipment preparation • Equipment start • Equipment stops • Alarm handling • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to downstream equipment Tetra Pak® Cardboard Packer 34 0100 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Tetra Pak® Accumulator Helix 10 0200-0500

Tetra Pak® Accumulator Helix 30 0100-0800

AL-10090

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on a Tetra Pak® Accumulator Helix 10 0200-0500 and/or Tetra Pak® Accumulator Helix 30 0100-0800. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Equipment preparation • Equipment start • Alarm handling • Equipment stops • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to downstream equipment Tetra Pak® Accumulator Helix 10 0200-0500 or/and Tetra Pak® Accumulator Helix 30 0100-0800 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Straw Applicator 30 0100-0400

AL-10100

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on Tetra Pak® Straw Applicator 30 0100-0400. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Equipment preparation • Equipment start • Equipment stops • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to downstream equipment Tetra Pak® Straw Applicator 30 0100-0400 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Line Controller Plus 30 0200-0300

AL-10110

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on Tetra Pak® Line Controller Plus 30 0200-0300. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Equipment preparation • Line configuration • Alarm handling • Equipment stops • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to downstream equipment Tetra Pak® Line Controller Plus 30 0200-0300 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Line Controller 40 0100-0200

AL-10111

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on Tetra Pak® Line Controller 40 0100-0200. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Equipment preparation • Line configuration • Alarm handling • Equipment stops • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to downstream equipment Tetra Pak® Line Controller 40 0100-0200 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 12 0200 for Tetra® Wedge Aseptic

AL-10160

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	We recommend that the participants have attended Operations training provided by Tetra Pak® Training Services

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on Tetra Pak® Cardboard Packer 12 0200 for Tetra® Wedge Aseptic. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Equipment preparation • Equipment start • Equipment stops • Alarm handling • Care and cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to downstream equipment Tetra Pak® Cardboard Packer 12 0200 for Tetra® Wedge Aseptic • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
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VideocastAssessment/
Certification

Tetra Pak® Separator

AL-21020

 Target Group	Operators
 Platform	Online
 Language	Available in English
 Prerequisites	We recommend that the participants have basic understanding of Tetra Pak® Separator functionalities.

DESCRIPTION

This microlearning library is designed to give the participants skills how to operate the equipment for their regular duties and tasks on a Tetra Pak® Separator. The microlearning library is based around the Standard Operating Procedure and focuses on activities to be performed by the operators.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operating Manual (OM) including check points that is performed by customer operator personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Operating HMI handling
Principal Objectives	On completion, the participant will have seen: • Operator HMI operations of Tetra Pak® Separator • The importance of safety precautions when performing operator HMI operations • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Homogenizer

AL-20010

 Target Group	Operators
 Platform	Online
 Language	Available in English
 Prerequisites	We recommend that the participants have basic understanding of Tetra Pak® Homogenizer functionalities.

DESCRIPTION

This microlearning library is designed to give the participants skills how to operate the equipment for their regular duties and tasks on a Tetra Pak® Homogenizer. The microlearning library is based around the Standard Operating Procedure and focuses on activities to be performed by the operators.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operating Manual (OM) including check points that is performed by customer operator personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	• General Safety • Machine components and functions • Preparation after daily care • Start • Production • Check during production • Stop production • Emergency stop • Checking after cleaning
Principal Objectives	On completion, the participant will have seen: • Operator task of operations on Tetra Pak® Homogenizer. • The importance of safety precautions when performing operations on Tetra Pak® Homogenizer. • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Powder Handling

AL-20070

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	None

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on Tetra Pak® powder handling equipment. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production, care and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Big Tipping Unit VS305 • Big Tipping Unit VS401 • Big Tipping Unit VS600 • Big Bag Tipping Unit VB004 • Big Bag Tipping Unit VB006 • Dense Phase Hopper FD • Dust Filter FL002 • Dust Filter FL200 • Lump Breaker TD • Pneumatic Hammer PP060 • Powder Mixer TF • Screw Conveyor
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to powder handling equipment • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Soy Extraction Unit

AL-20090

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	None

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on Tetra Pak® Soy Extraction Unit. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• HMI Operation • Equipment preparation • Start production • Equipment stops • Cleaning
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to Tetra Pak® Soy Extraction Unit • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Alsafe

AL-20100

 Target Group	Operators
 Platform	Online
 Language	No language dependency
 Prerequisites	None

DESCRIPTION

This microlearning library is designed to give the participants operational skills for their regular duties and tasks on Tetra Pak® Alsafe. The microlearning library is task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Operation Manual (OM) including preparation, production and cleaning. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Air regulator settings • Changes filters • Check & Change • HMI • Utilities
Principal Objectives	On completion, the participant will have seen: • The Standard Operating Procedures connected to Tetra Pak® Alsafe • The best practices to perform each task
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/CompactFlex 0100-0300

AL-11001

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® A3/CompactFlex 0100-0300. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Superstructure • Machine Body • Drive Unit • Jaw System • Final Folder • Service Unit • Automatic Splicing Unit • Electrical System • Conveyor Section
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® A3/CompactFlex 0100-0300 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/CompactFlex 0400

AL-11002

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® A3/CompactFlex 0400. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Superstructure • Machine Body • Drive Unit • Jaw System • Final Folder • Service Unit • Automatic Splicing Unit • Electrical System • Conveyor Section
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® A3/CompactFlex 0400 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex 0200-0400

AL-11010

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® A3/Flex 0200-0400. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Superstructure • Machine Body • Drive Unit • Jaw System • Final Folder • Service Unit • Automatic Splicing Unit • Electrical System • Conveyor Section
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® A3/Flex 0200-0400 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex 0600

AL-11012

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® A3/Flex 0600. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Superstructure • Machine Body • Drive Unit • Jaw System • Final Folder • Service Unit • Automatic Splicing Unit • Electrical System • Conveyor Section
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® A3/Flex 0600 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Flex 0600 DIMC

AL-11013

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® A3/Flex 0600 DIMC. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Superstructure • Machine Body • Drive Unit • Jaw System • Final Folder • Service Unit • Automatic Splicing Unit • Electrical System • Conveyor Section • DIMC Unit
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® for A3/Flex 0600 DIMC • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Speed 0200-0400

AL-11020

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® A3/Speed 0200-0400. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Superstructure • Machine Body • Drive Unit • Jaw System • Final Folder • Service Unit • Automatic Splicing Unit • Electrical System • Conveyor Section
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® A3/Speed 0200-0400 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® A3/Speed 0500

AL-11021

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® A3/Speed 0500. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Superstructure • Machine Body • Drive Unit • Jaw System • Final Folder • Service Unit • Automatic Splicing Unit • Electrical System • Conveyor Section
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® A3/Speed 0500 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® E3/Speed Hyper 0200

AL-11200

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® E3/Speed Hyper 0200. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Superstructure • Machine Body • Drive Unit • Jaw System • Final Folder • Service Unit • Automatic Splicing Unit • Electrical System • Conveyor Section
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® E3/Speed Hyper 0200 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® E3/Speed 0100 DIMC

AL-11030

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® E3/Speed 0100 DIMC. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Superstructure • Machine Body • Drive Unit • Jaw System • Final Folder • Service Unit • Automatic Splicing Unit • Electrical System • Conveyor Section • DIMC Unit
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® E3/Speed 0100 DIMC • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Tetra Top® 3 2000

AL-11040



Target Group

Technicians



Platform

Online



Language

No language dependency



Prerequisites

- We recommend that the participants have attended instructor led training provided by Tetra Pak® Training Services.
- The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment
- If the Safety precautions are not followed, there is risk of personal injury

DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Tetra Top® 3 2000. The microlearning library is task based around the Maintenance Manual and Preventive Maintenance lists. Recommendations and focuses on activities performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	• TPMS list Customer Tasks (500, 1000, 1500 h)
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to filling equipment Tetra Pak® Tetra Top® 3 2000 • The importance of safety precautions when performing Standard Operating Procedures • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Accumulator Helix 10 0100-0300

AL-11090

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Accumulator Helix 10 0100-0300. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • External Infeed • Accumulator Body • External Outfeed • Electrical Equipment
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Accumulator Helix 10 0100-0300 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Accumulator Helix 10 0400-0500

AL-11091

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Accumulator Helix 10 0400-0500. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • External Infeed • Accumulator Body • External Outfeed • Electrical Equipment
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Accumulator Helix 10 0400-0500 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Accumulator Helix 30 0100-0600

AL-11092

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Accumulator Helix 30 0100-0600. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • External Infeed • Accumulator Body • External Outfeed • Electrical Equipment
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Accumulator Helix 30 0100-0600 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Accumulator Helix 30 0700-0800

AL-11093

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Accumulator Helix 30 0700-0800. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • External Infeed • Accumulator Body • External Outfeed • Electrical Equipment
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Accumulator Helix 30 0700-0800 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Line Controller 40 0100-0200

AL-11111

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Line Controller 40 0100-0200. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Position, Assembly and Connections • System Architecture • User Agreement • Line Configuration • System Configuration • Recipe Management • Manoeuvre System
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Line Controller 40 0100-0200 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Tetra Pak® Straw Applicator 30 0100-0500

AL-11100

 Target Group **Technicians**

 Platform **Online**

 Language **No language dependency**

 Prerequisites

- **Only trained personnel are allowed to operate the machine**
- **The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment**
- **If the Safety precautions are not followed, there is risk of personal injury**

DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Straw Applicator 30 0100-0500. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Conveyor Section • Applicator Unit • Hotmelt Equipment • Machine Body • Air Equipment • TPOP HMI • Electrical Cabinet
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Straw Applicator 30 0100-0500 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 32 0600-0700

AL-11080

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Cardboard Packer 32 0600-0700. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Pre-Maintenance Checks • After-Maintenance Checks • Central Lubrication • Infeed Module • Magazine Unit • Tray Forming
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Cardboard Packer 32 0600-0700 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cardboard Packer 34 0100

AL-11140

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Cardboard Packer 34 0100. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Infeed Section • Pattern Forming Frame • Transfer Unit • Magazine Unit • Hot Melt Unit
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Cardboard Packer 34 0100 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cap Applicator 30 0100-0300

AL-11060

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Cap Applicator 30 0100-0300. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Package Line • Push Down • Hotmelt Equipment • Cap Sorter • Machine Body • Applicator Unit • Electrical System
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Cap Applicator 30 0100-0300 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Cap Applicator 30 0400

AL-11061

 Target Group	Technicians
 Platform	Online
 Language	No language dependency

 Prerequisites	• Only trained personnel are allowed to operate the machine • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment • If the Safety precautions are not followed, there is risk of personal injury
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DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Cap Applicator 30 0400. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out preventive maintenance activities according to the Maintenance Manual (MM). It also includes normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Customer Technicians Tasks for TPMS cycles from 500H to 3000H on the following modules: • Package Line • Push Down • Hotmelt Equipment • Cap Sorter • Machine Body • Applicator Unit • Electrical System
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Cap Applicator 30 0400 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Continuous Freezer 2000

AL-20001

 Target Group **Technicians**
 Platform **Online**
 Language **Available in English**
 Prerequisites

- We recommend that the participants have attended instructor led training provided by Tetra Pak® Training Services.
- The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment
- If the Safety precautions are not followed, there is risk of personal injury

DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Continuous Freezer 2000. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Maintenance Manual (MM) and/or Technical Manual (TeM) including normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Overview of preventive maintenance • Maintenance tasks at 250 hours • Maintenance tasks at 1,000 hours • Maintenance tasks at 3,000 hours • Maintenance tasks at 6,000 hours • Maintenance tasks at 12,000 hours
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Continuous Freezer 2000 • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Ingredient Doser

AL-20060

 Target Group **Technicians** Platform **Online** Language **Available in English** Prerequisites **We recommend that the participants have attended Maintenance training provided by Tetra Pak® Training Services**

DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Ingredient Doser. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Maintenance Manual (MM) and/or Technical Manual (TeM) including normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Inline Mixer • Feed Pump • Dosing Unit
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Ingredient Doser • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® Homogenizer

AL-21010

 Target Group **Technicians**

 Platform **Online**

 Language **Available in English**

 Prerequisites

- **Only trained personnel are allowed to operate the machine**
- **The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment**
- **If the Safety precautions are not followed, there is risk of personal injury**

DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Homogenizer. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Maintenance Chapter inside the Technical Manual (TeM) including normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Homogenizer Wet End Piston Cartridge • Homogenizer Wet End Valves and Seals • Homogenizing Head Hydraulic End
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Homogenizer • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

Tetra Pak® High Shear Mixer

AL-21030

 Target Group **Technicians**

 Platform **Online**

 Language **Available in English**

 Prerequisites

- **Only trained personnel are allowed to operate the machine**
- **The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment**
- **If the Safety precautions are not followed, there is risk of personal injury**

DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® High Shear Mixer. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Maintenance Manual (MM) and/or Technical Manual (TeM) including normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	• Turbo mixer • Transmission • Tank accessories • Agitator • Inlet and outlet butterfly valves • Direct steam injection valves • Bin-lift system • Software • Auxiliary equipment • Vacuum pump • Vibrating powder hopper
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® High Shear Mixer • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Tetra Pak® Tubular Heat Exchanger

AL-20040

 Target Group **Technicians**

 Platform **Online**

 Language **Available in English**

 Prerequisites

- We recommend that the participants have attended Maintenance training provided by Tetra Pak® Training Services
- Only trained personnel are allowed to operate the machine
- The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment
- If the Safety precautions are not followed, there is risk of personal injury

DESCRIPTION

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Tubular Heat Exchanger. The microlearning library is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Technical Manual (TeM) including normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Check and replace maintenance procedure of Tetra Pak® Tubular Heat Exchanger C & CMRF
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Tubular Heat Exchanger • The importance of safety precautions when performing maintenance activities • The best practices to perform maintenance tasks
Required Facilities	WiFi connection

Operations

Maintenance

Automation

Food
TechnologyFood Safety
and QualityManage Aseptic
Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
VideocastAssessment/
Certification

End Product Quality Modules

AL-30001

 Target Group	All
 Platform	Online
 Language	Available in English
 Prerequisites	None

DESCRIPTION

Welcome to this course about product quality after the production. This course will introduce to test that has to be conducted to evaluate the product quality to ensure best quality for the end customer.

Content	• Module 01: Opening Of Aseptic Packages • Module 02: Product Sampling and Streaking on Agar Plates • Module 03: Product Sampling and Pour Plate Method • Module 04: PH Measurement
Principal Objectives	The main objective is to get basic knowledge of checks to evaluate product quality. In the end of this course, you will get to know the: • Different testing methods • Know what is required to ensure good quality of product • Understand the principle of Methods use
Required Facilities	• WiFi connection • Headphones for audio quality

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The background image shows a worker in a white lab coat and cap, wearing a face mask, holding a tablet. The tablet displays a Skills Management app interface. The interface includes a 'Profile' section with a 'Skills refreshed 1 hour ago' status and a 'Team' section with four team members (LA, LB, NM, DN). Below this is a table showing skills for 'Tetra Pak® A3 Compact Flex 0200' across four team members. The table has columns for team members and rows for different tasks, each with a progress indicator (a blue circle with a white dot).

	LA	LB	NM	DN
Tetra Pak® A3/Compact...	1.3	1.6	3	0.5
Tetra Pak® A3/Compact... Operations - Prepare aft...				
Tetra Pak® A3/Compact... Operations - Prepare aft...				
Tetra Pak® A3/Compact... Operations - Check Equi...				
Tetra Pak® A3/Compact... Operations - Package C...				
Tetra Pak® A3/Compact... Operations - Stop Proda...				
Tetra Pak® A3/Compact... Operations - Perform Dis...				
Tetra Pak® A3/Compact... Operations - Perform W...				
Tetra Pak® A3/Compact...				

Skills Management

Skills gives you constant access to curated skills to operate and maintain your equipment. The skills empowers your staff to continuously work on their skills and request endorsements on their own initiative. Our centralised digital Skills library is a resource that allows you to give your people access to continuous learning and always provide you with an overview of everyone's skills that is up to date. Skills allows you to raise your staff knowledge and thereby minimizing disruptions and quality incidents in your plant.

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Item	Content	Page Number
SM-10001	Tetra Pak® A3/CompactFlex 0100-0300	414
SM-10002	Tetra Pak® A3/CompactFlex 0400	414
SM-10010	Tetra Pak® A3/Flex 0200-0400	414
SM-10011	Tetra Pak® A3/Flex 0200-0400 DIMC	414
SM-10012	Tetra Pak® A3/Flex 0600	414
SM-10013	Tetra Pak® A3/Flex 0600 DIMC	414
SM-10020	Tetra Pak® A3/Speed 0200-0400	414
SM-10021	Tetra Pak® A3/Speed 0500	414
SM-10030	Tetra Pak® E3/Speed 0100 DIMC	414
SM-10040	Tetra Pak® Tetra Top®/3 2000 XH	414
SM-10041	Tetra Pak® Tetra Top®/3 2000 XH IC	414
SM-10120	Tetra Pak® TR/27 TR/28 0400	414
SM-10130	Tetra Pak® TBA/19 0100	414
SM-10131	Tetra Pak® TBA/19 0200-0400	414
SM-10150	Tetra Pak® A1 1000 for Tetra® Wedge Aseptic	414
SM-10050	Tetra Pak® Capper 30 by Trepak 0100	414
SM-10051	Tetra Pak® Capper 25 by Trepak 0100	414
SM-10061	Tetra Pak® Cap Applicator 30 0400 (valid for Flex & Speed)	414
SM-10060	Tetra Pak® Cap Applicator 30 0100-0300 (valid for Flex & Speed)	414
SM-10070	Tetra Pak® Cardboard Packer 30 Speed 0100-0400	414
SM-10080	Tetra Pak® Cardboard Packer 32 0100-0700	414
SM-10090	Tetra Pak® Accumulator Helix 10 0200-0500	414
SM-10090	Tetra Pak® Accumulator Helix 30 0100-0800	414
SM-10100	Tetra Pak® Straw Applicator 30 0100-0500	414
SM-10110	Tetra Pak® Line Controller 30 Plus 0200-0300	414
SM-10111	Tetra Pak® Line Controller 40 0100-0200	414
SM-10160	Tetra Pak® Cardboard Packer 12 0200 for Tetra® Wedge Aseptic	414
SM-21020	Tetra Pak® Separator	414
SM-20010	Tetra Pak® Homogenizer	414

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Item	Content	Page Number
SM-11001	Tetra Pak® A3/CompactFlex 0100-0300	415
SM-11002	Tetra Pak® A3/CompactFlex 0400	415
SM-11010	Tetra Pak® A3/Flex 0200-0400	415
SM-11012	Tetra Pak® A3/Flex 0600	415
SM-11013	Tetra Pak® A3/Flex 0600 DIMC	415
SM-11020	Tetra Pak® A3/Speed 0200-0400	415
SM-11021	Tetra Pak® A3/Speed 0500	415
SM-11030	Tetra Pak® E3/Speed 0100 with DIMC	415
SM-11060	Tetra Pak® Cap Applicator 30 0100-0300 (valid for Flex & Speed)	415
SM-11061	Tetra Pak® Cap Applicator 30 0400 (valid for Flex & Speed)	415
SM-11080	Tetra Pak® Cardboard Packer 32 0600-0700	415
SM-11090	Tetra Pak® Accumulator Helix 10 0100-0300	415
SM-11091	Tetra Pak® Accumulator Helix 10 0400-0500	415
SM-11092	Tetra Pak® Accumulator Helix 30 0100-0600	415
SM-11093	Tetra Pak® Accumulator Helix 30 0700-0800	415
SM-11100	Tetra Pak® Straw Applicator 30 0100-0500	415
SM-11111	Tetra Pak® Line Controller 40 0100-0200	415
SM-20001	Tetra Pak® Continuous Freezer 2000	415
SM-20060	Tetra Pak® Ingredient Doser	415
SM-21010	Tetra Pak® Homogenizer	415
SM-21030	Tetra Pak® High Shear Mixer	415
SM-20040	Tetra Pak® Tubular Heat Exchange	415

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Skills Management for Operators

 Target Group	Operators
 Platform	Online
 Prerequisites	Recommended to have attended Operations training provided by Tetra Pak® Training Services
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

The Skill libraries are designed to give the participants operational skills for their regular duties and tasks on a specific equipment.

The Skill libraries are based around the Operation Manual (OM) and focuses on Standard Operating Procedures to be performed by the operator.

Content

As example of the libraries we are covering tasks such as:

- Safety on the machine
- Package checks
- Equipment checks
- Daily care
- Weekly care
- Prepare after daily care
- Prepare after weekly care
- Start Production
- Stop production

*Note! The Skills will cover different items and will have different length depending on the complexity of the equipment.
The Skills are designed to support autonomous learning for the factory floor people.*

Principal Objectives

The objectives are to reinforce the knowledge on how to perform Procedures according to the Operation Manual (OM).
The Skills will work as guidance for factory floor staff to perform the procedures in the right order and for Managers to refer to when endorsing staff Skills.

Required Facilities

WiFi connection

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Skills Management for Maintenance

 Target Group	Technicians
 Platform	Online
 Prerequisites	Recommended to have attended Operations training provided by Tetra Pak® Training Services
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

The Skill libraries are designed to give the participants maintenance skills for their regular duties and tasks on a specific equipment.

The Skill libraries are based around the Maintenance Manual (MM) and focuses on Standard Maintenance Procedures to be performed by the technician.

Content	As example of the libraries we are covering tasks for the different areas on the machines: • Tetra Pak® Maintenance System (TPMS) list customer tasks with specific range of 500h, 1000h, 1500h service broken down on the different machine subareas <i>Note! The Skills will cover different items and will have different length depending on the complexity of the equipment. The Skills are designed to support autonomous learning for the factory floor people.</i>
Principal Objectives	The objectives are to reinforce the knowledge on how to perform Maintenance tasks according to the Maintenance Manual (MM) including normal service activities that is performed by customer maintenance personnel. These Skills will work as guidance for Maintenance personell to perform the TPMS tasks correctly and guide them on tasks at hand for each subarea of the machine. It will also serve as a tool for Managers to refer to when endorsing staff Skills. On completion, the participant will have gone through: • Maintenance procedures for the different areas of the machine • The best practices to perform each task
Required Facilities	WiFi connection

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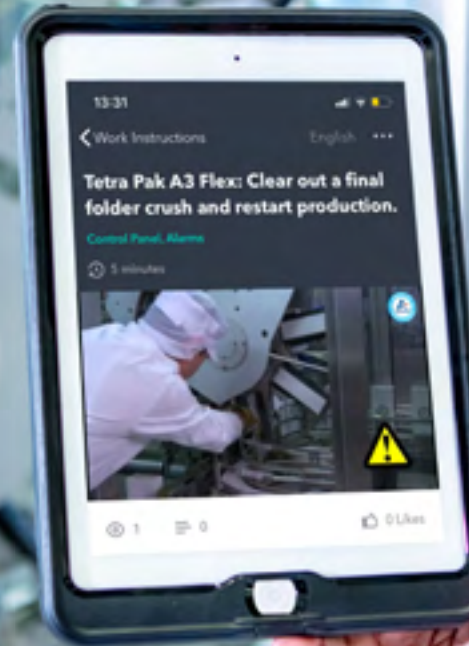
Anytime
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e-Learning gives you access to our online learning content unlimited number of times.

We offer self-paced modules where you can learn at your own comfort.

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General Safety

CT-90139

 Target Group	All
 Duration	2-3 hours online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

This course is tailored for individuals operating Tetra Pak® filling machines. It provides a comprehensive understanding of the general safety principles essential for working with these machines.

Content	• Course contents • Occupational safety • Safety Signs • Loto (Lock-Out-Tag-Out) • Hazardous substances • Tetra Pak® Equipment • Learning Evaluation
Principal Objectives	The main objective is to get knowledge of general safety on Tetra Pak® filling machines.: • Know how to use Personnel Protection Equipment(PPE) • Know how to lift object with correct posture • Know how to working in confined space • Be able to work safely on the equipment • Know and recognise safety signs, safety messages and safety signals • Know and how to work or handle with Hazardous Substance & Chemicals • Know and recognise the functions of Emergency Stop, Safeguards, Warning Lamps, Audible Alarm & UV lamps
Required Facilities	• WiFi connection • Headphones for audio quality

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Cleaning

CT-90144

 Target Group	All
 Duration	4-6 hours online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about Cleaning applied to Tetra Pak® equipment. This course will provide you with a comprehensive understanding of the correct way of cleaning equipment by Tetra Pak®. This will improve your capability of analysing if cleaning is performed in the correct way.

Content	• Cleaning Theory • Hygienic Design • Sinners Circle • Cleaning a Factory – Overview • Cleaning of Processing Equipment • Cleaning of Aseptic Filling Machines • Daily and Weekly care on equipment • ICU - Internal Cleaning Units for Filling Machines • External Cleaning for Filling Machines • Cleaning Microbiology • Verification and Validation of Cleaning • Learning Evaluation
Principal Objectives	The main objective is to get knowledge of what is cleaning, why is necessary and how it can be done. It covers the aspects of Tetra Pak® Processing equipment and Aseptic Filling Machines. The e-Learning is about ensure effective cleaning practices which can be defined as follow: • Understand the necessity of cleaning • Understand the Hygienic design of factory, equipment and guidelines • Understand the Knowledge of chemical parameters for cleaning • Identify and execute different types of cleaning methods including Cleaning in Place (CIP), Cleaning Out of Place (COP) and manual cleaning • Understand the Cleaning Principles of Tetra Pak® Processing equipment and Aseptic Filling Machines • Understand the Cleaning validation, monitoring and Verification
Required Facilities	• WiFi connection • Headphones for audio quality

Introduction do Technical Publications

CT-90140

 Target Group	All
 Duration	2-4 hours online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about Tetra Pak® Technical Publications. This course covers all relevant topics and activities related to the usage of Technical Publications.

Content	• Equipment Structure • Technical Publications at Tetra Pak Group • Identify a document • How to use the documents • Reference Designation • Documents and Rebuilding Kits • Troubleshooting information • Learning Evaluation
Principal Objectives	The main objective is to gain knowledge on how Tetra Pak® manages Technical Publications and how to use documents delivered with the equipment such as OM, MM, TeM among others. In the end of the module you will get to know: • Understanding of the levels of the Tetra Pak® equipment structure • Technical Publications provided by the Tetra Pak Group • Identify the documents published by Technical Publication at the Tetra Pak Group • Layout and conventions of the Technical Publications and use of documentation • Purpose of reference designation and how it is used by the Tetra Pak Group • How Tetra Pak personal update the Technical Publications after rebuilding a Tetra Pak® equipment • Purpose of troubleshooting information, who can use it, and where troubleshooting information can be found
Required Facilities	• WiFi connection • Headphones for audio quality

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Introduction to Aseptic Production

CT-90129

 Target Group	Operators
 Duration	45 minutes online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

This course will give you an introduction in aseptic packaging. It will be the foundation for further training in how to operate a filling equipment that produce aseptic packages.

Content	• Aseptic Production • Packaging Material • The Aseptic Package • Learning Evaluation
Principal Objectives	This course will inform you about: • Key terminology in aseptic production • Packaging material layers, trace a package, storage and handling of packaging material • Basic package terminology • Importance of doing regular package checks
Required Facilities	• WiFi connection • Headphones for audio quality

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Introduction to Tetra Pak® A3 lines

CT-90130

 Target Group	Operators
 Duration	1.5 hours online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

This course is designed for new hired operators that will work on a Tetra Pak® A3 equipment and line. This course will give you an insight in how to operate a Tetra Pak® A3 filling line.

The modules in the course will give you a possibility to prepare for next step, an instructor led training to learn how to operate the equipment.

Content	• Tetra Pak® Filling Machine • Prepare for Production • Run Production • Clean after Production • Maintaining the Equipment • Downstream Equipment • Learning Evaluation
Principal Objectives	This course will inform you about: • The different modules in the filling equipment • What to do before, during and after production • Introduction to how maintenance is organized • What downstream equipment is
Required Facilities	• WiFi connection • Headphones for audio quality

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Package Evaluation Tetra Brik® Aseptic

CT-90102

 Target Group	Operators, Technicians and Quality staff
 Duration	4 hours online
 Prerequisites	Worked as technician on Tetra Pak® distribution equipment lines
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Tetra Pak is built on food safety and one of its most important aspects is the integrity of the packages we produce. This is also reflected in our company's motto: Protects What's Good®.

This course describes many different tests. To find out which tests to perform, refer to the Operation Manual for the equipment you are working with. In the Operation Manual you will also find how many packages to test and at what intervals. The skill of package integrity is half theory, half practice.

This training course is theoretical, but you can only become truly competent if you also have practical training. To do this you will need an experienced teacher to support you.

Content	• Package forming - Crease lines • Package forming – LS overlap • Package forming – Design • Package forming – Volume (weight) • Package forming – Flap sealing • Package forming – Date printing • Package forming – Rough check • Package forming – Accurate check (tear down test) • Package forming – Dissolving of packages • Package forming – Red ink in dissolved packages	• Aseptic production • Longitudinal sealing – Visual check • Longitudinal sealing – Longitudinal seal tearing • Longitudinal sealing – Longitudinal seal red ink injection • Inside layer ruptures – Visual check • Inside layer ruptures – Conductivity test • Inside layer ruptures – Red ink test • Test yourself • Learning Evaluation
Principal Objectives	• Why the package evaluation tests should be performed • What you can detect with the different test methods • The theory on how to evaluate packages	
Required Facilities	• WiFi connection • Headphones for audio quality	

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Package Evaluation Tetra Brik® Aseptic – DIMC

CT-90119

 Target Group	Operators, Technicians and Quality staff
 Duration	45 minutes online
 Prerequisites	Worked as technician on Tetra Pak® distribution equipment lines
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

This course elaborates how to perform various package checks. Participants will learn the standard way of performing the package evaluations related to DIMC.

Content	• Positioning of Cap Openability • TS Rough Test (When moulded cap is applied) • Cap Forming Outer side • Cap Forming Inner side • Cap Integrity • Cap Seal • Learning Evaluation
Principal Objectives	This course will prepare you to know: • Why the package evaluation tests should be performed • What you can detect with the different test methods • The theory on how to evaluate packages
Required Facilities	• WiFi connection • Headphones for audio quality

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Machine Components and Function for Tetra Pak® A3 and Tetra Pak® E3 Filling Machines

CT-90141

 Target Group	All
 Duration	1.5-3 hours online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about Tetra Pak® A3 and Tetra Pak® E3 Filling Machines. Explore the wide range of equipment and it's variations. Know the main groups, components and functions.

Content	• Package Forming Process • Automatic Splicing Unit main components • Automatic Strip Splice Unit main components • Electrical Cabinet main components • DIMC and PullTab® Unit • Superstructure main components • Service Unit main components • Drive Unit main components • Jaw System main components • Final Folder main components • Tetra Pak Operator Panel (TPOP) • Learning Evaluation
Principal Objectives	The main objective is to get knowledge of the diverse filling machine offerings of Tetra Pak® A3 and Tetra Pak® E3 platforms. Explore the main groups of a filling machine, main components for each machine module and it's functions. • Differences in between Tetra Pak® A3 and Tetra Pak® E3 Filling Machines • Machine variants and their specifications • Major groups and their functions
Required Facilities	• WiFi connection • Headphones for audio quality

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Water System

CT-90113

 Target Group	All
 Duration	30 minutes online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about water system. This e-Learning module will give you an insight into what Sealing technology is. You will go through the lessons, click on hotspots, complete exercises, watch the movies and answer questions repeatedly until you feel confident in this subject.

Content	• Water in Machines • Water Quality and Supply • Water Use • Cooling water – principle • Components • Symbols • Water diagram • Learning Evaluation
Principal Objectives	This course provides an understanding of the need for water in filling machines, both for cooling and other purposes. In the end of course, you will get to know: • Importance of the quality of water sources • Understand the water as cooling medium • Know the Components for water in machines • Understand the Symbols and diagrams for water in machines • Use of water from an environmental perspective
Required Facilities	• WiFi connection • Headphones for audio quality

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Lubrication System

CT-90114

 Target Group	All
 Duration	1-2 hours online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about lubrication system. This e-Learning module will give you an insight into lubrication system. You will go through the lessons, click on hotspots, complete exercises, watch the movies and answer questions repeatedly until you feel confident in this subject.

Content	• Introduction to the lubrication system • Lubrication system principles • The Lubrication Media • Working with the central lubrication system • The Lubrication Diagram • The function of the Grease Lubrication System • Components in the Grease Lubrication System • The function of the oil Lubrication System • Components in the Oil Lubrication System • Learning Evaluation
Principal Objectives	After this course you will have the knowledge about lubrication systems, that is necessary to perform maintenance on Tetra Pak equipment. You will get to know: • The purpose of the lubrication system • Where a lubrication system is used • Which media are used • How to use the machine documentation, regarding the central lubrication system • The necessary practicalities when working with the central lubrication system And you will learn about the function and the components in the most common central lubrication systems in Tetra Pak equipment: • The grease lubrication system • The oil lubrication system
Required Facilities	• WiFi connection • Headphones for audio quality

Sealing System

CT-90115

 Target Group	All
 Duration	60-90 minutes online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about Sealing System. This e-Learning module will give you an insight about Sealing technology. You will go through the lessons, click on hotspots, complete exercises, watch the movies and answer questions repeatedly until you feel confident in this subject.

Content	• Strip sealing • Transversal sealing • Induction heating • Hot Air • Constant Heating • Ultrasonic Heating • Learning Evaluation
Principal Objectives	The main objective is to get basic knowledge of seals and the different sealing systems used in Tetra Pak equipment. In the end of this course, you will get to know the: • Know the definitions of a good seal • Know what is required to make a good seal • Understand the principle for different sealing systems
Required Facilities	• WiFi connection • Headphones for audio quality

Steam System

CT-90116

 Target Group	All
 Duration	1 hour online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about Steam System. This e-Learning module will give you an insight about Steam System. You will go through the lessons, click on hotspots, complete exercises, watch the movies and answer questions repeatedly until you feel confident in this subject.

Content	• Steam Introduction • Safety • Basic Steam System Layout • Steam Barrier and Sterilization • Learning Evaluation
Principal Objectives	This course will introduce you to: • What steam is • How it is used in Tetra Pak equipment • The hazards of steam • The main components and their function • All examples and illustrations used in this course are from steam systems typically used in a Tetra Brik® Aseptic filling machine
Required Facilities	• WiFi connection • Headphones for audio quality

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Pneumatic System

CT-90117

 Target Group	All
 Duration	2-3 hours online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

This course is designed for technicians and experienced operators working on Tetra Pak® filling machines. It will give you an understanding of the function of the pneumatic system groups and components, individually and together. The focus is on Tetra Pak® A3 and Tetra Pak® E3 filling machines, but the knowledge is also applicable to other equipment. The modules in the course will give you a possibility to prepare for the next step, an instructor-led training to learn how to maintain the equipment.

Content	• Principles of a pneumatic system • Components of pneumatic System • Purpose and function of pneumatic valves and cylinders • Festo components used in Tetra Pak® filling machines • Interpret pneumatic diagram • Maintenance to be performed on pneumatic system • Safety precautions to follow when working with pneumatic system • Learning Evaluation
Principal Objectives	The main objective is to get knowledge on the pneumatic system used on Tetra Pak® filling machines: • Principles of a pneumatic system • Components of pneumatic system and their location • Purpose and function of pneumatic valves and cylinders • Festo components used in Tetra Pak® filling machines • Interpret pneumatic diagram • Maintenance to be performed on pneumatic system • Safety precautions to follow when working with pneumatic system
Required Facilities	• WiFi connection • Headphones for audio quality

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Hydraulic System

CT-90118

 Target Group	All
 Duration	1.5-3 hours online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

This course is designed for technicians and experienced operators working on Tetra Pak® filling machines. It will give you an understanding of the function of the hydraulic system groups and components, individually and together. The focus is on Tetra Pak® A3 and Tetra Pak® E3 filling machines, but the knowledge is also applicable to other equipment. The modules in the course will give you a possibility to prepare for the next step, an instructor-led training to learn how to maintain the equipment.

Content	• Principles of a hydraulic system • Components of hydraulic System • Characteristics of the hydraulic oil • Purpose and function of hydraulic System • Bleeding the hydraulic system • Safety precautions to follow when working with pneumatic system • Learning Evaluation
Principal Objectives	The main objective is to get knowledge on the hydraulic system used on Tetra Pak® filling machines: • Principles of a hydraulic system • Components of hydraulic System and their location • Characteristics of the hydraulic oil • Purpose and function of hydraulic system • Procedure of bleeding the hydraulic system • Safety precautions to follow when working with pneumatic system
Required Facilities	• WiFi connection • Headphones for audio quality

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Automation Introduction

CT-90112

 Target Group	Production personnel
 Duration	45 minutes online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about Automation introduction. In this e-Learning you will understand the role of automation and how it works in the production industry.

You will go through the lessons, click on hotspots, complete exercises, watch the movies and answer questions over and over again until you feel confident in this subject.

Content	• Daily life automation • Automation advantages • Signals • Automation in production • How does it work • Food plant automation • Control your plant • Automation communication • Learning Evaluation
Principal Objectives	• To understand the basic principles and definitions used in automation • To recognize hardware and software • To know the operator user interface • To understand the basics of automation communication and function
Required Facilities	• WiFi connection • Headphones for audio quality

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eBeam™ Safety

CT-90103

 Target Group	Technicians, Managers
 Duration	1-2 hours online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

This course will explain the safety surroundings for a Tetra Pak® equipment equipped with eBeam™. The eBeam™ system is a radiation system. To service the radiation area, you must be a qualified technician. It is mandatory to inform and train the workers about the possible risks in the working environment. This eBeam™ Safety training is about radiation protection, sometimes known as radiological protection; the science and practice of protecting people and the environment from the harmful effects of ionizing radiation.

Content	• eBeam™ Sterilisation • Radiation Effects on Health • eBeam™ in Tetra Pak® Equipment • Non Radiological Risks • RFID Token • Learning Evaluation
Principal Objectives	The objectives for this course are to: • Know how the eBeam™ sterilisation process is applied in Tetra Pak® filling machines • Know the general aspects of radiation protection • Know which the potential non radiological risks are concerning the eBeam™ technology • Know which safety measures have been taken in the filling machines
Required Facilities	• WiFi connection • Headphones for audio quality

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Paper Straw Awareness

CT-90100

 Target Group	Technicians
 Duration	1 hour online
 Prerequisites	Worked as technician on Tetra Pak® distribution equipment lines
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

This is an awareness e-Learning for customers that have introduced paper straws.

You are a technician and you are well acquainted with your lines in production containing distribution equipment such as straw applicators, cardboard packers and shrink wrappers. Now you will start to rebuild or support the production lines which are to be converted into using paper straws instead of plastic straws.

You are confident enough to expand your working range to include paper straws, but need to learn what is new about this product. This training will explain what there is to learn, but it is essential that you also work according to the machine documentation and follow the settings stated in the Maintenance Manual (MM), as well as the paper straw quality documentation, so make sure that you have it at hand and follow along in it when you study this course.

Content	• Introduction • Paper Straw Properties • Rebuilding of the Line • Paper Straw Deviations and Checks • Sampling Check • Learning Evaluation
Principal Objectives	• Understand how to rebuild a production line to run smoothly with paper straws attached to the packages • Understand how to address any deviations
Required Facilities	• WiFi connection • Headphones for audio quality

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Welcome to the world of powder

CT-90110

 Target Group	All
 Duration	30 minutes online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about Powder. In this e-Learning you will understand that Powders, dry materials, and bulk solids are everywhere both in our everyday lives and in the industry.

You will go through the lessons, click on hotspots, complete exercises, watch the movies and answer questions repeatedly until you feel confident in this subject.

Content	• Introduction to Powder and Powder Handling • Learning Evaluation
Principal Objectives	• Get an introduction to the world of Powder • Understand the basic principles of Powder and Powder Handling
Required Facilities	• WiFi connection • Headphones for audio quality

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Powder is everywhere

CT-90111

 Target Group	All
 Duration	30 minutes online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about Powder is everywhere. This e-Learning module will give you an insight into what powder actually is and the three different kinds of powder handling solutions. Powder-to-liquid, liquid-to-powder, and powder-to-powder.

You will go through the lessons, click on hotspots, complete exercises, watch the movies and answer questions repeatedly until you feel confident in this subject.

Content	• Different types of powders • The properties of powder • How powders are processed • How various foods and beverages are produced using powders • Learning Evaluation
Principal Objectives	• Understand the basic principles of Powder and Powder Handling • Understand the different Powder Handling solutions
Required Facilities	• WiFi connection • Headphones for audio quality

Pneumatic Conveying

CT-90106

 Target Group	All
 Duration	30 minutes online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about Pneumatic Conveying. This e-Learning module will give you an insight into what Pneumatic conveying actually is.

There are two kinds of Pneumatic conveying: dense and lean phase each one uses positive or negative pressure. You will go through the lessons, click on hotspots, complete exercises, watch the movies and answer questions repeatedly until you feel confident in this subject.

Content	• What is pneumatic conveying • Different type of pneumatic conveying • Dense and lean phase • Pressure and vacuum pneumatic conveying • Learning Evaluation
Principal Objectives	• Understand the different types of pneumatic conveying • Understand its industrial and process applications
Required Facilities	• WiFi connection • Headphones for audio quality

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Dosing and Mixing

CT-90107

 Target Group	All
 Duration	30 minutes online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about Dosing and Mixing. Mixing is one of the key processes in a powder plant. We'll look at the details of mixing but mixing well is pointless if your ingredient dosing is not done accurately so in this e-Learning, that is where we start.

You will go through the lessons, click on hotspots, complete exercises, watch the movies and answer questions repeatedly until you feel confident in this subject.

Content	• The two types of dosing • What is dosing • What makes a good dosing • Powder dosing equipment • Weight control equipment • Batch process • Tetra Pak® Powder Mixer • Learning Evaluation
Principal Objectives	• Understand the concept of dosing and mixing • Understand how we define and measure good dosing • Understand the three mixing mechanisms • Understand the technology we use to make all this happen
Required Facilities	• WiFi connection • Headphones for audio quality

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High Shear Mixer Feeding

CT-90109

 Target Group	All
 Duration	30 minutes online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about high shear mixer feeding. In this e-Learning module we will give you insights into one of the three production types of powder handling solutions, the powder-to-liquid.

You will go through the lessons, click on hotspots, complete exercises, watch the movies and answer questions repeatedly until you feel confident in this subject.

Content	• Powder handling for E2E solutions within liquid categories • Powder handling for High Shear Mixer • Powder delivery solutions • Direct feed from bags • Feed from bags with buffer • Direct feed from big bags • Learning Evaluation
Principal Objectives	• Understand why powder is important in powder-to-liquid process • Understand which Tetra Pak solutions are available and predefined to feed the HSM • Understand advantages of an E2E solution • Understand how to select the solution
Required Facilities	• WiFi connection • Headphones for audio quality

Tetra Pak® Ice Cream Introduction

CT-90104

 Target Group	All
 Duration	1.5 - 3 hours online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about Tetra Pak® Ice Cream Introduction. Explore the wide range of equipment and its variations. Know the main groups, components and functions.

Content	• Introduction to ice cream structure and raw materials • Introduction to ice cream mix preparation • Introduction to the flow inside the continuous freezer • Introduction to freezing of ice cream • Introduction to ice cream processing
Principal Objectives	The main objective is to get knowledge and introduction of Tetra Pak® Ice Cream. Explore the Ice Cream creation together with each machine module and its functions. • Introduction to ice cream structure and raw materials • Introduction to ice cream mix preparation • Introduction to the flow inside the continuous freezer • Introduction to freezing of ice cream • Introduction to ice cream processing
Required Facilities	• WiFi connection • Headphones for audio quality

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Tetra Pak® Continuous Freezer Description

CT-90132

 Target Group	Technicians
 Duration	3 hours online
 Prerequisites	• Only trained personnel are allowed to operate the machine. • The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment. • If the Safety precautions are not followed, there is risk of personal injury.
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

This e-Learning is designed to provide the participants an understanding of the function and a description of the Tetra Pak® Continuous Freezer. Furthermore, it will give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Continuous Freezer. The e-Learning is designed in three steps and can be introduced progressively to participants with increasing knowledge requirements. The maintenance part of the e-Learning is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Maintenance Manual (MM) and/or Technical Manual (TeM) including normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	Introduction • Introduction to ice cream structure and mix preparation • Flow in the continuous freezer • Freezing of ice cream • Overview of the complete ice cream process • Learning Evaluation	Understanding • Ice cream mix quality • Description of the rotary pump, refrigeration and main motor drive • Operation of the continuous freezer	Maintenance Understanding, overview, wear parts and video explaining the individual tasks during the preventive maintenance assignment for all preventive maintenance intervals
Principal Objectives	On completion, the participant will have seen: • Maintenance activities connected to equipment Tetra Pak® Continuous Freezer • The importance of safety precautions when performing maintenance activities • The best practices to perform each task		
Required Facilities	• WiFi connection • Headphones for audio quality		

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Tetra Pak® Ingredient Doser Description

CT-90131

 Target Group	All
 Duration	30 minutes online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

This e-Learning is designed to provide the participants an understanding of the function and a description of the Tetra Pak® Ingredient Doser. Furthermore, it will give the participants maintenance skills for their regular duties and tasks on a Tetra Pak® Ingredient Doser. The e-Learning is designed in two steps and can be introduced progressively to participants with increasing knowledge requirements. The maintenance part of the e-Learning is task based around the Preventive Maintenance Recommendations and focuses on activities to be performed by the technicians.

The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Maintenance Manual (MM) and/or Technical Manual (TeM) including normal service activities that is performed by customer maintenance personnel. This training content will work as a repetition to reinforce good practices in the production area.

Content	• What is Ingredient Doser • Description of Ingredient Doser flow • Learning Evaluation
Principal Objectives	The principal objective for this course is to: • Understand the main component and functionality of the Ingredient Doser • Understand it's industrial and process applications
Required Facilities	• WiFi connection • Headphones for audio quality

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Videocast

Video casts offer a dynamic platform for students, enhancing interactivity and flexibility in learning. These learnings are designed to make complex topics more engaging and accessible, allowing students to learn at their own pace. This innovative approach bridges gaps in traditional education, offering personalized content that students can revisit anytime.

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Item	Course Name	Page Number
VC-10001	Dairy Technology Modules	445

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Dairy Technology Modules

VC-10001

 Target Group	All
 Duration	4 hours online
 Prerequisites	None
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Welcome to this course about Dairy Technology. This video cast module will give you an insight into what is Dairy Technology. You will go through the lessons and answers questions in the end.

Content	• Module 01: Dairy Processing • Module 02: Microbiology • Module 03: Milk Composition and Chemistry • Module 04: Technology of Dairy Applications • Module 05: UHT Technology • Module 06: System for Aseptic Processing • Module 07: Fermented Milk Products
Principal Objectives	The main objective is to get basic knowledge of dairy technology used in Tetra Pak® equipment. In the end of this course, you will get to know the: • Different aspects of dairy technology • Basic principle for dairy technology
Required Facilities	• WiFi connection • Headphones for audio quality

Assessment

We will assess the theoretical and practical competence of your operators. Results are analysed and reported back to you describing the knowledge areas where your operators should concentrate their competence development efforts in order to improve production performance.

Assessment Types:

- **Standard Assessment** is a theoretical and practical assessment of your staff via a start up meeting, written test, interview and observation.
- **Assessment Lite** is a theoretical assessment of your staff via online written test.

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Item	Assessment Name	Average Duration (Days)*	Max. Participants	Page Number
CTA-20140	Assessment of Operators Aseptic Processing Line 1 (Combined line of Tetra Alsafe™, Tetra Therm™ Aseptic Flex and Tetra Therm™ Lacta)	5	6	450
CTA-20141	Assessment of Operators Aseptic Processing Line 2 (Combined line of Tetra Alsafe™ and Tetra Therm™ Aseptic Flex)	5	6	450
CTA-20142	Assessment of Operators Aseptic Processing Line 3 (Combined line of Tetra Alsafe™ and Tetra Therm™ Aseptic VTIS)	5	6	450
CTA-20318	Assessment of Operators Tetra Pak® TBA/8-1000-12000	5	8	450
CTA-20125	Assessment of Operators Tetra Pak® TBA/19-0300-0400	5	8	450
CTA-20304	Assessment of Operators Tetra Pak® TBA/19-0300-0400 PullTab™	5	8	450
CTA-20315	Assessment of Operators Tetra Pak® Simply 8	5	8	450
CTA-20100	Assessment of Operators Tetra Pak® A3/CompactFlex-0200-0300	5	8	450
CTA-20101	Assessment of Operators Tetra Pak® A3/Speed-0200-0400	5	8	450
CTA-20102	Assessment of Operators Tetra Pak® A3/Flex-0200-0400	5	8	450
CTA-20105	Assessment of Operators Tetra Pak® A3/CompactFlex-0200-0300 PullTab™	5	8	450
CTA-20106	Assessment of Operators Tetra Pak® A1 Tetra Classic® Aseptic-0900	5	8	450
CTA-20313	Assessment of Operators Tetra Pak® A1 Tetra Fino® Aseptic-0900	5	8	450
CTA-20314	Assessment of Operators Tetra Pak® A1 Tetra Wedge® Aseptic-0900	5	8	450
CTA-20107	Assessment of Operators Tetra Pak® A3/Speed-0200-0400 PullTab™	5	8	450
CTA-20108	Assessment of Operators Tetra Pak® A3/Flex-0200-0400 PullTab™	5	8	450
CTA-20109	Assessment of Operators Tetra Pak® A3/Flex-0200-0400 DIMC	5	8	450
CTA-20110	Assessment of Operators Tetra Pak® A3/Speed-0200-0400 DIMC	5	8	450
CTA-20119	Assessment of Operators Tetra Pak® A3/Speed-0100	5	8	450
CTA-20120	Assessment of Operators Tetra Pak® A3/Flex-0100-0160	5	8	450
CTA-20121	Assessment of Operators Tetra Pak® E3/Speed-0100 DIMC	5	8	450
CTA-20122	Assessment of Operators Tetra Pak® A3/Flex-0100-0160 PullTab™	5	8	450
CTA-20123	Assessment of Operators Tetra Pak® A3/Flex-0100-0160 DIMC	5	8	450
CTA-20124	Assessment of Operators Tetra Pak® A3/Speed-0100 DIMC	5	8	450
CTA-20577	Assessment of Operators Tetra Pak® A3/CompactFlex-0400	5	8	450
CTA-20578	Assessment of Operators Tetra Pak® A3/CompactFlex-0400 PullTab™	5	8	450

*Duration will vary depending on the number of participants and plant set-up

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Item	Assessment Name	Average Duration (Days)*	Max. Participants	Page Number
CTA-20606	Assessment of Operators Tetra Pak® A3/Flex-0600 DIMC	5	8	450
CTA-20616	Assessment of Operators Tetra Pak® A3/Flex-0600	5	8	450
CTA-20128	Assessment of Operators Tetra Pak® E3/Flex-0100 DIMC	5	8	450
CTA-20137	Assessment of Operators Tetra Pak® E3/Speed Hyper 0200 PP	5	8	450
CTA-20212	Assessment of Operators Tetra Pak® E3/Speed-0100 DIMC	5	8	450
CTA-20308	Assessment of Operators Tetra Pak® E3/CompactFlex-0100	5	8	450
CTA-20126	Assessment of Operators Tetra Pak® TT/3 XH 2000	5	8	450
CTA-20138	Assessment of Operators Tetra Pak® TT/3 2000 XH IC	5	6	450
CTA-20635	Assessment of Operators Tetra Pak® TR/27 and TR/28	5	6	450
CTA-20319	Assessment of Operators Tetra Pak® TBA/22-0500	5	6	450
CTA-20146	Assessment of Operators HS DE LINE ACHX30 0700, CAP 30-0400 ScrewCap, CBP30 Speed 0100-0400	5	6	450
CTA-20147	Assessment of Operators HS DE LINE 2 ACHX30 0700, SA30 0400-0500, CBP30 Speed 0100-0400	5	6	450
CTA-20148	Assessment of Operators FLEX DE LINE ACHX30 0700, SA30 0400-0500, SW32 0100-0200, CBP32 0300-0700	5	6	450
CTA-20149	Assessment of Operators FLEX DE LINE 2 ACHX30 0700, CAP30 0100-0300 ScrewCap, SW32 0100-0200, CBP32 0300-0700	5	6	450
CTA-20423	Assessment of Technicians Tetra Pak® A3/Flex-0200-0400	5	6	451
CTA-20424	Assessment of Technicians Tetra Pak® A3/Flex-0200-0400 DIMC	5	6	451
CTA-20425	Assessment of Technicians Tetra Pak® A3/Flex-0200-0400 PullTab™	5	6	451
CTA-20605	Assessment of Technicians Tetra Pak® A3/Flex-0600	5	6	451
CTA-20613	Assessment of Technicians Tetra Pak® A3/Flex-0600 DIMC	5	6	451
CTA-20435	Assessment of Technicians Tetra Pak® A3/Speed-0200-0400	5	6	451
CTA-20440	Assessment of Technicians Tetra Pak® A3/CompactFlex-0200-0300	5	6	451
CTA-20441	Assessment of Technicians Tetra Pak® A3/CompactFlex-0200-0300 PullTab™	5	6	451
CTA-20560	Assessment of Technicians Tetra Pak® E3/CompactFlex-0100	5	6	451
CTA-20575	Assessment of Technicians Tetra Pak® E3/Flex-0100 DIMC	5	6	451
CTA-20464	Assessment of Technicians Tetra Pak® TBA/22-0500	5	6	451
CTA-20624	Assessment of Technicians Electrical and Automation Tetra Pak® A3 and Tetra Pak® E3	5	6	451
CTA-20260	Assessment of Quality Package Evaluation of QA/QC staff	2	7	452

*Duration will vary depending on the number of participants and plant set-up

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Item	Assessment Name	Page Number
CTA-30100	Assessment Lite Operators Tetra Pak® A3/CompactFlex-0200-0300	453
CTA-30101	Assessment Lite Operators Tetra Pak® A3/Speed 0200-0400	453
CTA-30102	Assessment Lite Operators Tetra Pak® A3/Flex 0200-0400	453
CTA-30105	Assessment Lite Operators Tetra Pak® A3/CompactFlex-0200-0300 PullTab™	453
CTA-30107	Assessment Lite Operators Tetra Pak® A3/Speed 0200-0400 PullTab™	453
CTA-30108	Assessment Lite Operators Tetra Pak® A3/Flex-0200-0400 PullTab™	453
CTA-30109	Assessment Lite Operators Tetra Pak® A3/Flex-0200-0400 DIMC	453
CTA-30110	Assessment Lite Operators Tetra Pak® A3/Speed-0200-0400 DIMC	453
CTA-30119	Assessment Lite Operators Tetra Pak® A3/Speed-0100	453
CTA-30120	Assessment Lite Operators Tetra Pak® A3/Flex-0100-0160	453
CTA-30122	Assessment Lite Operators Tetra Pak® A3/Flex-0100-0160 PullTab™	453
CTA-30121	Assessment Lite Operators Tetra Pak® A3 Speed-0100 PullTab™	453
CTA-30123	Assessment Lite Operators Tetra Pak® A3/Flex-0100-0160 DIMC	453
CTA-30124	Assessment Lite Operators Tetra Pak® A3/Speed-0100 DIMC	453
CTA-30577	Assessment Lite Operators Tetra Pak® A3/CompactFlex-0400	453
CTA-30578	Assessment Lite Operators Tetra Pak® A3/CompactFlex-0400 PullTab™	453
CTA-30606	Assessment Lite Operators Tetra Pak® A3/Flex-0600 DIMC	453
CTA-30608	Assessment Lite Operators Tetra Pak® A3/Speed-0500	453
CTA-30616	Assessment Lite Operators Tetra Pak® A3/Flex-0600	453
CTA-30313	Assessment Lite Operators Tetra Pak® A1 Tetra Fino® Aseptic-0900	453

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Assessment of Operators

 Target Group	Operators
 Duration	Check with Tetra Pak® Training Services
 Prerequisites	Recommended to have at least 6 months experience in Aseptic Production
 Max. Participant	6 / 8 (Check with Tetra Pak® Training Services)

DESCRIPTION

We will assess the theoretical and practical competence of your staff on targeted equipment. Results are analysed and reported back describing the knowledge areas where your staff should concentrate their competence development efforts in order to improve production performance.

Content	• Start-up meeting • Written test • Interview • Observation In the areas of: • Daily care • Weekly care • Start up • Production
Principal Objectives	Customer is able to visualise current theoretical and practical competency levels and gaps of the Operator group. This is followed up by a customised gap closing training proposal.
Required Facilities	• Equipment in operation – to have at least 1 session of daily care, weekly care, start up and production during Assessment event • Classroom with whiteboard / flip chart and projector • Set of manuals to be available during the Assessment (prerequisites 2 sets)

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Assessment of Technicians

 Target Group	Technicians
 Duration	Check with Tetra Pak® Training Services
 Prerequisites	Recommended to have at least 6 months experience in Aseptic Production
 Max. Participant	6

DESCRIPTION

We will assess the theoretical and practical competence of your staff. Results are analysed and reported back describing the knowledge areas where your staff should concentrate their competence development efforts in order to improve production performance.

Content	• Start-up meeting • Written test • Interview • Observation In the areas of: • Safety • Hygiene • Machine knowledge basic • Preventive maintenance • Corrective maintenance • Package evaluation
Principal Objectives	Customer is able to visualise current theoretical and practical competency levels and gaps of the Technician group. This is followed up by a customised gap closing training proposal.
Required Facilities	• Equipment in operation – able to assess in areas of safety, hygiene, machine knowledge basic, preventive maintenance, corrective maintenance and package evaluation • Classroom with whiteboard / flip chart and projector • Set of manuals to be available during the Assessment (prerequisites 2 sets)

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Assessment of Quality Package Evaluation of QA/QC staff

CTA-20260

 Target Group **QA and QC personnel supporting Aseptic Production**

 Duration **Check with Tetra Pak® Training Services**

 Prerequisites **None**

 Max. Participant **7**

DESCRIPTION

We will assess the theoretical and practical competence of your staff on targeted equipment. Results are analysed and reported back describing the knowledge areas where your staff should concentrate their competence development efforts to improve quality and production performance.

Content

- Start-up meeting
- Written test
- Interview
- Observation

In the areas of:

- Opening & Closures
- Package Integrity
- Package Sampling
- Sealing Quality by Red Ink
- Material structure
- Package and Sealing terminology
- Package Forming
- Sealing Quality by Teardown

Principal Objectives

Customer will be able to visualise current theoretical and practical competency levels and gaps of individual QA personnel. This is followed up by a customised gap closing training proposal.

Required Facilities

- Chemicals, Tools and Equipment are needed to perform package integrity test method such as Ammeter, Stretch pliers, Zonoscope, Scissors, Red ink, Disposable Syringe with needle diameter 0.4-0.5 mm
- Good package sample at least 6 packs per person
- Classroom or meeting room with whiteboard / flip chart and projector
- Set of Operation Manual (OM) to be available during the Assessment (prerequisites 1 set)

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Assessment Lite of Operators

 Target Group	Operators
 Duration	Check with Tetra Pak® Training Services
 Prerequisites	None
 Max. Participant	12

DESCRIPTION

We will assess the theoretical competence of your operators or technicians. Results are analysed and reported back to you describing the knowledge areas where your staff should concentrate their competence development efforts in order to improve production performance.

Content	Online written test In the area of: • Use of Documentation • Hygiene • Safety • Handle Peroxide • Manage Control Panels • Identify Machine Components and Functions • Manage Sterile Environment • Prepare Production • Start Production • Check Equipment • Check Production • Handle Supply Material • Stop Production • Care and Clean
Principal Objectives	Customer is able to visualise current theoretical competency levels and gaps of the Operator group. This is followed up by a customised gap closing training proposal.
Required Facilities	Good network connection

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Certification

For high and consistent product quality

An operator's competence has a high impact on filling line performance. Operator certification verifies that an operator has the right competence to run a filling line correctly and safely.

Certification outcomes:

- The certificate confirms that the operator has passed the certification
- The certificate proves that the operator can operate the equipment in a safe and correct way

Operations

Maintenance

Automation

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Production,
Leadership & OthersAnytime
LearningSkills
Managemente-Learning/
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Certification

Certificate Item	Certificate Name	Page Number
CER-10100	Certification of Operators Tetra Pak® A3/Flex-0100	457
CER-10101	Certification of Operators Tetra Pak® A3/Flex-0100 DIMC	457
CER-10102	Certification of Operators Tetra Pak® A3/Flex-0100 PullTab™	457
CER-10103	Certification of Operators Tetra Pak® A3/Flex-0150	457
CER-10104	Certification of Operators Tetra Pak® A3/Flex-0150 DIMC	457
CER-10105	Certification of Operators Tetra Pak® A3/Flex-0150 PullTab™	457
CER-10108	Certification of Operators Tetra Pak® A3/Flex-0160 PullTab™	457
CER-10110	Certification of Operators Tetra Pak® A3/Flex-0300 DIMC	457
CER-10111	Certification of Operators Tetra Pak® A3/Flex-0300 PullTab™	457
CER-10112	Certification of Operators Tetra Pak® A3/Flex-0400	457
CER-10113	Certification of Operators Tetra Pak® A3/Flex-0400 DIMC	457
CER-10117	Certification of Operators Tetra Pak® A3/Speed-0100 PullTab™	457
CER-10118	Certification of Operators Tetra Pak® A3/Speed-0200	457
CER-10120	Certification of Operators Tetra Pak® A3/Speed-0200 PullTab™	457
CER-10121	Certification of Operators Tetra Pak® A3/Speed-0300	457
CER-10123	Certification of Operators Tetra Pak® A3/Speed-0300 PullTab™	457
CER-10124	Certification of Operators Tetra Pak® A3/Speed-0400	457
CER-10128	Certification of Operators Tetra Pak® A3/Compact Flex-0200 PullTab™	457
CER-10129	Certification of Operators Tetra Pak® A3/Compact Flex-0300	457
CER-10130	Certification of Operators Tetra Pak® A3/Compact Flex-0300 PullTab™	457
CER-10131	Certification of Operators TBA/19-0100	457
CER-10132	Certification of Operators TBA/19-0100 PullTab™	457
CER-10133	Certification of Operators TBA/19-0200	457
CER-10134	Certification of Operators TBA/19-0200 PullTab™	457
CER-10136	Certification of Operators TBA/19-0300 PullTab™	457
CER-10139	Certification of Operators Tetra Pak® A1-0200 TCA	457
CER-10140	Certification of Operators Tetra Pak® A1-0300 TCA	457
CER-10142	Certification of Operators Tetra Pak® A1-0900 TCA	457
CER-10144	Certification of Operators Tetra Pak® A1-0900 TFA	457
CER-10146	Certification of Operators SIMPLY8-0100	457
CER-10148	Certification of Operators TT/3-1800	457

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Certificate Item	Certificate Name	Page Number
CER-10149	Certification of Operators TT/3-2000	457
CER-10150	Certification of Operators TBA/8-1100	457
CER-10151	Certification of Operators TBA/22-0500	457
CER-10154	Certification of Operators TBA/21-0500	457
CER-10157	Certification of Operators TR27/TR28	457
CER-10159	Certification of Operators Tetra Pak® AI-0100 TFA	457

*Ask your local market to find out about specific certificates

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Operator Certification

 Target Group	Operators
 Duration (Days)	1 day per Operator
 Prerequisites	Recommended to have 12 months experience in Aseptic Production
 Max. Participant	Check with Tetra Pak® Training Services

DESCRIPTION

Based on your needs, Operator certification can be performed on:

- The filling equipment part of the filling line - this part of the certification is system-specific.

The certification provides a comprehensive evaluation of the operators' competence, including an online theoretical test and an on-site practical skills assessment under the supervision of Tetra Pak experts. The main goal for the operator is to be approved and receive a certificate.

Content	Written assessment: This part consists of a multiple-choice test on operating specific equipment. The test is taken online whenever it best suits the operator, and lasts less than one hour. The operator must pass this written assessment before proceeding to the practical assessment. Practical assessment: According to a global standardized methodology, a Tetra Pak® assessor supervises the operator during normal production to verify that the operator can safely and correctly run a specific line/equipment. The practical test covers three areas: • Production start-up • Production and production control • Weekly care To ensure objectivity, the test follows a predefined checklist. All results of written and practical assessments are stored in a database.
Principal Objectives	Ensure that the operators have the right competence. This will result in: • Fewer and shorter stops and consequently increased productivity • High and consistent product quality • Improved safety in the working environment
Required Facilities	• Computer with WIFI to perform written assessment. • Set of manuals to be available during the written assessment. • Operator and equipment available during 1 day practical assessment. The practical assessment covers start up of production, normal production, daily and weekly care.

Contact Tetra Pak®

Our comprehensive training offer is available worldwide and we provide trainings both on our customers site and at our Training Centres globally. We also host training events at some of our production and development sites around the world. For example: Ice-cream in Denmark and Centre of Expertise Soya in Singapore.



We are providing remote training on request.

For more information, please contact us!

Are you interested in exploring more information about our equipment?

Please visit: <https://productexplorer.tetrapak.com>



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