



# Tetra Pak® Training Services

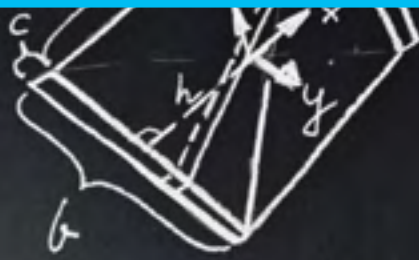
## Global Catalogue 2022

# Tetra Pak<sup>®</sup> Training Services

## Competence Development to boost your business

Tetra Pak<sup>®</sup> 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



$$V = \int_{-\frac{h}{2}}^{\frac{h}{2}} y \, dx$$

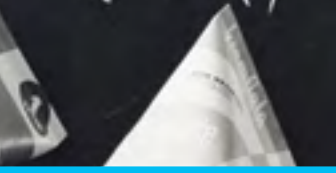
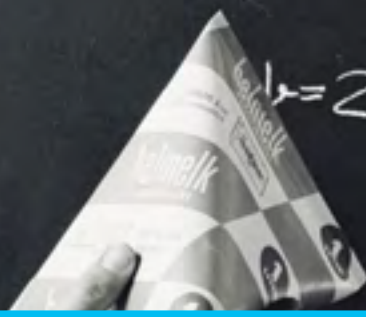
$$y = \frac{b}{2} - \frac{bx}{h}$$

$$z = \frac{bx}{h} + \frac{b}{2}$$

$$V = \int_{-\frac{h}{2}}^{\frac{h}{2}} \left( \frac{bx}{h} + \frac{b}{2} \right) \left( \frac{b}{2} - \frac{bx}{h} \right) dx$$

$$2(z + y) = 2b$$

$$s = 2(3 + r) + 2\pi r$$



# 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.

**With over 60 years' experience,**

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



# 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	Monte Mor, Brazil	Lund, Sweden	Modena, Italy
Tetra Pak® A3 CompactFlex 0400	Tetra Pak® A3/Flex 0300	Tetra Pak® A3/Flex 0300 with PullTab™	Tetra Pak® A3/Flex 0400 with DIMC 0500
Tetra Pak® Line Controller 40 0100	Tetra Pak® Line Controller 30 0300	Tetra Pak® Accumulator Helix 30 0500	Tetra Pak® Capper 40 0100
Tetra Pak® Accumulator Helix 30 0700	Tetra Pak® Accumulator Helix 30 0500	Tetra Pak® Line Controller 30 Plus 0300	
Tetra Pak® Cap Applicator 30/Flex 0400 Helicap™	Tetra Pak® Cap Applicator 30/Flex 0200 ScrewCap™	Tetra Pak® Cap Applicator 30/Flex 0400 Helicap™	
Tetra Pak® Cardboard Packer 32 0700	Tetra Pak® Line Controller 30 Plus 0300	Tetra Pak® A3/CompactFlex 0400	
	Tetra Pak® Cardboard Packer 32 0500	Tetra Pak® Accumulator Helix 30 0700	
	Tetra Pak® E3/Speed 0100 with DIMC 0100	Tetra Pak® Straw Applicator 30 0400	
	Tetra Pak® Line Controller 40 0100	Tetra Pak® Shrink Wrapper 32 0100	
	Tetra Pak® Capper 30 0100	Tetra Pak® Cardboard Packer 32 0700	
	Tetra Pak® Accumulator Helix 30 0800	Tetra Pak® Line Controller 40 0100	
	Tetra Pak® Cardboard Packer 30 0400	Tetra Pak® TR/28 0400	
		Tetra Pak® TT/3 XH IC 2000	
		Tetra Pak® A3/Flex 0600 with DIMC 0100	

Chakan, India	Gotemba, Japan	Kunshan, China	Rayong, Thailand
Tetra Pak® Homogenizer TA 300	Tetra Pak® TBA/19 0100	Tetra Pak® Cap Applicator 30/Flex 0400 DreamCap™	Tetra Pak® A3/Speed 0500
Tetra Pak® Separators H20		Tetra Pak® TP A3/CompactFlex 0300	Tetra Pak® Accumulator Helix 30 0500
Tetra Pak® PHE M10, C6		Tetra Pak® Accumulator Helix 0500	Tetra Pak® Straw Applicator 30 0300
Tetra Pak® Hoyer SF 700 Freezer		Tetra Pak® Cardboard Packer 30 Speed 0200	Tetra Pak® Cardboard Packer 30 Speed 0100
		Tetra Pak® Line Controller 30 0200	Tetra Pak® A3/Compact Flex 0200
		Tetra Pak® Straw Applicator 30 0300	Tetra Pak® Accumulator Helix 10 0400
		Tetra Pak® A3/Speed 0300	Tetra Pak® Straw Applicator 30 0300
		Tetra Pak® TBA/22 0500	Tetra Pak® Film Wrapper 32 0200
		Tetra Pak® TBA/19 0100	Tetra Pak® Cardboard Packer 32 0400
		Tetra Pak® A1 0900 for Tetra Fino® Aseptic	Tetra Pak® Line Controller 30 0300
		Tetra Pak® A3/CompactFlex 0300 with PullTab™	Tetra Pak® A3/Flex 0400 with PullTab™
		Tetra Pak® Capper 60 0200	Tetra Pak® Accumulator Helix 0700
		Tetra Pak® TT/3 2000	Tetra Pak® Cap Applicator 30/Flex 0300
			Tetra Pak® Line Controller 30 Plus 0200

# **Tetra Pak® Training Services Global Portfolio**

“ An investment in  
knowledge pays  
the best interest. ”

Benjamin Franklin



# 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.

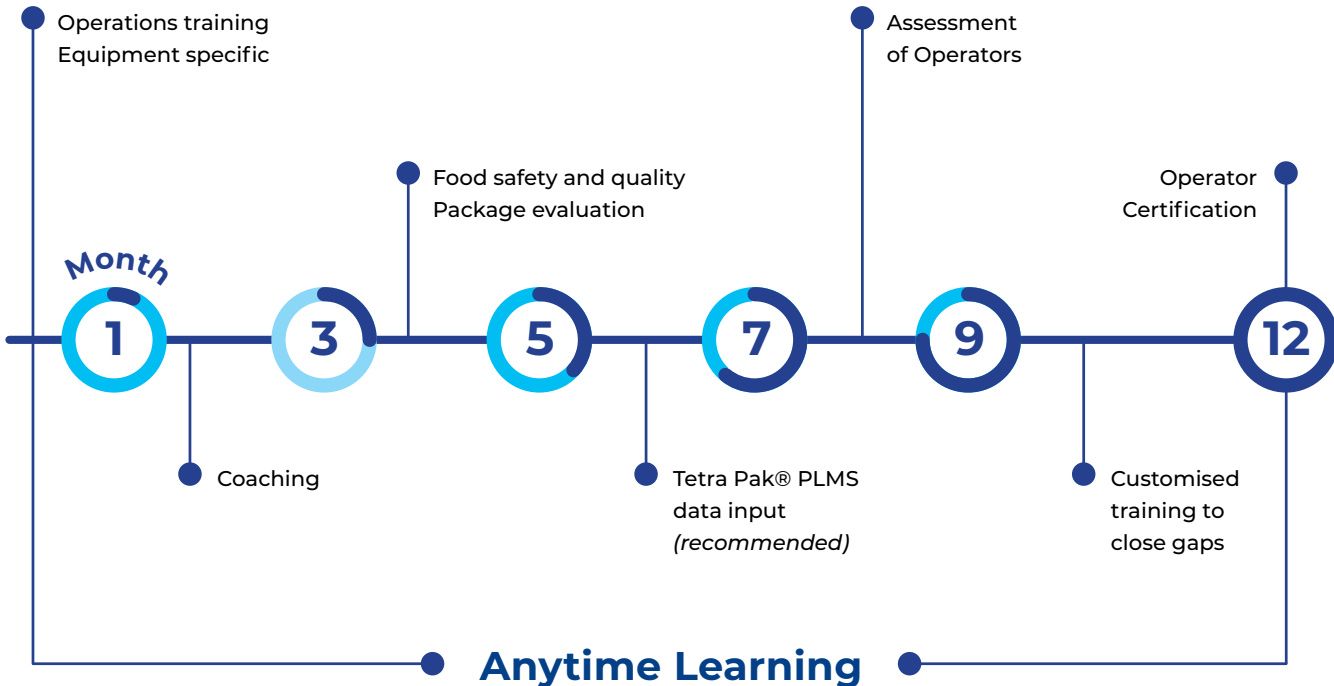
We have developed several Competence Development Programmes for the different roles contact your sales representative in your market.





# Competence Development Programmes

## Filling machine operator



Tetra Pak® Training Services has developed many different Competence Development Programmes for different roles. We can tailor your needs together with our Portfolio Specialists.



For more information about our Competence Development Programmes, please visit <http://www.tetrapak.com/services/training-services>

# 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 following the Assess-Train-Certify concept.

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 over 60 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>



**Take your staff's competence development to the next level.**

Blended learning, a combination of classroom and online training, has proven to be the recipe for success when designing Competence Development Programmes.

We have partnered with specialist providers of factory floor learning, problem solving and real-time knowledge sharing systems

Find out more about parts of the offering Connected Workforce in the section Anytime Learning.

**Please visit:**



“ Change is the  
end result of all  
true learning. ”

Leo Buscaglia

# 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





# Packaging



Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20100	Operations Training Tetra Pak® A3/CompactFlex-0200-0300	4	6	19
CT-20577	Operations Training Tetra Pak® A3/CompactFlex-0400	4	6	19
CT-20105	Operations Training Tetra Pak® A3/CompactFlex-0200-0300 PullTab™	4.5	6	20
CT-20578	Operations Training Tetra Pak® A3/CompactFlex-0400 PullTab™	4.5	6	20
CT-20119	Operations Training Tetra Pak® A3/Speed-0100	4	6	21
CT-20101	Operations Training Tetra Pak® A3/Speed-0200-0400	4	6	21
CT-20608	Operations Training Tetra Pak® A3/Speed-0500	4	6	21
CT-20121	Operations Training Tetra Pak® A3/Speed-0100 PullTab™	4.5	6	22
CT-20107	Operations Training Tetra Pak® A3/Speed 0200-0400 PullTab™	4.5	6	22
CT-20124	Operations Training Tetra Pak® A3/Speed-0100 DIMC	4.5	6	23
CT-20110	Operations Training Tetra Pak® A3/Speed-0200-0400 DIMC	4.5	6	23
CT-20120	Operations Training Tetra Pak® A3/Flex-0100-0160	4	6	24
CT-20102	Operations Training Tetra Pak® A3/Flex-0200-0400	4	6	24
CT-20616	Operations Training Tetra Pak® A3/Flex-0600	4	6	24
CT-20122	Operations Training Tetra Pak® A3/Flex-0100-0160 PullTab™	4.5	6	25
CT-20108	Operations Training Tetra Pak® A3/Flex-0200-0400 PullTab™	4.5	6	25
CT-20123	Operations Training Tetra Pak® A3/Flex-0100-0160 DIMC	4.5	6	26
CT-20109	Operations Training Tetra Pak® A3/Flex-0200-0400 DIMC	4.5	6	26
CT-20606	Operations Training Tetra Pak® A3/Flex-0600 DIMC	4.5	6	26
CT-20318	Operations Training Tetra Pak® TBA/8-1000-1200	4	6	27
CT-20302	Operations Training Tetra Pak® TBA/19-0100-0200	4	6	28
CT-20300	Operations Training Tetra Pak® TBA/19-0100-0200 ASU	4	6	29
CT-20301	Operations Training Tetra Pak® TBA/19-0100-0200 ASU PullTab™	4.5	6	30
CT-20125	Operations Training Tetra Pak® TBA/19-0300-0400	4	6	31
CT-20304	Operations Training Tetra Pak® TBA/19-0300-0400 PullTab™	4.5	6	32
CT-20322	Operations Training Tetra Pak® TBA/21-0500	4.5	6	33
CT-20319	Operations Training Tetra Pak® TBA/22-0500	4.5	6	34
CT-20309	Operations Training Tetra Pak® AI Tetra Classic® Aseptic-0200-0300	4	6	35
CT-20312	Operations Training Tetra Pak® AI Tetra Classic® Aseptic-0800	4	6	35
CT-20106	Operations Training Tetra Pak® AI Tetra Classic® Aseptic-0900	4	6	35



Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20313	Operations Training Tetra Pak® Al Tetra Fino® Aseptic-0900	4	6	36
CT-20314	Operations Training Tetra Pak® Al Tetra Wedge® Aseptic-0900	4	6	37
CT-20652	Operations Training Tetra Pak® Al Tetra Classic® Aseptic-1000-1100	4	6	38
CT-20654	Operations Training Tetra Pak® Al Tetra Fino® Aseptic-1000-1100	4	6	39
CT-20653	Operations Training Tetra Pak® Al Tetra Wedge® Aseptic-1000-1100	4	6	40
CT-20655	Operations Training Tetra Pak® Al Tetra Fino® Aseptic-1000-1100 MiM	4	6	41
CT-20316	Operations Training Tetra Pak® TT/3-1700 LFU G1	4	6	42
CT-20145	Operations Training Tetra Pak® TT/3-1700 LFU G2	4	6	43
CT-20317	Operations Training Tetra Pak® TT/3-1800	4	6	44
CT-20126	Operations Training Tetra Pak® TT/3 XH 2000	4	6	45
CT-20138	Operations Training Tetra Pak® TT/3 XH IC 2000	4	6	46
CT-20635	Operations Training Tetra Pak® TR/27 TR/28-0300-0400	4	6	47
CT-20707	Operations Training Tetra Pak® TR/28-0500	4	6	48
CT-20315	Operations Training Tetra Pak® Simply 8	4	6	49
CT-20308	Operations Training Tetra Pak® E3/Compact Flex-0100	4	6	50
CT-20128	Operations Training Tetra Pak® E3/Flex-0100 DIMC	4.5	6	51
CT-20212	Operations Training Tetra Pak® E3/Speed-0100 DIMC	4.5	6	52
CT-20137	Operations Training Tetra Pak® E3/Speed Hyper 0200 PP	4	6	53
CT-20139	Operations Training Downstream Equipment Line Operation	1.5	6	54
CT-20327	Operations Training Tetra Pak® Line Controller 30-0100-0300 and Plus-0100	1	6	55
CT-20331	Operations Training Tetra Pak® Line Controller 30 Plus-0200-0300	1	6	56
CT-20223	Operations Training Tetra Pak® Line Controller 40-0100	1	6	57
CT-20356	Operations Training Tetra Pak® Capper 25-0100-0200	1	6	58
CT-20358	Operations Training Tetra Pak® Capper 25-0300	1	6	58
CT-20562	Operations Training Capper 30-0100	0.5	6	59
CT-20609	Operations Training Tetra Pak® Capper 40-0100	0.5	6	60
CT-20682	Operations Training Tetra Pak® Capper 60-0200	0.5	6	61
CT-20332	Operations Training Tetra Pak® Accumulator Helix 30-0200	1	6	62
CT-20333	Operations Training Tetra Pak® Accumulator Helix 30-0300	1	6	62
CT-20335	Operations Training Tetra Pak® Accumulator Helix 30-0400-0600	1	6	62

Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20336	Operations Training Tetra Pak® Accumulator Helix 30-0700	1	6	62
CT-20614	Operations Training Tetra Pak® Accumulator Helix 30-0800	1	6	62
CT-20350	Operations Training Tetra Pak® Accumulator Helix 10-0200	1	6	63
CT-20351	Operations Training Tetra Pak® Accumulator Helix 10-0300	1	6	63
CT-20353	Operations Training Tetra Pak® Accumulator Helix 10-0400-0500	1	6	63
CT-20217	Operations Training Tetra Pak® Accumulator Helix 40-0100	1	6	64
CT-20337	Operations Training Tetra Pak® Straw Applicator 30-0300	1.5	6	65
CT-20581	Operations Training Tetra Pak® Straw Applicator 30-0400-0500	1.5	6	65
CT-20219	Operations Training Tetra Pak® Straw Applicator 40-0100	0.5	6	66
CT-20345	Operations Training Tetra Pak® Cap Applicator 30-0100-0300 ScrewCap™	1.5	6	67
CT-20586	Operations Training Tetra Pak® Cap Applicator 30-0400 ScrewCap™	1.5	6	67
CT-20619	Operations Training Tetra Pak® Cap Applicator 30-0200 DreamCap™	1.5	6	68
CT-20620	Operations Training Tetra Pak® Cap Applicator 30-0400 DreamCap™	1.5	6	68
CT-20618	Operations Training Tetra Pak® Cap Applicator 30-0100-0300 ReCap™	1.5	6	69
CT-20349	Operations Training Tetra Pak® Cardboard Packer 30/Speed-0100-0400	1.5	6	70
CT-20368	Operations Training Tetra Pak® Film Wrapper 32-0200	1.5	6	71
CT-20381	Operations Training Tetra Pak® Film Wrapper 68-0300-0600	1	6	72
CT-20369	Operations Training Tetra Pak® Multi Shrink 30-0200	1.5	6	73
CT-20585	Operations Training Tetra Pak® Multi Shrink 30-0500	1.5	6	74
CT-20354	Operations Training Tetra Pak® Tray Shrink 30-0200-0400	1	6	75
CT-20583	Operations Training Tetra Pak® Shrink Wrapper 32-0100-0200	1.5	6	76
CT-20594	Operations Training Tetra Pak® Shrink Wrapper 40 0100-0200	1.5	6	77
CT-20379	Operations Training Tetra Pak® Cardboard Packer 12-0100-0200	1	6	78
CT-20221	Operations Training Tetra Pak® Cardboard Packer 30-0500	1	6	79
CT-20580	Operations Training Tetra Pak® Cardboard Packer 32-0300-0700	1.5	6	80
CT-20709	Operations Training Tetra Pak® Cardboard Packer 34-0100	3.5	6	81
CT-20359	Operations Training Tetra Pak® Cardboard Packer 70-0400-0600	1	6	82
CT-20362	Operations Training Tetra Pak® Cardboard Packer 70-0700-1000	1	6	82
CT-20366	Operations Training Tetra Pak® Cardboard Packer 70-1100-1200	1	6	82
CT-20111	Operations Training A520i for Tetra Pak® by Domino	1	6	83





Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20600	Operations Training Ax550i for Tetra Pak® by Domino	0.5	6	84
CT-20698	Operations Training Tetra Pak® R1 0300-0400	3*	6	85
CT-20622	Operations Training Tetra Pak® R1 0500	3*	6	85
CT-20623	Operations Training Tetra Pak® R2 0500	3*	6	86
CT-20714	Operations Training Tetra Pak® R2 0600	3*	6	86
CT-20674	Operations Training CM/HHS 700/160 for Tetra Pak® by Meurer	1	6	87
CT-20675	Operations Training CM/HTW 450 for Tetra Pak® by Meurer	1	6	88

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

## Tetra Pak® A3/CompactFlex

**0200-0300: CT-20100**

**0400: CT-20577**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A3/CompactFlex with PullTab™

**0200-0300: CT-20105**

**0400: CT-20578**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description

This is a fundamental training to be able to operate a Tetra Pak® A3/ CompactFlex 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.





<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilisation Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A3/Speed

**0100: CT-20119**

**0200-0300: CT-20105**

**0400: CT-20578**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilisation Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A3/Speed with PullTab™

**0100: CT-20121**

**0200-0400: CT-20107**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description

This is a fundamental training to be able to operate a Tetra Pak® A3/Speed 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.





<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilisation Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	



## Tetra Pak® A3/Speed with DIMC

**0100: CT-20124**

**0200-0400: CT-20110**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description

This is a fundamental training to be able to operate a Tetra Pak® A3/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.





<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilisation Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A3/Flex

**0100-0160: CT-20120**

**0200-0400: CT-20102**

**0600: CT-20616**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilisation Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A3/Flex with PullTab™

**0100-0160: CT-20122**

**0200-0400: CT-20108**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description

This is a fundamental training to be able to operate a Tetra Pak® A3/Flex 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





<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilisation Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A3/Flex with DIMC

**0100-0160: CT-20120**

**0200-0400: CT-20102**

**0600: CT-20616**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® A3/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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilisation Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TBA/8-1000-1200

### CT-20302

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TBA/19-0100-0200

### CT-20302

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TBA/19-0100-0200 ASU

### CT-20300

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	



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

### CT-20301

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® TBA/19 filling machine with ASU and PullTab™. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• eBeam Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TBA/19-0300-0400

### CT-20125

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

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

### CT-20304

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® TBA/19 filling machine with PullTab™. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TBA/21-0500

### CT-20322

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TBA/22-0500

### CT-20319

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	


## Tetra Pak® A1 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® A1 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> <li>• Check Equipment</li> </ul>	<ul style="list-style-type: none"> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A1 Tetra Fino® Aseptic-0900

### CT-20313

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description





This is a fundamental training to be able to operate a Tetra Pak® A1 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> <li>• Check Equipment</li> </ul>	<ul style="list-style-type: none"> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	



## Tetra Pak® A1 Tetra Wedge® Aseptic-0900

### CT-20314

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® A1 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> <li>• Check Equipment</li> </ul>	<ul style="list-style-type: none"> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A1 Tetra Classic® Aseptic-1000-1100

### CT-20652

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® A1 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A1 Tetra Fino® Aseptic-1000-1100

### CT-20654

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® A1 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> <li>• Check Equipment</li> </ul>	<ul style="list-style-type: none"> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A1 Tetra Wedge® Aseptic-1000-1100

### CT-20653

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® A1 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> <li>• Check Equipment</li> </ul>	<ul style="list-style-type: none"> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A1 Tetra Fino® Aseptic-1000-1100 MiM

### CT-20655

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® A1 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Basic Function of IMU</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TT/3-1700 LFU G1

### CT-20316

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TT/3-1700 LFU G2

### CT-20145

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TT/3-1800

### CT-20317

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	



## Tetra Pak® TT/3 XH 2000

### CT-20126

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TT/3 XH IC 2000

### CT-20138

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

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

### CT-20635

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Tetra Rex 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Disinfection and Hygienic Functions</li> <li>• Preparation</li> </ul>	<ul style="list-style-type: none"> <li>• Start Production</li> <li>• Package Checks</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / cartons min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TR/28-0500

### CT-20707

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Tetra Rex 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Disinfection and Hygienic Functions</li> <li>• Preparation</li> </ul>	<ul style="list-style-type: none"> <li>• Start Production</li> <li>• Package Checks</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Storage of Packaging Material</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / cartons min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® Simply 8

### CT-20315

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Supply</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / cartons min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® E3/CompactFlex-0100

### CT-20308

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• eBeam Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / cartons min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® E3/Flex-0100 DIMC

### CT-20128

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• eBeam Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / cartons min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® E3/Speed-0100 DIMC

### CT-20212

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• eBeam Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / cartons min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	



## Tetra Pak® E3/Speed Hyper 0200 PP

### CT-20137

 Target Group	<b>Operators</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• eBeam Safety</li> <li>• Hydrogen Peroxide</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System and Components</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> </ul>	<ul style="list-style-type: none"> <li>• Check Equipment</li> <li>• Package Checks</li> <li>• Strip Splice and Strip Reel</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Sterilization Liquid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / cartons min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Downstream Equipment Line Operation

### CT-20139

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Tetra Pak® Filling Line</li> <li>• Downstream Line Components</li> <li>• Preparation</li> <li>• Conveyor Lubrication</li> <li>• Check Production</li> <li>• Perform Stops</li> <li>• Care and Clean</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Recognise how a Tetra Pak® filling line is built up</li> <li>• Know how different downstream equipment's are connected to each other</li> <li>• Be able to prepare, operate and perform checks on the downstream line</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

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

### CT-20327

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Line Controller Introduction</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Be able to interact with the equipment through the production cycle - preparation to weekly care</li> <li>• Be able to work safely on the equipment</li> <li>• Recognise the Tetra Pak® line and its components</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning aids for daily care</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Line Controller 30 Plus-0200-0300

### CT-20331

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Line Controller Introduction</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Be able to interact with the equipment through the production cycle - preparation to weekly care</li> <li>• Be able to work safely on the equipment</li> <li>• Recognise the Tetra Pak® line and its components</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning aids for daily care</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Line Controller 40-0100

### CT-20223

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description





This is a fundamental training to be able to operate a Tetra Pak® Line Controller 40. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Line Controller Introduction</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Be able to interact with the equipment through the production cycle - preparation to weekly care</li> <li>• Be able to work safely on the equipment</li> <li>• Recognise the Tetra Pak® line and its components</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning aids for daily care</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Capper 25

**0100-0200: CT-20356**

**0300: CT-20358**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Capper 25. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Stop Production</li> <li>• Perform Cleaning after Smashed Package</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and caps</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Capper 30-0100

### CT-20562

 Target Group	<b>Operators</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Capper 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Stop Production</li> <li>• Perform Cleaning after Smashed Package</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and caps</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Capper 40-0100

### CT-20609

 Target Group	<b>Operators</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description





This is a fundamental training to be able to operate a Tetra Pak® Capper 40. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Stop Production</li> <li>• Perform Cleaning after Smashed Package</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and caps</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>



## Tetra Pak® Capper 60-0200

### CT-20682

 Target Group	<b>Operators</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description

This is a fundamental training to be able to operate a Tetra Pak® Capper 60. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Stop Production</li> <li>• Perform Cleaning after Smashed Package</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and caps</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## 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
- Perform Cleaning after Package Damage
- Stop Production
- 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 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)


## 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Perform Cleaning after Package Damage</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Accumulator Helix 40-0100

### CT-20217

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Perform Cleaning after Package Damage</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Straw Applicator 30

**0300: CT-20337**

**0400-0500: CT-20581**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Perform Cleaning after Package Damage</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and straw boxes</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors, tape and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Straw Applicator 40-0100

### CT-20219

 Target Group	<b>Operators</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Perform Cleaning after Package Damage</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and straw boxes</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors, tape and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Cap Applicator 30 ScrewCap™

**0100-0300: CT-20345**

**0400: CT-20586**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Package Checks</li> <li>• Perform Cleaning after Package Damage</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Conversion</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and caps</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Cap Applicator 30 DreamCap™

**0200: CT-20619**

**0400: CT-20620**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Package Checks</li> <li>• Perform Cleaning after Package Damage</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Conversion</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and caps</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>



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

### CT-20618

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Package Checks</li> <li>• Perform Cleaning after Package Damage</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Conversion</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and caps</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

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

### CT-20349

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 30/Speed. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Tray and Box Check</li> <li>• Perform Cleaning after Smashed Packages</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and cardboard blanks</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Film Wrapper 32-0200

### CT-20368

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Film Wrapper 32. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Package Checks</li> <li>• Perform Cleaning after Smashed Packages</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and film reels</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Film Wrapper 68-0300-0600

### CT-20381

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Film Wrapper 68. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Package Checks</li> <li>• Perform Cleaning after Smashed Packages</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and film reels</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Multi Shrink 30-0200

### CT-20369

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Multi Shrink 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Tray Checks</li> <li>• Perform Cleaning after Smashed Trays</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and film reels</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Multi Shrink 30-0500

### CT-20585

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Multi Shrink 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Package Checks</li> <li>• Perform Cleaning after Smashed Packages</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and film reels</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Tray Shrink 30-0200-0400

### CT-20354

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Tray Shrink 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Tray Checks</li> <li>• Perform Cleaning after Smashed Trays</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and film reels</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Shrink Wrapper 32-0100-0200

### CT-20583

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description





This is a fundamental training to be able to operate a Tetra Pak® Shrink Wrapper 32. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Tray Checks</li> <li>• Perform Cleaning after Smashed Trays</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and film reels</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>



## Tetra Pak® Shrink Wrapper 40-0100-0200

### CT-20594

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Shrink Wrapper 40. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Tray Checks</li> <li>• Perform Cleaning after Smashed Trays</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and film reels</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Cardboard Packer 12-0100-0200

### CT-20379

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 12. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Tray and Box Check</li> <li>• Perform Cleaning after Smashed Packages</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and cardboard blanks</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Cardboard Packer 30-0500

### CT-20221

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Tray and Box Check</li> <li>• Perform Cleaning after Smashed Packages</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and cardboard blanks</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Cardboard Packer 32-0300-0700

### CT-20580

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 32. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Tray and Box Check</li> <li>• Perform Cleaning after Smashed Packages</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and cardboard blanks</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Cardboard Packer 34-0100

### CT-20709

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>3.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 34-0100. The course will cover how to use machine documentation, understand how to operate the equipment according to Operation Manual, understand the machine functions and perform mechanical settings.





<b>Content</b>	<ul style="list-style-type: none"> <li>• Cardboard Packer 34 Introduction</li> <li>• Pattern Forming</li> <li>• Tray Forming</li> <li>• Magazine</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Operate the machine in accordance to Operation Manual</li> <li>• Identify machine sections and terminology according to machine documentation</li> <li>• Identify components</li> <li>• Explain the package sequence flow in the machine</li> <li>• Explain different control functions on the TPOP</li> <li>• Explain the function of the tray forming unit</li> <li>• Set tray forming unit</li> <li>• Explain the function of the magazine unit</li> <li>• Set the magazine unit</li> <li>• Explain the function of the Infeed unit</li> <li>• Set the Infeed unit</li> <li>• Explain the function of the pattern forming unit</li> <li>• Set pattern forming unit</li> <li>• Explain the function of the wraparound unit</li> <li>• Set the wraparound unit</li> <li>• Explain the hotmelt unit</li> <li>• Set the hotmelt unit / guns</li> <li>• Set the Servo drive systems</li> <li>• Describe supply system</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling machine including packaging material / strip / hot melt for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Cardboard Packer 70

**0400-0600: CT-20359**

**0700-1000: CT-20362**

**1100-1200: CT-20366**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 70. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Tray and Box Check</li> <li>• Perform Cleaning after Package Crash</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Supply Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and cardboard blanks</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## A520i for Tetra Pak® by Domino

### CT-20111

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• A520i Introduction</li> <li>• Health and Safety</li> <li>• Ink Principles and Function</li> <li>• Operation and Quickstep</li> <li>• Printing Performance</li> <li>• Care and Cleaning</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Be able to operate the equipment, including creating messages</li> <li>• Be able to care for the equipment, including replacing articles of consumption</li> <li>• Know what health and safety precautions to observe when performing operator tasks</li> <li>• Recognise the principle and basic function of the ink system</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• This course takes place mainly by the equipment, but some parts can be done without it</li> <li>• It must be possible to operate the equipment, but it must not necessarily be connected to a filling machine</li> <li>• Proper PPE</li> <li>• Safety Data Sheets for the current ink types</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Ax550i for Tetra Pak® by Domino

### CT-20600

 Target Group	<b>Operators</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.





<b>Content</b>	<ul style="list-style-type: none"> <li>• Ax550i Introduction</li> <li>• Health and Safety</li> <li>• Operation</li> <li>• Quickstep</li> <li>• Printing Performance</li> <li>• Fluid Supply</li> <li>• Care and Cleaning</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Know what health and safety precautions to observe when performing operator tasks</li> <li>• Be able to operate the equipment, including creating messages</li> <li>• Be able to care for the equipment, including replacing articles of consumption</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• This course takes place mainly by the equipment, but some parts can be done without it</li> <li>• It must be possible to operate the equipment, but it must not necessarily be connected to a filling machine</li> <li>• Proper PPE</li> <li>• Safety Data Sheets for the current ink types</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>



## Tetra Pak® R1

**0300-0400: CT-20698**

**0500: CT-20622**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>3*</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.





<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> <li>• Check Equipment</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	The machine ready to run with water

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

## Tetra Pak® R2

**0500: CT-20623**

**0600: CT-20714**

 Target Group	<b>Operators</b>
 Duration (Days)	<b>3*</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• General Control Panel Knowledge</li> <li>• Machine Components and Functions</li> <li>• Prepare after Weekly Care</li> <li>• Prepare after Daily Care</li> <li>• Start Production</li> <li>• Check Equipment</li> <li>• Supply Packaging Material</li> <li>• Stop Production</li> <li>• Cleaning</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	The machine ready to run with water

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

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

### CT-20674

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Functions and Processes</li> <li>• Start up</li> <li>• Operation</li> <li>• Preparation</li> <li>• Production</li> <li>• End of Production</li> <li>• Cleaning</li> <li>• Change over</li> <li>• Perform daily / weekly / monthly care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Be able to operate the machine through the production cycle - preparation to weekly care</li> <li>• Know all safety measures for the operation</li> <li>• Know how to do mechanical Recipe changes</li> <li>• Know how to eliminate simple operational faults</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and film reels</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## CM/HTW 450 for Tetra Pak® by Meurer

### CT-20675

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Functions and Processes</li> <li>• Start up</li> <li>• Operation</li> <li>• Preparation</li> <li>• Production</li> <li>• End of Production</li> <li>• Cleaning</li> <li>• Change over</li> <li>• Perform daily / weekly / monthly care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Be able to operate the machine through the production cycle - preparation to weekly care</li> <li>• Know all safety measures for the operation</li> <li>• Know how to do mechanical Recipe changes</li> <li>• Know how to eliminate simple operational faults</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and film reels</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

# 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





Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20255	Operations Training Introduction to Plant	2	12	92
CT-20256	Operations Training Introduction to Plant Operation	2	12	93
CT-20264	Operations Training Milk Reception Unit	2	8	94
CT-20155	Operations Training Tetra Alsafe®	3	8	95
CT-20664	Operations Training Tetra Pak® Aseptic Tank	3	8	96
CT-20203	Operations Training Tetra Pak® Homogenizer	1	8	97
CT-20166	Operations Training Tetra Therm® Aseptic Drink	3	8	98
CT-20167	Operations Training Tetra Therm® Aseptic Flex (Indirect UHT System)	2.5	8	99
CT-20169	Operations Training Tetra Therm® Aseptic VTIS (Direct UHT System)	2.5	8	100
CT-20143	Operations Training Tetra Pak® VTIS Plus Mode	2.5	8	101
CT-20144	Operations Training Tetra Pak® VTIS Flex Mode	2.5	8	102
CT-20170	Operations Training Tetra Therm® Lacta	3	8	103
CT-20272	Operations Training Tetra Pak® Pasteurizer D	3	8	104
CT-20168	Operations Training Tetra Therm® Aseptic Visco (THE)	3	8	105
CT-20658	Operations Training Tetra Therm® Aseptic Visco (SSHE)	3	8	106
CT-20267	Operations Training Tetra Pak® Extraction Unit Soy	3	8	107
CT-20164	Operations Training Tetra Pak® High Shear Mixer	2	8	108
CT-20152	Operations Training Tetra Albatch™	1.5	8	109
CT-20153	Operations Training Tetra Alblend®	3	8	110
CT-20154	Operations Training Tetra Albrix™	3	8	111
CT-20262	Operations Training Tetra Aseptic Dosing Unit E (Tetra Aldose®)	2	8	112
CT-20156	Operations Training Tetra FlexDos™	1	8	113
CT-20161	Operations Training Tetra Pak® CIP Unit	1.5	8	114
CT-20204	Operations Training Tetra Pak® Separator	1	8	115
CT-20672	Operations Training Tetra Pak® Standardization Unit S2	2	6	116
CT-20668	Operations Training Carbonator	2	6	117
CT-20676	Operations Training Deaerator	1	6	118
CT-20678	Operations Training Multimix	2	6	119
CT-20680	Operations Training Simultmix	2	6	120
CT-20150	Operations Training Powder Production – Drying	3	6	121

Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20151	Operations Training Powder Production – Evaporation	3	6	122
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CT-20253	Operations Training Final Pressing & Mould Handling System	3	8	124
CT-20254	Operations Training Tetra Pak® Blockformer System	2	8	125
CT-20157	Operations Training Tetra Pak® Casomatic System MC: Level 1	3	8	126
CT-20158	Operations Training Tetra Pak® Casomatic System MC: Level 2	2	8	127
CT-20159	Operations Training Tetra Pak® Casomatic System SC: Level 1	3	8	128
CT-20160	Operations Training Tetra Pak® Casomatic System SC: Level 2	2	8	129
CT-20233	Operations Training Tetra Pak® Cheddaring Machine	2	8	130
CT-20687	Operations Training Tetra Pak® Cheddaring Machine 5	1.5	8	131
CT-20232	Operations Training Tetra Pak® Cheese Vat OST	2	8	132
CT-20686	Operations Training Tetra Pak® Cheese Vat OO9	1	8	133
CT-20688	Operations Training Tetra Pak® Cheese Vat HCV	1.5	8	134
CT-20689	Operations Training Tetra Pak® GDL and Rennet Dosing	0.5	8	135
CT-20691	Operations Training Tetra Pak® Cooker Stretcher (SAW series)	1	8	136
CT-20693	Operations Training Tetra Pak® Rotatory Moulder Machine RMC 12	1	8	137
CT-20695	Operations Training Tetra Pak® Cheese Vat Yield Master	1.5	8	138
CT-20248	Operations Training Tetra Pak® Automatic Single Stick Inserter	0.5	8	139
CT-20702	Operations Training Tetra Pak® Automatic Multi Stick Inserter	1	8	140
CT-20162	Operations Training Tetra Pak® Continuous Freezer	1	8	141
CT-20163	Operations Training Tetra Pak® Continuous Freezer S	1	8	142
CT-20716	Operations Training Ice Cream Choice Filler A1	2	8	143
CT-20719	Operations Training Ice Cream Smart Filler A1	2	8	144
CT-20718	Operations Training Ice Cream Filling Machine (Manager Training Ice Cream Filler)	2	6	145
CT-20234	Operations Training Tetra Pak® Dip and Transfer Unit A3	1	8	146
CT-20235	Operations Training Tetra Pak® Extrusion Tunnel A3	2	8	147
CT-20266	Operations Training Tetra Pak® Extrusion Tunnel M3	3	8	148
CT-20704	Operations Training Tetra Pak® Rotary Moulder 23/27 M	2	8	149
CT-20165	Operations Training Tetra Pak® Ingredient Doser	1	8	150
CT-20237	Operations Training Tetra Pak® Multilane Wrapper	0.5	8	151

## Introduction to Plant

### CT-20255

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

### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Plant production documents</li> <li>• General plant safety and hygiene practices</li> <li>• Processing areas and equipment</li> <li>• Services for plant production</li> <li>• Process flow and production schedule</li> <li>• Cleaning In Place set-up</li> <li>• Automation and electrical network</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Plant safety and hygiene for personnel, equipment and products</li> <li>• The plant processing equipment and services</li> <li>• The structure and purpose of plant production time schedule</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Follow plant safety guidelines and hygiene practices</li> <li>• Identify the plant production areas and equipment according to machinery lay out Identify the automation network and electrical components</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations / maintenance</li> <li>• Set of manuals available during the training</li> </ul>



## Introduction to Plant Operation

### CT-20256

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

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Plant production documents</li> <li>• General plant safety and hygiene practices</li> <li>• Processing areas and equipment</li> <li>• Services for plant production</li> <li>• Process flow and production schedule</li> <li>• Cleaning In Place set-up</li> <li>• Automation and electrical network</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Plant safety and hygiene for personnel, equipment and products</li> <li>• The plant processing equipment and services</li> <li>• The structure and purpose of plant production time schedule</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Follow plant safety guidelines and hygiene practices</li> <li>• Identify the plant production areas and equipment according to machinery lay out Identify the automation network and electrical components</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations / maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Milk Reception Unit

### CT-20264

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic function of the unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands-on activities</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Basic milk handling</li> <li>• The process of milk from cow to dairy</li> <li>• The main components in the unit, their functions and location</li> <li>• Basic food safety and the Critical Control Points (CCP)</li> <li>• Safety precautions and safety aspects</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Locate the main components on the unit</li> <li>• Prepare, start and operate the unit according to the OM</li> <li>• Describe the function of the push buttons on the HMI</li> <li>• Understand basic CIP technology and CIP procedures</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Alsafe®

### CT-20155

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Control Panel</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System</li> <li>• Food Safety</li> </ul>	<ul style="list-style-type: none"> <li>• Prepare Production</li> <li>• Production</li> <li>• Care and Cleaning</li> <li>• Caustic Soda</li> <li>• Nitric Acid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the aseptic line and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing an aseptic product</li> </ul> <p><b>The participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Locate the main components in the aseptic tank module</li> <li>• Understand the purpose of various steps in the aseptic tank module</li> <li>• Start and operate the tank according to the Operation Manual (OM)</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>	

## Tetra Pak® Aseptic Tank

### CT-20664

 Target Group	<b>Operators</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Control Panel</li> <li>• Machine Components and Functions</li> <li>• Sterile Air System</li> <li>• Food Safety</li> </ul>	<ul style="list-style-type: none"> <li>• Prepare Production</li> <li>• Production</li> <li>• Care and Cleaning</li> <li>• Caustic Soda</li> <li>• Nitric Acid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the line and their locations and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing a product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Understand the purpose of the various steps when operating the unit</li> <li>• Start and operate the unit according to the OM</li> <li>• Understand the function of the push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment logbook</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>	

## Tetra Pak® Homogenizer

### CT-20203

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operating the module according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• The main components, their functions and location</li> <li>• Working principles</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Basic homogenization theory</li> <li>• The working principles</li> <li>• The main components in the unit and their location and terminology</li> <li>• The importance of safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and locate the main components in the unit</li> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Follow safety precautions</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Therm® Aseptic Drink

### CT-20166

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Control Panel</li> <li>• Machine Components and Functions</li> <li>• Beverage Processing and Technology</li> <li>• Food Safety</li> <li>• Prepare Production</li> </ul>	<ul style="list-style-type: none"> <li>• Production</li> <li>• Stop Production</li> <li>• Check Production</li> <li>• Care and Cleaning</li> <li>• Verify Cleaning</li> <li>• Nitric Acid</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the aseptic line and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing a beverage product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the aseptic processing module</li> <li>• Understand the purpose of various steps in the processing module</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Therm® Aseptic Flex (Indirect UHT System)

### CT-20167

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>2.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Control Panel</li> <li>• Machine Components and Functions</li> <li>• Food Safety</li> </ul>	<ul style="list-style-type: none"> <li>• Prepare Production</li> <li>• Production</li> <li>• Production Checks</li> <li>• Care and Cleaning</li> <li>• Verify Cleaning</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the aseptic line and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing an aseptic product</li> </ul> <p><b>The participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the aseptic processing module</li> <li>• Understand the purpose of various steps in the processing module</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Therm® Aseptic VTIS (Direct UHT System)

### CT-20169

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>2.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Control Panel</li> <li>• Machine Components and Functions</li> <li>• Food Safety</li> </ul>	<ul style="list-style-type: none"> <li>• Stop Production</li> <li>• Production</li> <li>• Production Checks</li> <li>• Care and Cleaning</li> <li>• Verify Cleaning</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the aseptic line and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing an aseptic product</li> </ul> <p><b>The participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the aseptic processing module</li> <li>• Understand the purpose of various steps in the processing module</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>



## Tetra Therm® Aseptic VTIS Plus Mode

### CT-20143

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>2.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Control Panel</li> <li>• Machine Components and Functions</li> <li>• Food Safety</li> <li>• Prepare Production</li> </ul>	<ul style="list-style-type: none"> <li>• Stop Production</li> <li>• Production</li> <li>• Production Checks</li> <li>• Care and Cleaning</li> <li>• Verify Cleaning</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Control Panel</li> <li>• Machine Components and Functions</li> <li>• Food Safety</li> </ul> <p><b>The participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the aseptic processing module</li> <li>• Understand the purpose of various steps in the processing module</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Therm® Aseptic VTIS Flex Mode

### CT-20144

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>2.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### Description

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

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Control Panel</li> <li>• Machine Components and Functions</li> <li>• Food Safety</li> <li>• Prepare Production</li> </ul>	<ul style="list-style-type: none"> <li>• Stop Production</li> <li>• Production</li> <li>• Production Checks</li> <li>• Care and Cleaning</li> <li>• Verify Cleaning</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the aseptic line and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing an aseptic product</li> </ul> <p><b>The participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the aseptic processing module</li> <li>• Understand the purpose of various steps in the processing module</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Therm® Lacta

### CT-20170

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Caustic Soda</li> <li>• Nitric Acid</li> <li>• Control Panel</li> <li>• Milk Science</li> <li>• Microbiology of Milk</li> <li>• Machine Components and Functions</li> </ul>	<ul style="list-style-type: none"> <li>• Food Safety</li> <li>• Prepare Production</li> <li>• Production</li> <li>• Production Checks</li> <li>• Stop Production</li> <li>• Care and Cleaning</li> <li>• Verify Cleaning</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the line and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing a product</li> </ul> <p><b>The participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the aseptic processing module</li> <li>• Understand the purpose of various steps in the processing module</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Pasteurizer D

### CT-20272

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Caustic Soda</li> <li>• Nitric Acid</li> <li>• Control Panel</li> <li>• Milk Science</li> <li>• Microbiology of Milk</li> <li>• Machine Components and Functions</li> </ul>	<ul style="list-style-type: none"> <li>• Food Safety</li> <li>• Prepare Production</li> <li>• Production</li> <li>• Check Production</li> <li>• Stop Production</li> <li>• Cleaning In Place (CIP) Basics</li> <li>• Cleaning In Place (CIP)/COP</li> <li>• Verify Cleaning</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the line and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing a product</li> </ul> <p><b>The participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the aseptic processing module</li> <li>• Understand the purpose of various steps in the processing module</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Therm® Aseptic Visco (THE)

### CT-20168

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operations of the module according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• Daily and weekly care</li> <li>• Product behaviour</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the line and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing an aseptic product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the aseptic processing module</li> <li>• Understand the purpose of various steps in the processing module</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li style="width: 50%;">• Equipment, available and without defects</li> <li style="width: 50%;">• Proper PPE</li> <li style="width: 50%;">• Ability to run the machine with water / product when needed</li> <li style="width: 50%;">• Equipment specific tools for operations</li> <li style="width: 50%;">• Plant SOP, Critical Control Point plan, equipment log book</li> <li style="width: 50%;">• Set of manuals available during the training</li> <li style="width: 50%;">• Classroom with whiteboard / flip chart and projector</li> </ul>

## Tetra Therm® Aseptic Visco (SSHE)

### CT-20658

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operations of the module according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• Daily and weekly care</li> <li>• Product behaviour</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the line and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing an aseptic product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the aseptic processing module</li> <li>• Understand the purpose of various steps in the processing module</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li style="width: 50%;">• Equipment, available and without defects</li> <li style="width: 50%;">• Proper PPE</li> <li style="width: 50%;">• Ability to run the machine with water / product when needed</li> <li style="width: 50%;">• Equipment specific tools for operations</li> <li style="width: 50%;">• Plant SOP, Critical Control Point plan, equipment log book</li> <li style="width: 50%;">• Set of manuals available during the training</li> <li style="width: 50%;">• Classroom with whiteboard / flip chart and projector</li> </ul>

## Tetra Pak® Extraction Unit Soy

### CT-20267

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operating the module according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Unit components and functions</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the line and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing product in the unit</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the aseptic processing module</li> <li>• Understand the purpose of various steps in the processing module</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® High Shear Mixer

### CT-20164

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### 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 Almix). The training is task based around the operating manual.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Control Panel</li> <li>• Machine Components and Functions</li> <li>• Food Safety</li> <li>• Prepare Production</li> </ul>	<ul style="list-style-type: none"> <li>• Production</li> <li>• Check Production</li> <li>• Stop Production</li> <li>• Cleaning In Place (CIP) Basics</li> <li>• Cleaning In Place (CIP)/COP</li> <li>• Verify Cleaning</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the mixing system and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process steps of producing a product with the mixing system</li> </ul> <p><b>The participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Locate the main components in the mixing system</li> <li>• Understand the purpose of various functions in the mixing system</li> <li>• Start and operate the mixer according to the approved documentation</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface), if included in the system</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of following the production protocol (e.g. order and handling of ingredients)</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>



## Tetra Albatch™

### CT-20152

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### Description

This training is designed to give the participants operational skills for their regular duties and tasks as a Tetra Albatch™ 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operating the module according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the Tetra Albatch™ and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process steps of producing a product with Tetra Albatch™</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the tank according to the Operation Manual (OM)</li> <li>• Locate the main components in the Tetra Albatch™</li> <li>• Understand the purpose of various functions in the food processor</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Alblend®

### CT-20153

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operating the module according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the unit and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process and tasks required to produce product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the equipment according to the Operation Manual (OM)</li> <li>• Locate the main components of the in-line blender</li> <li>• Understand the purpose of the various steps when operating the in-line blender</li> <li>• Understand the function of the push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of the filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li style="width: 50%;">• Equipment, available and without defects</li> <li style="width: 50%;">• Proper PPE</li> <li style="width: 50%;">• Ability to run the machine with water / product when needed</li> <li style="width: 50%;">• Equipment specific tools for operations</li> <li style="width: 50%;">• Plant SOP, Critical Control Point plan, equipment log book</li> <li style="width: 50%;">• Set of manuals available during the training</li> <li style="width: 50%;">• Classroom with whiteboard / flip chart and projector</li> </ul>

## Tetra Albrix™

### CT-20154

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### Description

This training is designed to give the participants the knowledge of how to operate Tetra Albrix™ (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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operating the module according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the unit and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of sugar dissolving</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the continuous sugar-dissolving unit</li> <li>• Understand the purpose of the various steps when operating the unit</li> <li>• Understand the function of the push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of the filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li style="width: 50%;">• Equipment, available and without defects</li> <li style="width: 50%;">• Proper PPE</li> <li style="width: 50%;">• Ability to run the machine with water / product when needed</li> <li style="width: 50%;">• Equipment specific tools for operations</li> <li style="width: 50%;">• Plant SOP, Critical Control Point plan, equipment log book</li> <li style="width: 50%;">• Set of manuals available during the training</li> <li style="width: 50%;">• Classroom with whiteboard / flip chart and projector</li> </ul>

## Tetra Pak® Aseptic Dosing Unit E (Tetra Aldose®)

### CT-20262

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Hygiene</li> <li>• Preparation</li> <li>• Operations of unit according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Daily care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The importance of safety precautions</li> <li>• The importance of maintaining high hygiene</li> <li>• The function of the dosing unit</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Locate the main groups of the unit</li> <li>• Understand the use of the HMI (Human Machine Interface) control panel</li> <li>• Read and react to alarms</li> <li>• Prepare and start up</li> <li>• Start and run the unit according to best practice in manual</li> <li>• Operate the dosing unit to make aseptic dosing into product</li> <li>• Perform daily care</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li style="width: 50%;">• Equipment, available and without defects</li> <li style="width: 50%;">• Proper PPE</li> <li style="width: 50%;">• Ability to run the machine with water / product when needed</li> <li style="width: 50%;">• Equipment specific tools for operations</li> <li style="width: 50%;">• Plant SOP, Critical Control Point plan, equipment log book</li> <li style="width: 50%;">• Set of manuals available during the training</li> <li style="width: 50%;">• Classroom with whiteboard / flip chart and projector</li> </ul>

## Tetra FlexDos™

### CT-20156

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Hygiene</li> <li>• Preparation</li> <li>• Operations of unit according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Daily care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The importance of safety precautions</li> <li>• The importance of maintaining high hygiene</li> <li>• The function of the Tetra FlexDos™ unit</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Locate the main groups of the Tetra FlexDos™ unit</li> <li>• Understand the use of the HMI (Human Machine Interface) control panel</li> <li>• Read and react to alarms</li> <li>• Prepare and start up</li> <li>• Start and run the unit according to best practice in manual</li> <li>• Operate the Tetra FlexDos™ unit to make aseptic dosing into product</li> <li>• Perform daily care</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li style="width: 50%;">• Equipment, available and without defects</li> <li style="width: 50%;">• Proper PPE</li> <li style="width: 50%;">• Ability to run the machine with water / product when needed</li> <li style="width: 50%;">• Equipment specific tools for operations</li> <li style="width: 50%;">• Plant SOP, Critical Control Point plan, equipment log book</li> <li style="width: 50%;">• Set of manuals available during the training</li> <li style="width: 50%;">• Classroom with whiteboard / flip chart and projector</li> </ul>

## Tetra Pak® CIP Unit

### CT-20161

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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 CIP (Cleaning In Place) system. This training will also prepare the participants for more advanced training courses.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operating the module according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the cleaning line and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing a cleaning sequence</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the CIP Unit according to the Operation Manual (OM)</li> <li>• Locate the main components in the CIP Unit</li> <li>• Understand the purpose of various steps when operating the CIP Unit</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Separator

### CT-20204

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operating the unit according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• The main components, their functions and location</li> <li>• Working principles</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The basics of centrifugal separation and applications</li> <li>• The working principles</li> <li>• The main components in the unit and their location and terminology</li> <li>• The importance of the safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Identify and locate the main components in the unit</li> <li>• Understand design and function of the equipment</li> <li>• Understand the function of push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Follow safety precautions</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li style="width: 50%;">• Equipment, available and without defects</li> <li style="width: 50%;">• Proper PPE</li> <li style="width: 50%;">• Ability to run the machine with water / product when needed</li> <li style="width: 50%;">• Equipment specific tools for operations</li> <li style="width: 50%;">• Plant SOP, Critical Control Point plan, equipment log book</li> <li style="width: 50%;">• Set of manuals available during the training</li> <li style="width: 50%;">• Classroom with whiteboard / flip chart and projector</li> </ul>

## Tetra Pak® Standardization Unit S2

### CT-20204

 Target Group	<b>Operators</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description





This is a fundamental training to be able to operate a Tetra Pak® Standardization Unit S2. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Use of Documentation</li> <li>• General Hygiene</li> <li>• General Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Standardization Theory</li> <li>• Food Safety</li> <li>• Production</li> <li>• Care and Cleaning</li> <li>• Course Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment logbook</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>



## Carbonator

### CT-20668

 Target Group	<b>Operators</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operating the module according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components, location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process and tasks required to produce product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the carbonator</li> <li>• Understand the purpose of the various steps when operating the carbonator</li> <li>• Understand the function of the push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of the filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Set of manuals available during the training</li> </ul>

## Deaerator

### CT-20676

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training is designed to give the participants the knowledge of how to operate the 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operating the module according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components, location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process and tasks required to produce product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the deaerator</li> <li>• Understand the purpose of the various steps when operating the deaerator</li> <li>• Understand the function of the push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of the filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Set of manuals available during the training</li> </ul>

## Multimix

### CT-20678

 Target Group	<b>Operators</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operating the module according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components, location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process and tasks required to produce product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the multimix</li> <li>• Understand the purpose of the various steps when operating the multimix</li> <li>• Understand the function of the push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of the filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Set of manuals available during the training</li> </ul>

## Simultmix

### CT-20680

 Target Group	<b>Operators</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Operating the module according to the Operation Manual (OM)</li> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components, location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process and tasks required to produce product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Start and operate the unit according to the Operation Manual (OM)</li> <li>• Locate the main components of the simultmix</li> <li>• Understand the purpose of the various steps when operating the simultmix</li> <li>• Understand the function of the push buttons on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of the filling in the production protocol</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Set of manuals available during the training</li> </ul>

## Powder Production – Drying

### CT-20150

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





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• How to follow the process on HMI and P&amp;IDs (Piping and Instrumentation Diagram)</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components, location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process and tasks required to produce product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Setup, check, operate and Cleaning In Place (CIP) of the unit(s) according to the OM</li> <li>• Locate the main components and follow the process flow of the dryer</li> <li>• Understand the purpose of the various steps in the processing module</li> <li>• Understand the function of the selections on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production documents</li> <li>• Identify process control points and critical control points</li> <li>• Use and understand the manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Powder Production – Evaporation

### CT-20151

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





### 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 CIP (Cleaning In Place), 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 CIP steps according to the operation manual (OM). The course can include pasteurization and ingredient addition (if applicable to the process).

<b>Content</b>	<ul style="list-style-type: none"> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• How to follow the process on HMI and P&amp;IDs (Piping and Instrumentation Diagram)</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components, location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process and tasks required to produce product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Setup, check, operate and Cleaning In Place (CIP) of the unit(s) according to the OM</li> <li>• Locate the main components and follow the process flow of the dryer</li> <li>• Understand the purpose of the various steps in the processing module</li> <li>• Understand the function of the selections on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production documents</li> <li>• Identify process control points and critical control points</li> <li>• Use and understand the manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Powder Production – Wet Process

### CT-20238

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





### 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 CIP (Cleaning In Place), 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 CIP steps according to the operation manual (OM). The course can include pasteurization, homogenization and ingredient addition (if applicable to the process).

<b>Content</b>	<ul style="list-style-type: none"> <li>• How to read and use manual(s) and documentation</li> <li>• Module components and functions</li> <li>• How to follow the process on HMI and P&amp;IDs (Piping and Instrumentation Diagram)</li> <li>• Daily and weekly care</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components, location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process and tasks required to produce product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Setup, check, operate and Cleaning In Place (CIP) of the unit(s) according to the OM</li> <li>• Locate the main components and follow the process flow of the dryer</li> <li>• Understand the purpose of the various steps in the processing module</li> <li>• Understand the function of the selections on the HMI (Human Machine Interface)</li> <li>• Understand the different alarm signals</li> <li>• Know the importance of filling in the production documents</li> <li>• Identify process control points and critical control points</li> <li>• Use and understand the manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Final Pressing & Mould Handling System

### CT-20253

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• The main components, their functions and location</li> <li>• Cleaning In Place (CIP) and production functions</li> <li>• Operations from HMI</li> <li>• Use of documentation</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Basic line functions and main components</li> <li>• Cleaning In Place (CIP) and production program</li> <li>• Operational control</li> <li>• The importance of safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Understand design and function of the equipment</li> <li>• Locate the main components in the system</li> <li>• Understand and use the functions of Human Machine Interface (HMI)</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>



## Tetra Pak® Blockformer System

### CT-20254

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Functional parts and essential components</li> <li>• Product flow and product processing</li> <li>• Operating principles</li> <li>• Out of Control Action Plans</li> <li>• Performance improvement</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles of the system</li> <li>• Functions of the system and how to operate it</li> <li>• The methods of the CIP (Cleaning In Place) and production program</li> <li>• The importance of safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the system</li> <li>• Understand the function of the selections on the HMI (Human Machine Interface)</li> <li>• Understand how to use parameter settings to optimize performance</li> <li>• Use and understand the manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Casomatic System MC: Level 1

### CT-20157

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic principles of cheese making</li> <li>• Main functionality of the system and its main components</li> <li>• Cleaning In Place (CIP) and production functions</li> <li>• Operations from HMI</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The main components in the aseptic line and their location and terminology</li> <li>• The importance of safety precautions</li> <li>• The process of producing an aseptic product</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the system</li> <li>• Understand and use manuals and documentation</li> <li>• Operate the system and adjust production when needed</li> <li>• Understand the importance of safety precautions</li> <li>• Understand and use the functions of the HMI</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Casomatic System MC: Level 2

### CT-20158

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>Course CT-20157 "Tetra Pak® Casomatic system MC: Level 1"</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Out of Control Action Plans</li> <li>• Performance improvement</li> <li>• Parameters</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Key functions of the system, in depth</li> <li>• How to evaluate functionality of the system</li> <li>• What counter actions are possible to do when functionality is abnormal</li> <li>• The effect of key parameters and ways to improve performance</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the machine</li> <li>• Understand and use manuals and documentation</li> <li>• React on the most common abnormal system situations</li> <li>• Understand how to use parameter settings to optimize performance</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Casomatic System SC: Level 1

### CT-20159

	Target Group	<b>Operators and maintenance personnel</b>
	Duration (Days)	<b>3</b>
	Prerequisites	<b>None</b>
	Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic principles of cheese making</li> <li>• Main functionality of the system and its main components</li> <li>• Cleaning In Place (CIP) and production functions</li> <li>• Operations from HMI</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• How to evaluate functionality of the system</li> <li>• Basic functionality principles and main components</li> <li>• The methods of the CIP (Cleaning In Place) and production program</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the system</li> <li>• Understand and use manuals and documentation</li> <li>• Operate the system and adjust production when needed</li> <li>• Understand the importance of safety precautions</li> <li>• Understand and use the functions of the HMI</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Casomatic System SC: Level 2

### CT-20160

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>Course CT-20159 "Tetra Pak® Casomatic system SC: Level 1"</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Out of Control Action Plans</li> <li>• Performance improvement</li> <li>• Parameters</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Key functions of the system, in depth</li> <li>• How to evaluate functionality of the system</li> <li>• What counter actions are possible to do when functionality is abnormal</li> <li>• The effect of key parameters and ways to improve performance</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the system</li> <li>• Understand and use manuals and documentation</li> <li>• React on the most common abnormal system situations</li> <li>• Understand how to use parameter settings to optimize performance</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Cheddaring Machine

### CT-20233

	Target Group	<b>Operators and maintenance personnel</b>
	Duration (Days)	<b>2</b>
	Prerequisites	<b>None</b>
	Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Cheese technology and draining, acidification and salting process</li> <li>• Functionality and key parts</li> <li>• Cleaning In Place (CIP) general method</li> <li>• Production</li> <li>• Machine functionality advanced</li> <li>• Out of Control Action Plans</li> <li>• Performance Improvement</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Functionality principles and main components of the vat</li> <li>• How to evaluate functionality of the machine and improve its performance</li> <li>• The methods of the Cleaning In Place (CIP) (Cleaning In Place) and production program</li> <li>• The importance of safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the vat</li> <li>• Understand and use manuals and documentation</li> <li>• React on the most common abnormal machine situations</li> <li>• Understand and use the functions of HMI</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Cheddaring Machine 5

### CT-20687

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>Basic knowledge about food processing equipment</b>
 Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Product flow and product processing</li> <li>• Equipment functionality</li> <li>• Equipment main parts</li> <li>• Safety handling of the equipment</li> <li>• Production &amp; operation principles</li> <li>• Clean in Place</li> <li>• Control Panel and Human Machine Interface (HMI)</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>To prepare the customer operators into:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the machine</li> <li>• Understand and use manuals and documentation</li> <li>• React on the most common abnormal machine situations</li> <li>• Understand the importance of safety precautions</li> <li>• Understand and use the functions of Human Machine Interface (HMI)</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the equipment with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Hand tools</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Additional spare parts required for start up</li> </ul>

## Tetra Pak® Cheese Vat OST

### CT-20232

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Cheese technology and curd making process</li> <li>• Functionality and key parts</li> <li>• Cleaning In Place (CIP) general method</li> <li>• Production</li> <li>• Vat functionality advanced (e.g. mixing in rennet, order of ingredient addition, coagulation, cutting sequence, stirring sequence)</li> <li>• Out of Control Action Plans</li> <li>• Performance improvement</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Functionality principles and main components of the machine</li> <li>• How to evaluate functionality of the machine and optimise its performance</li> <li>• The methods of the CIP (Cleaning In Place) and production program</li> <li>• The importance of safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the machine</li> <li>• Understand and use manuals and documentation</li> <li>• React on the most common abnormal machine situations</li> <li>• Understand and use the functions of HMI</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>



## Tetra Pak® Cheese Vat OO9

### CT-20686

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>Basic knowledge about food processing equipment</b>
 Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Product flow and product processing</li> <li>• Equipment functionality</li> <li>• Equipment main parts</li> <li>• Safety handling of the equipment</li> <li>• Production &amp; operation principles</li> <li>• Clean in Place</li> <li>• Control Panel and Human Machine Interface (HMI)</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>To prepare the customer operators into:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the machine</li> <li>• Understand and use manuals and documentation</li> <li>• React on the most common abnormal machine situations</li> <li>• Understand the importance of safety precautions</li> <li>• Understand and use the functions of Human Machine Interface (HMI)</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the equipment with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Hand tools</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Additional spare parts required for start up</li> </ul>

## Tetra Pak® Cheese Vat HCV

### CT-20688

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>Basic knowledge about food processing equipment</b>
 Max. Participant	<b>8</b>

### 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

## Tetra Pak® GDL and Rennet Dosing

### CT-20689

 Target Group	<b>Operators</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>Basic knowledge about food processing equipment</b>
 Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Product flow and product processing</li> <li>• Equipment functionality</li> <li>• Equipment main parts</li> <li>• Safety handling of the equipment</li> <li>• Production &amp; operation principles</li> <li>• Clean in Place</li> <li>• Control Panel and Human Machine Interface (HMI)</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>To prepare the customer operators into:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the machine</li> <li>• Understand and use manuals and documentation</li> <li>• React on the most common abnormal machine situations</li> <li>• Understand the importance of safety precautions</li> <li>• Understand and use the functions of Human Machine Interface (HMI)</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the equipment with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Hand tools</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Additional spare parts required for start up</li> </ul>

## Tetra Pak® Cooker Stretcher (SAW series)

### CT-20691

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>Basic knowledge about food processing equipment</b>
 Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Product flow and product processing</li> <li>• Equipment functionality</li> <li>• Equipment main parts</li> <li>• Safety handling of the equipment</li> <li>• Production &amp; operation principles</li> <li>• Clean in Place</li> <li>• Control Panel and Human Machine Interface (HMI)</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>To prepare the customer operators into:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the machine</li> <li>• Understand and use manuals and documentation</li> <li>• React on the most common abnormal machine situations</li> <li>• Understand the importance of safety precautions</li> <li>• Understand and use the functions of Human Machine Interface (HMI)</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the equipment with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Hand tools</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Additional spare parts required for start up</li> </ul>

## Tetra Pak® Rotatory Molding Machine RMC 12

### CT-20693

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>Basic knowledge about food processing equipment</b>
 Max. Participant	<b>8</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Product flow and product processing</li> <li>• Equipment functionality</li> <li>• Equipment main parts</li> <li>• Safety handling of the equipment</li> <li>• Production &amp; operation principles</li> <li>• Clean in Place</li> <li>• Control Panel and Human Machine Interface (HMI)</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>To prepare the customer operators into:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the machine</li> <li>• Understand and use manuals and documentation</li> <li>• React on the most common abnormal machine situations</li> <li>• Understand the importance of safety precautions</li> <li>• Understand and use the functions of Human Machine Interface (HMI)</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the equipment with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Hand tools</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Additional spare parts required for start up</li> </ul>

## Tetra Pak® Cheese Vat Yield Master

### CT-20695

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>Basic knowledge about food processing equipment</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Product flow and product processing</li> <li>• Equipment functionality</li> <li>• Equipment main parts</li> <li>• Safety handling of the equipment</li> <li>• Production &amp; operation principles</li> <li>• Clean in Place</li> <li>• Control Panel and Human Machine Interface (HMI)</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>To prepare the customer operators into:</b></p> <ul style="list-style-type: none"> <li>• Influence and operate the machine</li> <li>• Understand and use manuals and documentation</li> <li>• React on the most common abnormal machine situations</li> <li>• Understand the importance of safety precautions</li> <li>• Understand and use the functions of Human Machine Interface (HMI)</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the equipment with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Hand tools</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Additional spare parts required for start up</li> </ul>

## Tetra Pak® Automatic Single Stick Inserter

### CT-20248

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• Principle of maintenance</li> <li>• Automation and electrical introduction</li> <li>• Basic troubleshooting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Automatic Multi Stick Inserter

### CT-20702

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>Access to processing equipment for hands-on training*: 1 to 2 hours</b>
 Max. Participant	<b>8</b>

### 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.





<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Best practise maintenance</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• Principle of maintenance</li> <li>• Basic troubleshooting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Perform routine maintenance care</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

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



## Tetra Pak® Continuous Freezer

### CT-20162

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### Description

This training is designed to give participants a technical and operational understanding of the continuous freezer including Tetra Pak® Continuous Freezer and Tetra Hoyer Frigus KF. 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

## Tetra Pak® Continuous Freezer S

### CT-20163

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### Description

This training is designed to give participants a technical and operational understanding of the self-contained continuous freezer including Tetra Pak® Continuous Freezer S and Tetra Hoyer Frigus SF. 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

## Ice Cream Choice Filler A1

### CT-20716

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





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction of ice cream filling machine</li> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manuals and documentation</li> <li>• Learning evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety of the machine</li> <li>• Working principles and control loops</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• Basic troubleshooting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Ice Cream Smart Filler AI

### CT-20719

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





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction of ice cream filling machine</li> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manuals and documentation</li> <li>• Learning evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety of the machine</li> <li>• Working principles and control loops</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• Basic troubleshooting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Ice Cream Filling Machine (Manager Training Ice Cream Filler)

### CT-20718

 Target Group	<b>Personnel with operational performing responsibility, e.g. line managers</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>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)</b>
 Max. Participant	<b>6</b>





### Description

This training is designed to give participants operational performance responsibility on the complete line, and technical understanding of the line and production procedures.

<b>Content</b>	<ul style="list-style-type: none"> <li>Working principles of components with focus on main components including technical construction of main components</li> <li>Operational and change-over procedures</li> <li>Production optimization</li> <li>Performance reporting</li> <li>How to read and use manual(s) and documentation</li> <li>Learning evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>Safety of the machine</li> <li>Technical working principles on each components on the complete line</li> <li>Operational procedures (start-up) on complete line</li> <li>Procedures for assuring right equipment setup (system check)</li> <li>Production change-over Procedures</li> <li>Production optimization</li> <li>Automation/electrical introduction</li> <li>Performance reporting on complete line</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>Assist on technical questions on the line</li> <li>Perform a production Start-up and production change on the complete line</li> <li>Troubleshoot process line issues</li> <li>Extract the right performance reporting from production</li> </ul>
<b>Key Benefits</b>	<ul style="list-style-type: none"> <li>Increase competence and knowledge level</li> <li>Increased employee commitment and engagement</li> <li>Increased equipment performance</li> <li>Ensured consistent desired product quality</li> <li>Reduced waste and increased line efficiency</li> </ul>

## Tetra Pak® Dip and Transfer Unit A3

### CT-20234

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• The importance of safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Extrusion Tunnel A3

### CT-20235

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles and control loops</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• The importance of safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Extrusion Tunnel M3

### CT-20266

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>Access to processing equipment for hands-on training*: 2 to 3 hours per day</b>
 Max. Participant	<b>8</b>

### 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.





<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles and control loops</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

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



## Tetra Pak® Rotary Moulder 23/27 M

### CT-20704

	Target Group	<b>Operators and maintenance personnel</b>
	Duration (Days)	<b>2</b>
	Prerequisites	<b>Access to processing equipment for hands-on training*: 2 to 3 hours per day</b>
	Max. Participant	<b>8</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles and control loops</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

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

## Tetra Pak® Ingredient Doser

### CT-20165

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles and control loops</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• Basic troubleshooting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Multilane Wrapper

### CT-20237

 Target Group	<b>Operators and maintenance personnel</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations</li> <li>• Set of manuals available during the training</li> </ul>

“ When you talk,  
you are only  
repeating what  
you already know.  
But if you listen,  
you may learn  
something new.”

Dalai Lama

# 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 TPMS customer lists and use the TPMS checklists
- Lay the foundation for performing basic troubleshooting on the mechanical parts



# Packaging



Maintenance

Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20216	Maintenance Training Tetra Pak® Aseptic Filling Machines Basic	4	6	158
CT-20440	Maintenance Training Tetra Pak® A3/CompactFlex-0200-0300	9	6	159
CT-20579	Maintenance Training Tetra Pak® A3/CompactFlex-0400	9	6	159
CT-20426	Maintenance Training Tetra Pak® A3/Speed 0100	9	6	160
CT-20435	Maintenance Training Tetra Pak® A3/Speed 0200-0400	9	6	161
CT-20607	Maintenance Training Tetra Pak® A3/Speed 0500	9	6	161
CT-20411	Maintenance Training Tetra Pak® A3/Flex-0100	9	6	162
CT-20417	Maintenance Training Tetra Pak® A3/Flex-0150-0160	9	6	162
CT-20423	Maintenance Training Tetra Pak® A3/Flex-0200-0400	9	6	163
CT-20605	Maintenance Training Tetra Pak® A3/Flex-0600	9	6	164
CT-20645	Maintenance Training Tetra Pak® DIMC Flex-0200-0260 for A3	5	6	165
CT-20617	Maintenance Training Tetra Pak® DIMC Flex-0300-0500 for A3	5	6	166
CT-20613	Maintenance Training Tetra Pak® DIMC Flex-0600 for A3	5	6	167
CT-20646	Maintenance Training Tetra Pak® PullTab™ for A3	5	6	168
CT-20463	Maintenance Training Tetra Pak® TBA/8-1000-1200	9	6	169
CT-20442	Maintenance Training Tetra Pak® TBA/19-0100	9	6	170
CT-20448	Maintenance Training Tetra Pak® TBA/19-0200-0400	9	6	171
CT-20467	Maintenance Training Tetra Pak® TBA/21-0500	9	6	172
CT-20464	Maintenance Training Tetra Pak® TBA/22-0500	9	6	173
CT-20455	Maintenance Training Tetra Pak® AI-0900 Tetra Classic® Aseptic	9	6	174
CT-20456	Maintenance Training Tetra Pak® AI-0800 Tetra Fino® Aseptic	9	6	175
CT-20457	Maintenance Training Tetra Pak® AI-0900 Tetra Fino® Aseptic	9	6	176
CT-20458	Maintenance Training Tetra Pak® AI-0900 Tetra Wedge® Aseptic	9	6	177
CT-20597	Maintenance Training Tetra Pak® AI-1000 Tetra Classic® Aseptic/Tetra Fino® Aseptic/Tetra Wedge® Aseptic	9	6	178
CT-20656	Maintenance Training Tetra Pak® AI-1100 Tetra Classic® Aseptic/Tetra Fino® Aseptic/Tetra Wedge® Aseptic	9	8	179
CT-20651	Maintenance Training Tetra Pak® Ai MiM	5	6	180
CT-20460	Maintenance Training Tetra Pak® TT/3-1800-2000	9	6	181
CT-20636	Maintenance Training Tetra Pak® TT/3 CAU for Tetra Top®	3.5	6	182
CT-20637	Maintenance Training Tetra Pak® TR/27 and TR/28 CAU for Tetra Rex®	4.5	6	183





Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20470	Maintenance Training Tetra Pak® TR/27 0200-0400 and TR/28 0200-0400	9	6	184
CT-20708	Maintenance Training Tetra Pak® TR/28-0500	9	6	185
CT-20450	Maintenance Training Tetra Pak® E3/Speed-0100	9	6	186
CT-20213	Maintenance Training Tetra Pak® DIMC Speed-0100 for E3	5	6	187
CT-20604	Maintenance Training Tetra Pak® E3/Speed Hyper-0200	9	6	188
CT-20560	Maintenance Training Tetra Pak® E3/Compact Flex-0100	9	6	189
CT-20574	Maintenance Training Tetra Pak® E3/Flex-0100	9	6	190
CT-20575	Maintenance Training Tetra Pak® DIMC Flex-0100 for E3	5	6	191
CT-20502	Maintenance Training Tetra Pak® Capper 25-0100-0300	1	6	192
CT-20214	Maintenance Training Tetra Pak® Capper 30-0100	1	6	193
CT-20603	Maintenance Training Tetra Pak® Capper 40-0100	3	6	194
CT-20554	Maintenance Training Tetra Pak® Capper 50-0100	1	6	195
CT-20524	Maintenance Training Tetra Pak® Capper 60-0100	1	6	196
CT-20472	Maintenance Training Tetra Pak® Line Controller 30-0200-0300	2	6	197
CT-20474	Maintenance Training Tetra Pak® Line Controller 30 Plus-0100	2	6	198
CT-20475	Maintenance Training Tetra Pak® Line Controller 30 Plus-0200-0300	2	6	198
CT-20596	Maintenance Training Tetra Pak® Line Controller 40-0100	2	6	199
CT-20479	Maintenance Training Tetra Pak® Accumulator Helix 30-0200-0600	1.5	6	200
CT-20482	Maintenance Training Tetra Pak® Accumulator Helix 30-0700	1.5	6	200
CT-20615	Maintenance Training Tetra Pak® Accumulator Helix 30-0800	1.5	6	201
CT-20218	Maintenance Training Tetra Pak® Accumulator Helix 40-0100	1.5	6	202
CT-20483	Maintenance Training Tetra Pak® Straw Applicator 30-0300-0500	2	6	203
CT-20220	Maintenance Training Tetra Pak® Straw Applicator 40-0100	2	6	204
CT-20647	Maintenance Training Tetra Pak® Cap Applicator 30 Flex Speed-0100-0400 (includes CPS)	4	6	205
CT-20516	Maintenance Training Tetra Pak® Shrink Wrapper 32-0100-0200	3.5	6	206
CT-20593	Maintenance Training Tetra Pak® Shrink Wrapper 40 0100-0200	4	6	207
CT-20595	Maintenance Training Tetra Pak® Cardboard Packer 12-0200	3.5	6	208
CT-20492	Maintenance Training Tetra Pak® Cardboard Packer 30 Speed-0100-0300	3.5	6	209
CT-20495	Maintenance Training Tetra Pak® Cardboard Packer 30 Speed-0400	3.5	6	209
CT-20222	Maintenance Training Tetra Pak® Cardboard Packer 30 Speed-0500	4	6	210



Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20486	Maintenance Training Tetra Pak® Cardboard Packer 32-0400	3.5	6	211
CT-20487	Maintenance Training Tetra Pak® Cardboard Packer 32-0500-0700	3.5	6	212
CT-20710	Maintenance Training Tetra Pak® Cardboard Packer 34 0100	1	6	213
CT-20510	Maintenance Training Tetra Pak® Cardboard Packer 70-0800-1200	3.5	6	214
CT-20599	Maintenance Training Ax550i for Tetra Pak® by Domino	1	6	215
CT-20699	Maintenance Training Tetra Pak® R1 0300-0400	6	6	216
CT-20590	Maintenance Training Tetra Pak® R1 0500	6	8	216
CT-20591	Maintenance Training Tetra Pak® R2 0500	6	8	217
CT-20715	Maintenance Training Tetra Pak® R2-0600	6	8	217
CT-20700	Maintenance Training CM/HHS 700/160 for Tetra Pak® by Meurer	2	6	218
CT-20701	Maintenance Training CM/HTW 450 for Tetra Pak® by Meurer	2	8	219

## Tetra Pak® Aseptic Filling Machines Basic

### CT-20216

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>Mechanical skills</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Main Groups of the Equipment</li> <li>• Package Forming, Jaw and Drive System</li> <li>• TPOP</li> <li>• Safety Signs and Indicators</li> <li>• Hydrogen Peroxide - Risks and Safe Handling</li> <li>• Filling Machine and Packaging Material Sterilisation</li> <li>• Sealing Systems</li> <li>• Cleaning of the Filling System</li> <li>• External Cleaning</li> <li>• Machine Documentation</li> </ul>	<ul style="list-style-type: none"> <li>• Reference Designation</li> <li>• Pneumatic System</li> <li>• Hydraulic System</li> <li>• Steam System</li> <li>• Lubrication System</li> <li>• Cooling Water System</li> <li>• Power Supply</li> <li>• PLC Safety System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Describe the basic functions of a filling machine producing aseptic packages</li> <li>• Interpret the safety regulations according to machine documentation</li> <li>• Describe safe handling of hydrogen peroxide</li> <li>• Describe the functions of sealing systems</li> <li>• Describe the function of the cleaning systems</li> <li>• Use the machine documentation systematically</li> </ul>	<ul style="list-style-type: none"> <li>• Explain the basics of reference designation</li> <li>• Describe the basic functions of supply systems</li> <li>• Recognize the basic principles of drive systems</li> <li>• Explain the product processing principles</li> <li>• Explain the different processes of packaging material sterilization</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A3/CompactFlex

**0200-0300: CT-20440**

**0400: CT-20579**

	Target Group	<b>Technicians</b>
	Duration (Days)	<b>9</b>
	Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
	Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® A3/CompactFlex Introduction</li> <li>• Tube Forming</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Filling Control System</li> <li>• Final Folder Unit</li> <li>• Automatic Splicing Unit</li> <li>• Sterile System</li> <li>• Headspace by Injection</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine group's functions, individually and together</li> <li>• Handle machine as technician using applicable parts from OM</li> <li>• Perform package checks according to OM</li> <li>• Use machine documentation systematically</li> <li>• Be able to perform settings related to maintenance</li> <li>• Locate and replace defective mechanical components</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® A3/Speed 0100

### CT-20426

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
 Max. Participant	<b>6</b>

### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic knowledge of how to operate the filling machine</li> <li>• Machine components and functions</li> <li>• Final Folder</li> <li>• Drive Unit</li> <li>• Paper Tracking</li> <li>• PMI/ASU</li> <li>• ASSU</li> <li>• Jaw System</li> </ul>	<ul style="list-style-type: none"> <li>• Sterile Air System</li> <li>• Peroxide System</li> <li>• Supply System</li> <li>• Filling System</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Package Integrity</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine Operation and introduction to the functions</li> <li>• Use machine documentation systematically</li> <li>• Follow safety regulations according to machine documentation</li> <li>• Set and replace components of the system</li> <li>• Perform maintenance</li> <li>• Basic troubleshooting</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A3/Speed

**0200-0400: CT-20435**

**0500: CT-20607**

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
 Max. Participant	<b>6</b>

### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® A3/Speed Introduction</li> <li>• Tube Forming</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Filling Control System</li> <li>• Final Folder Unit</li> <li>• Automatic Splicing Unit</li> <li>• Sterile System</li> <li>• Headspace by Injection</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine group's functions, individually and together</li> <li>• Handle machine as technician using applicable parts from OM</li> <li>• Perform package checks according to OM</li> <li>• Use machine documentation systematically</li> <li>• Be able to perform settings related to maintenance</li> <li>• Locate and replace defective mechanical components</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® A3/Flex

**0100: CT-20411**

**0150-0160: CT-20417**

	Target Group	<b>Technicians</b>
	Duration (Days)	<b>9</b>
	Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
	Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® A3/Flex Introduction</li> <li>• Tube Forming</li> <li>• Sterile System Components</li> <li>• Sterile System</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Final Folder</li> <li>• ASU</li> <li>• Sealing</li> <li>• Filling System</li> <li>• Headspace by Injection</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine Operation and introduction to the functions</li> <li>• Use machine documentation systematically</li> <li>• Follow safety regulations according to machine documentation</li> <li>• Set and replace components of the system</li> <li>• Perform maintenance</li> <li>• Basic troubleshooting</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® A3/Flex-0200-0400

### CT-20423

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® A3/Flex Introduction</li> <li>• Tube Forming</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Final Folder Unit</li> <li>• Automatic Splicing Unit</li> <li>• Sterile System</li> <li>• Headspace by Injection</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine group's functions, individually and together</li> <li>• Handle machine as technician using applicable parts from OM</li> <li>• Perform package checks according to OM</li> <li>• Use machine documentation systematically</li> <li>• Be able to perform settings related to maintenance</li> <li>• Locate and replace defective mechanical components</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® A3/Flex-0600

### CT-20605

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
 Max. Participant	<b>6</b>

### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® A3/Flex Introduction</li> <li>• Tube Forming</li> <li>• Sterile System Components</li> <li>• Sterile System</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Final Folder</li> <li>• ASU</li> <li>• Sealing</li> <li>• Filling System</li> <li>• Headspace by Injection</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine group's functions, individually and together</li> <li>• Handle machine as technician using applicable parts from OM</li> <li>• Perform package checks according to OM</li> <li>• Use machine documentation systematically</li> <li>• Be able to perform settings related to maintenance</li> <li>• Locate and replace defective mechanical components</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>



## Tetra Pak® DIMC Flex-0200-0260 for A3

### CT-20645

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>5</b>
 Prerequisites	<b>Attended related filling machine course</b>
 Max. Participant	<b>6</b>





### 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 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Machine Operation</li> <li>• Package Checks (Screw Cap related)</li> <li>• TPOP, Operational and Service Modes</li> <li>• Supply Systems</li> <li>• Injection System</li> <li>• Toolbox Exchange/Settings</li> <li>• Electrical Components</li> <li>• Positioning System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Know how to operate the equipment</li> <li>• Be able to perform Screw Cap related package integrity checks and how to solve/adjust faults</li> <li>• Understand what the supply systems are used for and how to perform service work on them</li> <li>• Perform service work on the machine</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® DIMC Flex-0300-0500 for A3

### CT-20617

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>5</b>
 Prerequisites	<b>Attended related filling machine course</b>
 Max. Participant	<b>6</b>





### 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 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• DIMC Introduction</li> <li>• Paper Web</li> <li>• Cap</li> <li>• Injection System</li> <li>• Pneumatic System</li> <li>• Cooling System</li> <li>• Granulate System</li> </ul>	<ul style="list-style-type: none"> <li>• Positioning System</li> <li>• Package Dumping</li> <li>• PE Particle Detection</li> <li>• DIMC Adaption</li> <li>• DIMC QC</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Know how to operate the equipment</li> <li>• Perform maintenance and common settings stated in the Maintenance Manual that doesn't require specialist knowledge or special tools</li> <li>• Set and replace components</li> <li>• Know how to evaluate caps and how to perform necessary adjustments related to cap evaluation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® DIMC Flex-0600 for A3

### CT-20613

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>5</b>
 Prerequisites	<b>Attended related filling machine course</b>
 Max. Participant	<b>6</b>





### 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 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• DIMC Introduction</li> <li>• Paper Web</li> <li>• Cap</li> <li>• Injection System</li> <li>• Pneumatic System</li> <li>• Cooling System</li> <li>• Granulate System</li> </ul>	<ul style="list-style-type: none"> <li>• Positioning System</li> <li>• Package Dumping</li> <li>• 3D Vision System</li> <li>• DIMC Adaption</li> <li>• DIMC QC</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Know how to operate the equipment</li> <li>• Perform maintenance and common settings stated in the Maintenance Manual that doesn't require specialist knowledge or special tools</li> <li>• Set and replace components</li> <li>• Know how to evaluate caps and how to perform necessary adjustments related to cap evaluation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® PullTab™ for A3

### CT-20646

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>5</b>
 Prerequisites	<b>Attended related filling machine course</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the PullTab™. During training the participants will be taught on how to set and replace components, perform maintenance and common settings stated in the Maintenance Manual 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• PullTab™ Introduction</li> <li>• Function Diagrams</li> <li>• Positioning System for Packaging Material</li> <li>• Positioning System for Applicators</li> <li>• Applicator Control</li> </ul>	<ul style="list-style-type: none"> <li>• Mechanical Settings</li> <li>• Electrical Systems</li> <li>• Safety Circuits</li> <li>• TPOP</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Know how to operate the equipment in accordance to Operation Manual (OM)</li> <li>• Perform production checks in accordance to Operation Manual (OM)</li> <li>• Identify hazardous areas, emergency stops and door guards</li> <li>• Understand the PullTab™ application cycle</li> <li>• Understand the positioning system for packaging material and for the application</li> <li>• Perform maintenance and common settings stated in the Maintenance Manual</li> <li>• Set and replace components</li> <li>• Describe volume and/or hole size change</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TBA/8-1000-1200

### CT-20463

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• TBA/8 Introduction</li> <li>• Supply Systems</li> <li>• Sterile Air System</li> <li>• Peroxide System</li> <li>• Forming of Material Web</li> <li>• Sealing</li> <li>• Filling System</li> </ul>	<ul style="list-style-type: none"> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Final Folder</li> <li>• ASSU</li> <li>• ASU</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand equipment functions</li> <li>• Use machine documentation systematically</li> <li>• Follow safety regulations according to machine documentation</li> <li>• Perform maintenance</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TBA/19-0100

### CT-20442

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic knowledge of how to operate the filling machine</li> <li>• Machine components and functions</li> <li>• Final Folder</li> <li>• Drive Unit</li> <li>• Paper Tracking</li> <li>• ASSU</li> <li>• Jaw System</li> <li>• Sterile Air System</li> </ul>	<ul style="list-style-type: none"> <li>• Peroxide System</li> <li>• Supply System</li> <li>• Filling System</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Package Integrity</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To achieve a basic understanding of how the machines different components work individually and together</li> <li>• Use machine documentation systematically</li> <li>• Follow safety regulations according to machine documentation</li> <li>• Set and replace components of the system</li> <li>• Perform maintenance</li> <li>• Basic troubleshooting</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TBA/19-0200-0400

### CT-20448

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic knowledge of how to operate the filling machine</li> <li>• Machine components and functions</li> <li>• Final Folder</li> <li>• Drive Unit</li> <li>• Paper Tracking</li> <li>• ASSU</li> <li>• Jaw System</li> <li>• Sterile Air System</li> </ul>	<ul style="list-style-type: none"> <li>• PMI/ASU</li> <li>• Peroxide System</li> <li>• Supply System</li> <li>• Filling System</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Package Integrity</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To achieve a basic understanding of how the machines different components work individually and together</li> <li>• Use machine documentation systematically</li> <li>• Follow safety regulations according to machine documentation</li> <li>• Set and replace components of the system</li> <li>• Perform maintenance</li> <li>• Basic troubleshooting</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TBA/21-0500

### CT-20467

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
 Max. Participant	<b>6</b>

### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic knowledge of how to operate the filling machine</li> <li>• Machine components and functions</li> <li>• Final Folder</li> <li>• Drive Unit</li> <li>• Paper Tracking</li> <li>• ASSU</li> <li>• Jaw System</li> <li>• Sterile Air System</li> </ul>	<ul style="list-style-type: none"> <li>• ASU</li> <li>• Peroxide System</li> <li>• Supply System</li> <li>• Filling System</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Package Integrity</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To achieve a basic understanding of how the machines different components work individually and together</li> <li>• Use machine documentation systematically</li> <li>• Follow safety regulations according to machine documentation</li> <li>• Set and replace components of the system</li> <li>• Perform maintenance</li> <li>• Basic troubleshooting</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	



## Tetra Pak® TBA/22-0500

### CT-20464

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic knowledge of how to operate the filling machine</li> <li>• Machine components and functions</li> <li>• Final Folder</li> <li>• Drive Unit</li> <li>• Paper Tracking</li> <li>• ASSU</li> <li>• Jaw System</li> <li>• Sterile Air System</li> </ul>	<ul style="list-style-type: none"> <li>• PMI/ASU</li> <li>• Peroxide System</li> <li>• Supply System</li> <li>• Filling System</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Package Integrity</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To achieve a basic understanding of how the machines different components work individually and together</li> <li>• Use machine documentation systematically</li> <li>• Follow safety regulations according to machine documentation</li> <li>• Set and replace components of the system</li> <li>• Perform maintenance</li> <li>• Basic troubleshooting</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® AI-0900 Tetra Classic® Aseptic

### CT-20455

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® AI for TCA Introduction</li> <li>• TPOP (Tetra Pak Operator Panel)</li> <li>• Package Information</li> <li>• Sealing System</li> <li>• Package Integrity</li> <li>• Supply System</li> <li>• Tube Forming</li> <li>• Jaw System</li> </ul>	<ul style="list-style-type: none"> <li>• Design Control System</li> <li>• ASU (Automatic Splicing Unit)</li> <li>• Sterile System Overview</li> <li>• Peroxide System</li> <li>• Box Cooling</li> <li>• Sterile System Sequence</li> <li>• Filling System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To achieve an understanding of how the different components of the Tetra Pak® AI 0900 for TCA work, individually and together</li> <li>• Ability to operate and set the machine in accordance with OM and MM</li> <li>• To be able carry out service and basic mechanical troubleshooting</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® AI-0800 Tetra Fino® Aseptic

### CT-20456

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® AI for TFA Introduction</li> <li>• TPOP (Tetra Pak Operator Panel)</li> <li>• Package Information</li> <li>• Sealing System</li> <li>• Package Integrity</li> <li>• Supply System</li> <li>• Tube Forming</li> <li>• Jaw System</li> </ul>	<ul style="list-style-type: none"> <li>• Design Control System</li> <li>• ASU (Automatic Splicing Unit)</li> <li>• Sterile System Overview</li> <li>• Peroxide System</li> <li>• Box Cooling</li> <li>• Sterile System Sequence</li> <li>• Filling System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To achieve an understanding of how the different components of the Tetra Pak® AI 0800 for TFA work, individually and together</li> <li>• Ability to operate and set the machine in accordance with OM and MM</li> <li>• To be able carry out service and basic mechanical troubleshooting</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® AI-0900 Tetra Fino® Aseptic

### CT-20457

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® AI for TFA Introduction</li> <li>• TPOP (Tetra Pak Operator Panel)</li> <li>• Package Information</li> <li>• Sealing System</li> <li>• Package Integrity</li> <li>• Supply System</li> <li>• Tube Forming</li> <li>• Jaw System</li> </ul>	<ul style="list-style-type: none"> <li>• Design Control System</li> <li>• ASU (Automatic Splicing Unit)</li> <li>• Sterile System Overview</li> <li>• Peroxide System</li> <li>• Box Cooling</li> <li>• Sterile System Sequence</li> <li>• Filling System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To achieve an understanding of how the different components of the Tetra Pak® AI 0900 for TFA work, individually and together</li> <li>• Ability to operate and set the machine in accordance with OM and MM</li> <li>• To be able carry out service and basic mechanical troubleshooting</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® AI-0900 Tetra Wedge® Aseptic

### CT-20458

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® AI for TWA Introduction</li> <li>• TPOP (Tetra Pak Operator Panel)</li> <li>• Package Information</li> <li>• Sealing System</li> <li>• Package Integrity</li> <li>• Supply System</li> <li>• Tube Forming</li> <li>• Jaw System</li> </ul>	<ul style="list-style-type: none"> <li>• Design Control System</li> <li>• ASU (Automatic Splicing Unit)</li> <li>• Sterile System Overview</li> <li>• Peroxide System</li> <li>• Box Cooling</li> <li>• Sterile System Sequence</li> <li>• Filling System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To achieve an understanding of how the different components of the Tetra Pak® AI 0900 for TWA work, individually and together</li> <li>• Ability to operate and set the machine in accordance with OM and MM</li> <li>• To be able carry out service and basic mechanical troubleshooting</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A1-1000 Tetra Classic® Aseptic/Tetra Fino® Aseptic/Tetra Wedge® Aseptic

### CT-20597

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® A1-1000 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® A1 1000 Introduction</li> <li>• TPOP (Tetra Pak Operator Panel)</li> <li>• Package Information</li> <li>• Sealing System</li> <li>• Package Integrity</li> <li>• Supply System</li> <li>• Tube Forming</li> <li>• Jaw System</li> </ul>	<ul style="list-style-type: none"> <li>• Design Control System</li> <li>• ASU (Automatic Splicing Unit)</li> <li>• Sterile System Overview</li> <li>• Peroxide System</li> <li>• Box Cooling</li> <li>• Sterile System Sequence</li> <li>• Filling System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand the function of the machine</li> <li>• To work according to safety regulations stated in the machine documentation</li> <li>• Be able to prepare, start, run, and stop the filling machine according to OM</li> <li>• Be able to perform package checks according to OM and Laboratory checks</li> <li>• Be able to perform settings according to MM in conjunction with TPMS service in order to reinstate the machine to production status</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A1-1100 Tetra Classic® Aseptic/Tetra Fino® Aseptic/Tetra Wedge® Aseptic

### CT-20656

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® A1 1100 Introduction</li> <li>• TPOP (Tetra Pak Operator Panel)</li> <li>• Package Information</li> <li>• Sealing System</li> <li>• Package Integrity</li> <li>• Supply System</li> <li>• Tube Forming</li> <li>• Jaw System</li> </ul>	<ul style="list-style-type: none"> <li>• Design Control System</li> <li>• ASU (Automatic Splicing Unit)</li> <li>• Sterile System Overview</li> <li>• Peroxide System</li> <li>• Box Cooling</li> <li>• Sterile System Sequence</li> <li>• Filling System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand the function of the machine</li> <li>• To work according to safety regulations stated in the machine documentation</li> <li>• Be able to prepare, start, run, and stop the filling machine according to OM</li> <li>• Be able to perform package checks according to OM and Laboratory checks</li> <li>• Be able to perform settings according to MM in conjunction with TPMS service in order to reinstate the machine to production status</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® A1 MiM

### CT-20651

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>5</b>
 Prerequisites	<b>Attended Maintenance training on Tetra Pak® A1 filling machine, development step 0900 or higher</b>
 Max. Participant	<b>6</b>

### Description





This training block is designed to give theoretical and practical knowledge of the Tetra Pak® A1 MiM for Tetra Fino® Aseptic. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® A1 for TFA MiM</li> <li>• IMU Introduction</li> <li>• Tab Forming Unit</li> <li>• Pneumatic System</li> <li>• Cooling System</li> <li>• Granulate Transport</li> <li>• Positioning System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	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)
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>



## Tetra Pak® TT/3-1800-2000

### CT-20460

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Limited knowledge such as operator training on a TT/3 filling machine or equivalent is desired</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the TT/3 filling machine. The course will cover settings, maintenance routines according to TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Top® Introduction</li> <li>• All connections to / from the machine</li> <li>• Pneumatic system</li> <li>• Cooling water system</li> <li>• Hydraulic system</li> <li>• Electrical system</li> <li>• Central lubrication system</li> <li>• Drive system</li> </ul>	<ul style="list-style-type: none"> <li>• ASU</li> <li>• Carton section</li> <li>• Lid forming</li> <li>• Package section</li> <li>• Filling / XH</li> <li>• Cleaning</li> <li>• TPMS</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine group's functions, individually and together</li> <li>• Handle machine as technician using applicable parts from OM</li> <li>• Perform package checks according to OM</li> <li>• Use machine documentation systematically</li> <li>• Be able to perform settings related to maintenance</li> <li>• Locate and replace defective mechanical components</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TT/3 CAU for Tetra Top®

### CT-20636

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>3.5</b>
 Prerequisites	<b>Attended CT-20460 Maintenance training Tetra Pak® TT/3-1800-2000</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cap Applicator Unit (CAU) for Tetra Top®. The course will cover settings, maintenance routines according to TPMS, replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction</li> <li>• Function of the CAU</li> <li>• Running the machine as operators</li> <li>• Supply systems</li> <li>• CSU</li> <li>• CAU</li> <li>• Magazine Home Position</li> </ul>	<ul style="list-style-type: none"> <li>• Drive Unit change/set</li> <li>• CAU Stripper settings</li> <li>• Capping Station/Capping Unit settings</li> <li>• Duct settings</li> <li>• Cap lift settings</li> <li>• Replace parts included in TPMS T-list</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine group's functions, individually and together</li> <li>• Handle machine as technician using applicable parts from OM</li> <li>• Perform package checks according to OM</li> <li>• Use machine documentation systematically</li> <li>• Be able to perform settings related to maintenance</li> <li>• Locate and replace defective mechanical components</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TR/27 and TR/28 CAU for Tetra Rex®

### CT-20637

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>4.5</b>
 Prerequisites	<b>Attended Maintenance training CT-20470</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Cap Applicator Unit for TR/27 and TR/28 filling machines. The course will cover settings, maintenance routines and replacement of defective components.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Rex® Introduction</li> <li>• CAU Introduction</li> <li>• Operations</li> <li>• Overview of Main Parts</li> <li>• Supply System</li> <li>• Feeding System</li> </ul>	<ul style="list-style-type: none"> <li>• Applicator System</li> <li>• TPOP Service Screens</li> <li>• Ultrasonic Welding</li> <li>• Cap position</li> <li>• CAU Fault Diagnosis</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Use machine documentation systematically</li> <li>• Understand the function of the CAU</li> <li>• Be able to setup the unit according to Maintenance Manual</li> <li>• Be able to perform settings according to Maintenance Manual</li> <li>• Assist on a service according to TPMS</li> <li>• Be able to solve standard faults that may occur during production</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• This training is highly recommended to be taken at our Technical Training Centre</li> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® TR/27 0200-0400 and TR/28 0200-0400

### CT-20470

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Rex®/27 and Tetra Rex®/28 filling machines. The course will cover settings, maintenance routines according to TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Rex® Introduction</li> <li>• Operations</li> <li>• Electrical Training</li> <li>• Safety System</li> <li>• Supply System</li> <li>• Drive System</li> <li>• Magazine</li> <li>• Bottom Forming</li> </ul>	<ul style="list-style-type: none"> <li>• Carton Transport</li> <li>• Closure Applicator</li> <li>• Filling</li> <li>• Carton Sterilisation</li> <li>• Top Forming</li> <li>• CIP and SIP</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine group's functions, individually and together</li> <li>• Handle machine as technician using applicable parts from OM</li> <li>• Perform package checks according to OM</li> <li>• Use machine documentation systematically</li> <li>• Be able to perform settings related to maintenance</li> <li>• Locate and replace defective mechanical components</li> </ul>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Understand the basic functions of a Tetra Rex® filling machine</li> <li>• Identify all connections to and from the machine</li> <li>• Understand the different supply systems; pneumatic, vacuum, cooling and lubrication</li> <li>• Prepare and operate the machine according to Operation Manual (OM)</li> <li>• Make basic settings for supply, magazine, bottom forming, transport, filling and top forming according to Maintenance Manual</li> <li>• Understand the cleaning systems CIP, SIP and disinfection</li> <li>• Understand the XH and sterilisation systems</li> <li>• Carry out upcoming problems during production</li> <li>• Locate electrical components</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® TR/28 0500

### CT-20708

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Rex®/28 filling machines. The course will cover settings, maintenance routines according to TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Rex® Introduction</li> <li>• Operations</li> <li>• Electrical Training</li> <li>• Safety System</li> <li>• Supply System</li> <li>• Drive System</li> <li>• Magazine</li> <li>• Bottom Forming</li> </ul>	<ul style="list-style-type: none"> <li>• Carton Transport</li> <li>• Closure Applicator</li> <li>• Filling</li> <li>• Carton Sterilisation</li> <li>• Top Forming</li> <li>• CIP and SIP</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine group's functions, individually and together</li> <li>• Handle machine as technician using applicable parts from OM</li> <li>• Perform package checks according to OM</li> <li>• Use machine documentation systematically</li> <li>• Be able to perform settings related to maintenance</li> <li>• Locate and replace defective mechanical components</li> </ul>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Understand the basic functions of a Tetra Rex® filling machine</li> <li>• Identify all connections to and from the machine</li> <li>• Understand the different supply systems; pneumatic, vacuum, cooling and lubrication</li> <li>• Prepare and operate the machine according to Operation Manual (OM)</li> <li>• Make basic settings for supply, magazine, bottom forming, transport, filling and top forming according to Maintenance Manual</li> <li>• Understand the cleaning systems CIP, SIP and disinfection</li> <li>• Understand the XH and sterilisation systems</li> <li>• Carry out upcoming problems during production</li> <li>• Locate electrical components</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® E3/Speed-0100

### CT-20450

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® E3/Speed Introduction</li> <li>• Supply Systems</li> <li>• Tube Forming</li> <li>• Sealing Monitoring</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Filling System</li> </ul>	<ul style="list-style-type: none"> <li>• Final Folder Unit</li> <li>• Automatic Splicing Unit</li> <li>• Sterile System Components</li> <li>• Sterile System</li> <li>• Cleaning System</li> <li>• Headspace by Injection</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine group's functions, individually and together</li> <li>• Handle machine as technician using applicable parts from OM</li> <li>• Perform package checks according to OM</li> <li>• Use machine documentation systematically</li> <li>• Be able to perform settings related to maintenance</li> <li>• Locate and replace defective mechanical components</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® DIMC Speed-0100 for E3

### CT-20213

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>5</b>
 Prerequisites	<b>Attended related filling machine course</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the DIMC Speed for Tetra Pak® E3/Speed Family Packs. During training the participants will be taught on how to set and replace components, perform maintenance and common settings stated in the Maintenance Manual 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• DIMC Introduction</li> <li>• Paper Web</li> <li>• Cap</li> <li>• Injection System</li> <li>• Pneumatic System</li> <li>• Cooling System</li> <li>• Granulate System</li> </ul>	<ul style="list-style-type: none"> <li>• Positioning System</li> <li>• Package Dumping</li> <li>• PE Particle Detection</li> <li>• DIMC Adaption</li> <li>• DIMC QC</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Know how to operate the equipment</li> <li>• Perform maintenance and common settings stated in the Maintenance Manual that doesn't require specialist knowledge or special tools</li> <li>• Set and replace components</li> <li>• Know how to evaluate caps and how to perform necessary adjustments related to cap evaluation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® E3/Speed Hyper-0200

### CT-20604

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
 Max. Participant	<b>6</b>

### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® E3/Speed Hyper Introduction</li> <li>• Supply Systems</li> <li>• Tube Forming</li> <li>• Tube Control System</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Filling System</li> </ul>	<ul style="list-style-type: none"> <li>• Final Folder Unit</li> <li>• Automatic Splicing Unit</li> <li>• Sterile System Components</li> <li>• Sterile System</li> <li>• Headspace by Injection</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine group's functions, individually and together</li> <li>• Handle machine as technician using applicable parts from OM</li> <li>• Perform package checks according to OM</li> <li>• Use machine documentation systematically</li> <li>• Be able to perform settings related to maintenance</li> <li>• Locate and replace defective mechanical components</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	



## Tetra Pak® E3/Compact Flex-0100

### CT-20560

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® E3/CompactFlex Introduction</li> <li>• Tube Forming</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Filling Control System</li> <li>• Final Folder Unit</li> <li>• Automatic Splicing Unit</li> <li>• Sterile System</li> <li>• Headspace by Injection</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine group's functions, individually and together</li> <li>• Handle machine as technician using applicable parts from OM</li> <li>• Perform package checks according to OM</li> <li>• Use machine documentation systematically</li> <li>• Be able to perform settings related to maintenance</li> <li>• Locate and replace defective mechanical components</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® E3/Flex-0100

### CT-20574

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>9</b>
 Prerequisites	<b>Attended CT-20216 Tetra Pak® Aseptic Filling Machines Basic</b>
 Max. Participant	<b>6</b>





### 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 TPMS, package integrity and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tetra Pak® E3/Flex Introduction</li> <li>• Packaging Material and Package Integrity</li> <li>• Supply Systems</li> <li>• Tube Forming</li> <li>• Drive and Jaw System</li> <li>• Design Control System</li> <li>• Filling System</li> <li>• Final Folder Unit</li> </ul>	<ul style="list-style-type: none"> <li>• Automatic Splicing Unit</li> <li>• Strip Applicator</li> <li>• Sterile System Components</li> <li>• Sterile System</li> <li>• Sealing</li> <li>• Headspace by Injection</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand machine group's functions, individually and together</li> <li>• Handle machine as technician using applicable parts from OM</li> <li>• Perform package checks according to OM</li> <li>• Use machine documentation systematically</li> <li>• Be able to perform settings related to maintenance</li> <li>• Locate and replace defective mechanical components</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® DIMC Flex-0100 for E3

### CT-20575

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>5</b>
 Prerequisites	<b>Attended related filling machine course</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the DIMC Flex for Tetra Pak® E3/Flex. During training the participants will be taught on how to set and replace components, perform maintenance and common settings stated in the Maintenance Manual 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• DIMC Introduction</li> <li>• Paper Web</li> <li>• Cap</li> <li>• Injection System</li> <li>• Pneumatic System</li> <li>• Cooling System</li> <li>• Granulate System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Know how to operate the equipment</li> <li>• Perform maintenance and common settings stated in the Maintenance Manual that doesn't require specialist knowledge or special tools</li> <li>• Set and replace components</li> <li>• Know how to evaluate caps and how to perform necessary adjustments related to cap evaluation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Scissors, aerometer with thermometer, graduated plastic cylinder, peroxide nomogram, cleaning compound and proper PPE</li> <li>• Set of technical tools and templates</li> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Capper 25-0100-0300

### CT-20502

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Capper 25. The course will cover settings, maintenance routines according to TPMS and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• General Description</li> <li>• Main Groups of Machine</li> <li>• Openings and Caps</li> <li>• Package Infeed</li> <li>• Sorting Unit</li> <li>• Capping Unit</li> <li>• Operator Panel</li> <li>• Electrical Cabinet</li> <li>• Levelling of the Machine</li> <li>• Basic Settings</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Describe main groups of the machine as well as supply systems</li> <li>• Identify machine sections and use terminology according to machine documentation</li> <li>• Understand machine functions in details</li> <li>• Perform maintenance routines check, change, adjust/set</li> <li>• Replace components and perform mechanical settings</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Capper 30-0100

### CT-20214

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Capper 30. The course will cover settings, maintenance routines according to TPMS and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• General Description</li> <li>• Main Groups of Machine</li> <li>• Openings and Caps</li> <li>• Package Infeed</li> <li>• Hopper Unit</li> <li>• Sorting Unit</li> <li>• Capping Unit</li> <li>• Operator Panel</li> <li>• Electrical Cabinet</li> <li>• Levelling of the Machine</li> <li>• Basic Settings</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Describe main groups of the machine as well as supply systems</li> <li>• Identify machine sections and use terminology according to machine documentation</li> <li>• Understand machine functions in details</li> <li>• Perform maintenance routines check, change, adjust/set</li> <li>• Replace components and perform mechanical settings</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Capper 40-0100

### CT-20603

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Capper 40. The course will cover settings, maintenance routines according to TPMS and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Machine Introduction</li> <li>• Control Panel</li> <li>• Supply System</li> <li>• Electrical System</li> <li>• Cap Applicator Overview</li> <li>• Cap Sorter</li> <li>• Cap Conveyor</li> <li>• Belt Brake</li> <li>• Package Line</li> <li>• Applicator Unit</li> <li>• Accessories and Kits</li> <li>• Induction Heating</li> <li>• Machine Description</li> <li>• Cap Vision Unit</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Describe main groups of the machine as well as supply systems</li> <li>• Identify machine sections and use terminology according to machine documentation</li> <li>• Understand machine functions in details</li> <li>• Perform maintenance routines check, change, adjust/set</li> <li>• Replace components and perform mechanical settings</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Capper 50-0100

### CT-20554

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Capper 50. The course will cover settings, maintenance routines according to TPMS and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• General Description</li> <li>• Main Groups of Machine</li> <li>• Openings and Caps</li> <li>• Package Infeed</li> <li>• Sorting Unit</li> <li>• Capping Unit</li> <li>• Operator Panel</li> <li>• Electrical Cabinet</li> <li>• Levelling of the Machine</li> <li>• Basic Settings</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Describe main groups of the machine as well as supply systems</li> <li>• Identify machine sections and use terminology according to machine documentation</li> <li>• Understand machine functions in details</li> <li>• Perform maintenance routines check, change, adjust/set</li> <li>• Replace components and perform mechanical settings</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Capper 60-0100

### CT-20524

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description





This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Capper 60. The course will cover settings, maintenance routines according to TPMS and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• General Description</li> <li>• Main Groups of Machine</li> <li>• Openings and Caps</li> <li>• Package Flow</li> <li>• Package Handling</li> <li>• Cap Handling</li> <li>• TPOP Interface Panel</li> <li>• Electrical Cabinet</li> <li>• Vision Camera</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Describe main groups of the machine as well as supply systems</li> <li>• Identify machine sections and use terminology according to machine documentation</li> <li>• Understand machine functions in details</li> <li>• Perform maintenance routines check, change, adjust/set</li> <li>• Replace components and perform mechanical settings</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>



## Tetra Pak® Line Controller 30-0200-0300

### CT-20472

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>Good mechanical and basic electrical skills</b>
 Max. Participant	<b>6</b>

### Description





This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Line Controller 30. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Line Controller 30 Introduction</li> <li>• Line Configuration</li> <li>• Recipe Manager</li> <li>• Line Signal Exchange</li> <li>• Package Flow Control</li> <li>• Extra Conveyors Control</li> <li>• Exercises</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Describe the iLine concept</li> <li>• Describe the machine and line components</li> <li>• Create the layout in the panel</li> <li>• Create recipes and fine tune the recipes</li> <li>• Describe the command policy</li> <li>• Describe the capacity and flow policy</li> <li>• Describe conveyor control</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Line not in the production phase, available and without defects</li> <li>• Ability to run the complete line with water / product when needed</li> <li>• Consumables for the line including packaging material / strip / cap / hotmelt / film carton trays for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Line Controller 30 Plus

**0100: CT-20474**

**0200-0300: CT-20475**

	Target Group	<b>Technicians</b>
	Duration (Days)	<b>2</b>
	Prerequisites	<b>Good mechanical and basic electrical skills</b>
	Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Line Controller 30 Plus. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Line Controller 30 Introduction</li> <li>• Line Configuration</li> <li>• Recipe Manager</li> <li>• Line Signal Exchange</li> <li>• Package Flow Control</li> <li>• Extra Conveyors Control</li> <li>• Exercises</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Describe the iLine concept</li> <li>• Describe the machine and line components</li> <li>• Create the layout in the panel</li> <li>• Create recipes and fine tune the recipes</li> <li>• Describe the command policy</li> <li>• Describe the capacity and flow policy</li> <li>• Describe conveyor control</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Line not in the production phase, available and without defects</li> <li>• Ability to run the complete line with water / product when needed</li> <li>• Consumables for the line including packaging material / strip / cap / hotmelt / film carton trays for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Line Controller 40-0100

### CT-20596

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>Good mechanical and basic electrical skills</b>
 Max. Participant	<b>6</b>

### Description





This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Line Controller 40. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Line Controller 40 Introduction</li> <li>• Line Configuration</li> <li>• Recipe Manager</li> <li>• Line Signal Exchange</li> <li>• Package Flow Control</li> <li>• Extra Conveyors Control</li> <li>• Exercises</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Describe the iLine concept</li> <li>• Describe the machine and line components</li> <li>• Create the layout in the panel</li> <li>• Create recipes and fine tune the recipes</li> <li>• Describe the command policy</li> <li>• Describe the capacity and flow policy</li> <li>• Describe conveyor control</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Line not in the production phase, available and without defects</li> <li>• Ability to run the complete line with water / product when needed</li> <li>• Consumables for the line including packaging material / strip / cap / hotmelt / film carton trays for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Accumulator Helix 30

**0200-0600: CT-20479**

**0700: CT-20482**

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Accumulator Helix 30. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Accumulator Helix Introduction</li> <li>• Machine Description</li> <li>• TPOP / Control Panel</li> <li>• Supply</li> <li>• Settings</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Operate the machine in accordance to Operation Manual (OM)</li> <li>• Identify machine sections and terminology according to machine documentation</li> <li>• Describe machine sections, function and flow</li> <li>• Understand control panel functionality</li> <li>• Remove and describe spider unit</li> <li>• Describe volume conversion</li> <li>• Check infeed and outfeed chain tensioner</li> <li>• Set guide rail (infeed and outfeed)</li> <li>• Set and check spider unit</li> <li>• Identify and describe electrical components inside cabinet</li> <li>• Run the machine in production</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Consumables for the filling machine including packaging material / strip for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Accumulator Helix 30-0800

### CT-20615

 Target Group	<b>FM Technicians</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Accumulator Helix 30. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Accumulator Helix Introduction</li> <li>• Machine Description</li> <li>• TPOP / Control Panel</li> <li>• Supply</li> <li>• Settings</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Operate the machine in accordance to Operation Manual</li> <li>• Identify machine sections and terminology according to machine documentation</li> <li>• Describe machine sections, function and flow</li> <li>• Understand control panel functionality</li> <li>• Remove and describe spider unit</li> <li>• Describe volume conversion</li> <li>• Check infeed and outfeed chain tensioner</li> <li>• Set guide rail (infeed and outfeed)</li> <li>• Set and check spider unit</li> <li>• Identify and describe electrical components inside cabinet</li> <li>• Run the machine in production</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Consumables for the filling machine including packaging material / strip for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Accumulator Helix 40-0800

### CT-20218

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Accumulator Helix 40. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Accumulator Helix Introduction</li> <li>• Machine Description</li> <li>• TPOP / Control Panel</li> <li>• Supply</li> <li>• Settings</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Operate the machine in accordance to Operation Manual</li> <li>• Identify machine sections and terminology according to machine documentation</li> <li>• Describe machine sections, function and flow</li> <li>• Understand control panel functionality</li> <li>• Remove and describe spider unit</li> <li>• Describe volume conversion</li> <li>• Check infeed and outfeed chain tensioner</li> <li>• Set guide rail (infeed and outfeed)</li> <li>• Set and check spider unit</li> <li>• Identify and describe electrical components inside cabinet</li> <li>• Run the machine in production</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Consumables for the filling machine including packaging material / strip for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Straw Applicator 30-0300-0500

### CT-20483

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Straw Applicator 30. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Straw Applicator Introduction</li> <li>• TPOP / Control Panel</li> <li>• Electrical System</li> <li>• Pneumatic</li> <li>• Hot Melt</li> <li>• Photocells and Proximity Switches</li> <li>• Options</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify hazardous area, emergency stops and door guards</li> <li>• Operate the machine in accordance to Operation Manual (OM)</li> <li>• Perform production checks in accordance to Operation Manual (OM)</li> <li>• Identify machine sections</li> <li>• Describe machine sections, function and flow</li> <li>• Understand TPOP functionality</li> <li>• Simulate straw conversion</li> <li>• Perform mechanical settings on conveyor section and applicator section</li> <li>• Perform settings in HMI</li> <li>• Perform settings on the pneumatic system</li> <li>• Understand the concept with Straw Detector</li> <li>• Identify and describe the electrical cabinet components</li> <li>• Describe the hotmelt unit</li> <li>• Run the machine in production</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line up to the straw applicator with water / product when needed</li> <li>• Consumables for the filling machine including packaging material / strip for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® Cardboard Packer 34-0100

### CT-20710

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description





This is a fundamental training to be able to operate a Tetra Pak® Cardboard Packer 34. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Machine Components and Functions</li> <li>• General Control Panel Knowledge</li> <li>• Preparation</li> <li>• Production</li> <li>• Supply Material</li> <li>• Stop Production</li> <li>• Perform Daily Care</li> <li>• Perform Weekly Care</li> <li>• Course Evaluation</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Operate the machine through the production cycle – preparation to weekly care</li> <li>• Know all safety measure for the operation</li> <li>• Know the hygiene and food safety measures for the operation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the downstream equipment including packages and cardboard blanks</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Cleaning compound, scissors and proper PPE</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>



## Tetra Pak® Straw Applicator 40-0100

### CT-20220

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Straw Applicator 40. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Straw Applicator Introduction</li> <li>• Sensor Positions and Functions</li> <li>• Infeed Section</li> <li>• Application Section</li> <li>• Supply Systems</li> <li>• Electrical Equipment</li> </ul>	<ul style="list-style-type: none"> <li>• TPOP / Control Panel</li> <li>• Hot Melt</li> <li>• Servo Drive and Frequency Converter</li> <li>• Machine Description</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify hazardous area, emergency stops and door guards</li> <li>• Operate the machine in accordance to Operation Manual (OM)</li> <li>• Perform production checks in accordance to Operation Manual (OM)</li> <li>• Identify machine sections</li> <li>• Describe machine sections, function and flow</li> <li>• Understand TPOP functionality</li> <li>• Simulate straw conversion</li> </ul>	<ul style="list-style-type: none"> <li>• Perform mechanical settings on conveyor section and applicator section</li> <li>• Perform settings in HMI</li> <li>• Perform settings on the pneumatic system</li> <li>• Understand the concept with Straw Detector</li> <li>• Identify and describe the electrical cabinet components</li> <li>• Describe the hotmelt unit</li> <li>• Run the machine in production</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line up to the straw applicator with water / product when needed</li> <li>• Consumables for the filling machine including packaging material / strip for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® Cap Applicator 30 Flex Speed-0100-0400 (includes CPS)

### CT-20647

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cap Applicator 30 Flex Speed. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Cap Applicator Introduction</li> <li>• Sensor Positions and Functions</li> <li>• Infeed Section</li> <li>• CAP Magazine</li> <li>• Applicator Section</li> <li>• CAP Sequence</li> <li>• Supply System</li> <li>• Electrical Equipment</li> </ul>	<ul style="list-style-type: none"> <li>• Hot Melt</li> <li>• Frequency Converter</li> <li>• TPOP / Control Panel</li> <li>• Cap Positioning System</li> <li>• Machine Description</li> <li>• DreamCap Introduction</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify machine sections and use terminology according to machine documentation</li> <li>• Prepare, start production and perform production checks according to Operation Manual (OM)</li> <li>• Explain control panel structure and navigation</li> <li>• Understand machine stops and consequences</li> <li>• Understand machine function in detail</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Consumables for the filling machine including packaging material / strip / cap / hotmelt for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® Shrink Wrapper 32-0100-0200

### CT-20516

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>3.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Shrink Wrapper 32. The course will cover settings, maintenance routines and replacement of defective components.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Shrink Wrapper Introduction</li> <li>• Sensor Positions and Functions</li> <li>• Infeed Section</li> <li>• Pusher</li> <li>• Film Magazine</li> <li>• Sealing Unit</li> <li>• Discharge Unit</li> <li>• Shrink Unit</li> </ul>	<ul style="list-style-type: none"> <li>• Supply Systems</li> <li>• Electrical Equipment</li> <li>• Servo Drive and Frequency Converter</li> <li>• TPOP / Control Panel</li> <li>• Design Correction</li> <li>• Function and Sync Flow</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify machine sections and use terminology according to machine documentation</li> <li>• Explain machine function in detail, TPOP structure and navigation</li> <li>• Describe functions in each step on machine ladder</li> <li>• Prepare and start production according to Operation Manual (OM)</li> <li>• Perform production checks according to Operation Manual (OM) and new recipe on the TPOP and mechanical settings for a volume conversion</li> <li>• Machine stops and consequences</li> <li>• Other mechanical setting not included in volume conversion</li> <li>• Replacement of common wear and tear parts</li> <li>• Know about film specification</li> <li>• Set sensor for film feeding roller level</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Consumables for the filling machine including packaging material / strip / film for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® Shrink Wrapper 40-0100-0200

### CT-20593

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Shrink Wrapper 40. The course will cover settings, maintenance routines and replacement of defective components.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Shrink Wrapper Introduction</li> <li>• Infeed Section</li> <li>• Wrapping</li> <li>• Film Magazine</li> <li>• Discharge Unit</li> <li>• Shrink Unit</li> </ul>	<ul style="list-style-type: none"> <li>• Sealing</li> <li>• Supply Systems</li> <li>• Electrical Equipment</li> <li>• Design Correction</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify equipment sections and use terminology according to machine documentation</li> <li>• Understand TPOP structure and be able to navigate the TPOP</li> <li>• Operate the equipment according to Operation Manual</li> <li>• Perform production checks and handle supply material according to Operation Manual</li> <li>• Recognise the line concept and capacity setup for Shrink Wrapper 40</li> <li>• Recognise the package flow through the Shrink Wrapper 40</li> <li>• Understand the function of the equipment in detail</li> <li>• Perform and verify mechanical settings</li> <li>• Perform a conversion on technician level and on operator level</li> <li>• Recognise film specification</li> <li>• Recognise the communication with a Tetra Pak® Line Controller</li> <li>• Recognise components in the electrical equipment module</li> <li>• Recognise communication with I/O link</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Consumables for the filling machine including packaging material / strip / film for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® Cardboard Packer 12-0200

### CT-20595

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>3.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 12. 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.


<b>Content</b>	<ul style="list-style-type: none"> <li>• Carboard Packer 12 Introduction</li> <li>• TPOP / Control Panel</li> <li>• Supply Systems</li> <li>• Electrical System</li> <li>• PLC</li> <li>• Magazine</li> <li>• Box Folding</li> <li>• Box Transport</li> <li>• Box Outfeed</li> </ul>	<ul style="list-style-type: none"> <li>• Infeed</li> <li>• Grouping Unit TFA</li> <li>• Grouping Unit TWA</li> <li>• Merge Unit TFA</li> <li>• Merge Unit TWA</li> <li>• Box Converger</li> <li>• Hot Melt</li> <li>• Optional Material</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify machine sections and use terminology according to machine documentation</li> <li>• Find technical data</li> <li>• List machine variants and options</li> <li>• Describe the flow of packages and boxes in the machine</li> <li>• Understand TPOP functionality</li> <li>• Prepare and start production according to Operation Manual (OM)</li> <li>• Machine stops and consequences</li> <li>• Perform production checks according to Operation Manual (OM)</li> <li>• Understand the functions of the supply systems</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Consumables for the filling machine including packaging material / strip / hot melt for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## 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. The course will cover settings, maintenance routines according to TPMS and replacement of defective components.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction</li> <li>• Safety Precautions</li> <li>• General Description</li> <li>• Start</li> <li>• Stop</li> <li>• Infeed Unit</li> </ul>	<ul style="list-style-type: none"> <li>• Grouping Unit</li> <li>• Merge Unit</li> <li>• Magazine Unit</li> <li>• Blank Picker</li> <li>• Box Folding Unit</li> <li>• Box Transport</li> </ul>	<ul style="list-style-type: none"> <li>• Outfeed</li> <li>• Hot Melt Unit</li> <li>• Supply System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand the TPOP functionality</li> <li>• Prepare the machine after weekly care and run production according to Operation Manual (OM)</li> <li>• Perform daily care and weekly care</li> <li>• Describe cardboard blanks</li> <li>• 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</li> <li>• Identify the different main groups of the machine</li> <li>• Describe the Electrical System</li> <li>• Handle TPMS</li> <li>• Check and set the Infeed Unit, the Magazine Unit, the Grouping Unit, the Feed Unit, the Base Unit, the Wrap Around Unit</li> <li>• Perform Packing Pattern Change</li> <li>• Understand the concept of PLC Input / Output Hardware, the Pluto Hardware, the machine installation and the function of the Nordson Unit</li> </ul>		
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the equipment including packaging material / strip / hot melt / trays min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>		

## Tetra Pak® Cardboard Packer 30 Speed-0500

### CT-20222

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 30. The course will cover settings, maintenance routines according to TPMS and replacement of defective components.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction</li> <li>• Safety Precautions</li> <li>• General Description</li> <li>• Start</li> <li>• Stop</li> <li>• Infeed Unit</li> <li>• Grouping Unit</li> <li>• Merge Unit</li> </ul>	<ul style="list-style-type: none"> <li>• Magazine Unit</li> <li>• Blank Picker</li> <li>• Box Folding Unit</li> <li>• Box Transport</li> <li>• Outfeed</li> <li>• Hot Melt Unit</li> <li>• Supply System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand the TPOP functionality</li> <li>• Prepare the machine after weekly care and run production according to Operation Manual (OM)</li> <li>• Perform daily care and weekly care</li> <li>• Describe cardboard blanks</li> <li>• 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</li> <li>• Identify the different main groups of the machine</li> </ul>	<ul style="list-style-type: none"> <li>• Describe the Electrical System</li> <li>• Handle TPMS</li> <li>• Check and set the Infeed Unit, the Magazine Unit, the Grouping Unit, the Feed Unit, the Base Unit, the Wrap Around Unit</li> <li>• Perform Packing Pattern Change</li> <li>• Understand the concept of PLC Input / Output Hardware, the Pluto Hardware, the machine installation and the function of the Nordson Unit</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the equipment including packaging material / strip / hot melt / trays min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® Cardboard Packer 32-0400

### CT-20486

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>3.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### Description





This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 32. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Carboard Packer 32 Introduction</li> <li>• TPOP / Control Panel</li> <li>• Supply Systems</li> <li>• Electrical System</li> <li>• Infeed</li> <li>• Pattern Forming</li> <li>• Magazine</li> </ul>	<ul style="list-style-type: none"> <li>• Tray Forming</li> <li>• Wrap Around (WA)</li> <li>• Hot Melt</li> <li>• Optional Material</li> <li>• Electrical Servo System (variant)</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Operate the machine in accordance to Operation Manual (OM)</li> <li>• Identify components</li> <li>• Explain the package sequence flow in the machine</li> <li>• Explain different control functions on the TPOP</li> <li>• Explain the function of the tray forming unit</li> <li>• Set tray forming unit</li> <li>• Explain the function of the magazine unit</li> <li>• Set the magazine unit</li> <li>• Explain the function of the Infeed unit</li> </ul>	<ul style="list-style-type: none"> <li>• Set the Infeed unit</li> <li>• Explain the function of the pattern forming unit</li> <li>• Set pattern forming unit</li> <li>• Explain the function of the Wraparound unit</li> <li>• Set the Wraparound unit</li> <li>• Explain the hotmelt unit</li> <li>• Set the hotmelt unit / guns</li> <li>• Explain the function of the Servo drive systems (pneumatic / electric)</li> <li>• Set the Servo drive systems</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Consumables for the filling machine including packaging material / strip / hot melt for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	



## Tetra Pak® Cardboard Packer 32-0500-0700

### CT-20478

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>3.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 32. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Carboard Packer 32 Introduction</li> <li>• TPOP / Control Panel</li> <li>• Supply Systems</li> <li>• Electrical System</li> <li>• Infeed</li> <li>• Pattern Forming</li> </ul>	<ul style="list-style-type: none"> <li>• Magazine</li> <li>• Tray Forming</li> <li>• Wrap Around</li> <li>• Hot Melt</li> <li>• Optional Equipment</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Operate the machine in accordance to Operation Manual (OM)</li> <li>• Identify components</li> <li>• Explain the package sequence flow in the machine</li> <li>• Explain different control functions on the TPOP</li> <li>• Explain the function of the tray forming unit</li> <li>• Set tray forming unit</li> <li>• Explain the function of the magazine unit</li> <li>• Set the magazine unit</li> <li>• Explain the function of the Infeed unit</li> <li>• Set the Infeed unit</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Consumables for the filling machine including packaging material / strip / hot melt for min. 5,000 packages - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Tetra Pak® Cardboard Packer 70-0800-1200

### CT-20510

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>3.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Cardboard Packer 70. The course will cover settings, maintenance routines according to TPMS and replacement of defective components.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction</li> <li>• Safety Precautions</li> <li>• General Description</li> <li>• Start</li> <li>• Stop</li> <li>• Infeed Unit</li> <li>• Grouping Unit</li> <li>• Merge Unit</li> </ul>	<ul style="list-style-type: none"> <li>• Magazine Unit</li> <li>• Blank Picker</li> <li>• Box Folding Unit</li> <li>• Box Transport</li> <li>• Outfeed</li> <li>• Hot Melt Unit</li> <li>• Supply System</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand the TPOP functionality</li> <li>• Prepare the machine after weekly care and run production according to Operation Manual (OM)</li> <li>• Perform daily care and weekly care</li> <li>• Describe cardboard blanks</li> <li>• 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</li> <li>• Identify the different main groups of the machine</li> <li>• Describe the Electrical System</li> <li>• Handle TPMS</li> <li>• Check and set the Infeed Unit, the Magazine Unit, the Grouping Unit, the Feed Unit, the Base Unit, the Wrap Around Unit</li> <li>• Perform Packing Pattern Change</li> <li>• Understand the concept of PLC Input / Output Hardware, the Pluto Hardware, the machine installation and the function of the Nordson Unit</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the equipment including packaging material / strip / hot melt / trays min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

## Ax550i for Tetra Pak® by Domino

### CT-20599

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Ax550i introduction</li> <li>• Health and Safety</li> <li>• Ink Principles and Functions</li> <li>• Operation</li> <li>• Quickstep</li> <li>• Printing Performance</li> <li>• Fluid Supply</li> <li>• Care and Cleaning</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Know what health and safety precautions to observe when performing daily tasks</li> <li>• Be able to operate the equipment, including creating labels</li> <li>• Be able to maintain and care for the equipment, including replacing articles of consumption and other parts</li> <li>• Know the principle and function of the ink system</li> <li>• Know the functions available to optimise printing performance</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment available and in production status, available and without defects</li> <li>• Ability to run the machine / product when needed</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Proper PPE (safety glasses and protective gloves)</li> <li>• Set of User Guide and Product Manual available during the training</li> </ul>

## Tetra Pak® R1

**0300-0400: CT-20699**

**0500: CT-20590**

	Target Group	<b>FM Technicians</b>
	Duration (Days)	<b>6</b>
	Prerequisites	<b>Recommended: CT-20622 Operations training Tetra Pak® R1 (Day 1)</b>
	Max. Participant	<b>8</b>

### Description





This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Recart 1. The course will cover settings, maintenance routines according to TPMS and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Machine operation, introduction to the machine function, components location</li> <li>• Review of and practice on supply systems</li> <li>• Function, setting and troubleshooting of:             <ul style="list-style-type: none"> <li>– Service unit</li> <li>– Drive</li> <li>– Final folder unit</li> <li>– Filling system</li> <li>– TS sealing systems</li> </ul> </li> <li>• Basic troubleshooting</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Perform the control functions for operator technicians (To be implemented on all relevant Maintenance level courses)</li> <li>• Understand different components and function of supply systems, Induction Heating</li> <li>• Use TPIH 2500 menu structure</li> <li>• 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</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, without defects and available</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filler including pack mat - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® R2

**0500: CT-20591**

**0600: CT-20715**

 Target Group	<b>FM Technicians</b>
 Duration (Days)	<b>6</b>
 Prerequisites	<b>Recommended: CT-20622 Operations training Tetra Pak® R1 (Day 1)</b>
 Max. Participant	<b>8</b>





### Description

This training block is designed to give theoretical and practical knowledge of the Tetra Pak® Recart 2. The course will cover settings, maintenance routines according to TPMS and replacement of defective components which does not require specialist knowledge or special tools.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Machine operation, introduction to the machine function, components location</li> <li>• Function, setting and troubleshooting of:             <ul style="list-style-type: none"> <li>– Service unit</li> <li>– Drive</li> <li>– Final folder unit</li> <li>– Filling system</li> <li>– TS sealing systems</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Review of and practice on supply systems</li> <li>• Basic troubleshooting</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Perform the control functions for operator technicians (To be implemented on all relevant Maintenance level courses)</li> <li>• Understand different components and function of supply systems, Induction Heating</li> <li>• Basic understanding of the TPIH3500 and the sealing system</li> <li>• Understand basics about the Components and I/O addresses in control system and EM as well as understand the safety relays.</li> <li>• Be able to do a basic setting of the Final Folder Unit, the Drive, the Filling system, and the cleaning systems.</li> <li>• Perform their regular duties according to our manuals</li> <li>• Understand basic automation and ability to operate and maintain your automation system</li> <li>• Improved plant performance by better process control</li> <li>• Better technical and operational understanding</li> <li>• Minimized frequency and duration of production interruptions</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, without defects and available</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filler including pack mat - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>	

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

### CT-20700

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Functions and Processes</li> <li>• Start up</li> <li>• Operation</li> <li>• Preparation</li> <li>• Production</li> <li>• End of Production</li> <li>• Parameter HMI settings</li> <li>• Cleaning</li> <li>• Change over</li> <li>• Maintenance work</li> <li>• Perform daily / weekly / monthly care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Be able to operate the machine through the production cycle - preparation to weekly care</li> <li>• Know all safety measures for the operation</li> <li>• Know how to do mechanical Recipe changes</li> <li>• Know how to eliminate simple operational Faults</li> <li>• Know adjust the machine mechanical and electronic settings</li> <li>• Knowing how to work with the machine documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Consumables including tray and packages</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## CM/HTW 450 for Tetra Pak® by Meurer

### CT-20701

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Safety</li> <li>• Functions and Processes</li> <li>• Start up</li> <li>• Operation</li> <li>• Preparation</li> <li>• Production</li> <li>• End of Production</li> <li>• Parameter HMI settings</li> <li>• Cleaning</li> <li>• Change over</li> <li>• Maintenance work</li> <li>• Perform daily / weekly / monthly care</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Be able to operate the machine through the production cycle - preparation to weekly care</li> <li>• Know all safety measures for the operation</li> <li>• Know how to do mechanical Recipe changes</li> <li>• Know how to eliminate simple operational Faults</li> <li>• Know adjust the machine mechanical and electronic settings</li> <li>• Knowing how to work with the machine documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Consumables including tray and packages</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of technical tools and templates</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

# 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







Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20175	Maintenance Training Tetra Albatch™	3.5	8	223
CT-20176	Maintenance Training Tetra Alfast®	3	8	224
CT-20177	Maintenance Training Tetra Alrox® Lacta	2	8	225
CT-20178	Maintenance Training Tetra Alsafe®	2.5	8	226
CT-20665	Maintenance Training Tetra Pak® Aseptic Tank	3	6	227
CT-20706	Maintenance Training Tetra Pak® Aseptic Tank (extended configuration)	4	8	228
CT-20263	Maintenance Training Tetra Pak® Aseptic Dosing unit E (Tetra Aldose®)	3	8	229
CT-20249	Maintenance Training Tetra Pak® Automatic Single Stick Inserter	0.5	6	230
CT-20703	Maintenance Training Tetra Pak® Automatic Multi Stick Inserter	1	6	231
CT-20257	Maintenance Training Tetra Pak® Casomatic System SC7	3.5	8	232
CT-20684	Maintenance Training Tetra Pak® Blockformer System 6	1	8	233
CT-20685	Maintenance Training Tetra Pak® Cheese Vat OST SH/CH	1	8	234
CT-20690	Maintenance Training Tetra Pak® GDL and Rennet Dosing	1	6	235
CT-20692	Maintenance Training Tetra Pak® Cooker Stretcher (SAW Series)	1	6	236
CT-20694	Maintenance Training Tetra Pak® Rotatory Molding Machine RMC 12	1	6	237
CT-20181	Maintenance Training Tetra Pak® CIP Unit	3	8	238
CT-20174	Maintenance Training Contherm Scraped-surface Heat Exchanger	1	6	239
CT-20182	Maintenance Training Tetra Pak® Continuous Freezer	2	6	240
CT-20183	Maintenance Training Tetra Pak® Continuous Freezer S	2	6	241
CT-20717	Maintenance Training Ice Cream Choice Filler A1	3	6	242
CT-20720	Maintenance Training Ice Cream Smart Filler A1	3	6	243
CT-20239	Maintenance Training Tetra Pak® Dip and Transfer Unit A3	2.5	6	244
CT-20259	Maintenance Training Tetra Pak® Extraction Unit Soy	3	8	245
CT-20240	Maintenance Training Tetra Pak® Extrusion Tunnel A3	3	6	246
CT-20621	Maintenance Training Tetra Pak® Powder Mixer	2	6	247
CT-20242	Maintenance Training Tetra Pak® High Shear Mixer	2.5	8	248
CT-20669	Maintenance Training Carbonator	2	6	249
CT-20677	Maintenance Training Deaerator	1	8	250
CT-20679	Maintenance Training Multimix	2	8	251
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Course Item	Course Name	Course Duration (Days)	Max. Participants	Page Number
CT-20184	Maintenance Training Tetra Pak® Homogenizer	4	6	253
CT-20185	Maintenance Training Tetra Pak® Ingredient Doser	1	6	254
CT-20261	Maintenance Training Tetra Pak® In-line Blender	3	8	255
CT-20265	Maintenance Training Tetra Pak® Milk Reception Unit	2	8	256
CT-20243	Maintenance Training Tetra Pak® Multilane Wrapper	1	6	257
CT-20186	Maintenance Training Tetra Pak® Plate Heat Exchanger	2	6	258
CT-20188	Maintenance Training Tetra Pak® Tubular Heat Exchanger	2.5	6	259
CT-20187	Maintenance Training Tetra Pak® Separator	2	6	260
CT-20667	Maintenance Training Tetra Pak® Standardization Unit S2	3	6	261
CT-20189	Maintenance Training Tetra Therm® Aseptic Drink	5	8	262
CT-20191	Maintenance Training Tetra Therm® Aseptic Flex	3	8	263
CT-20202	Maintenance Training Tetra Therm® Aseptic VTIS	3	8	264
CT-20193	Maintenance Training Tetra Therm® Lacta	3	8	265

## Tetra Albatch™

### CT-20175

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>3.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic function of the processing unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands on activities on module</li> </ul>	<ul style="list-style-type: none"> <li>• Maintenance activity on selected components</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Best maintenance practices</li> <li>• Maintenance of main components</li> <li>• Tetra Albatch Operation and functionality</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Operation) and the unit</li> <li>• Handle HMI (Human Machine Interface), alarms and troubleshooting with help of Operation Manual (OM)</li> <li>• Do load cell maintenance</li> <li>• Do tank outlet valve maintenance</li> <li>• Do unique SSV (single seat valve) / change over valve maintenance</li> <li>• Do drive end maintenance</li> <li>• Do mechanical shaft seal maintenance</li> <li>• Do seat valve maintenance</li> <li>• Identify spare parts number for ordering with help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Alfast®

### CT-20176

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic function of the processing unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands on activities on module</li> </ul>	<ul style="list-style-type: none"> <li>• Maintenance activity on selected components</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Best maintenance practices</li> <li>• Risk assessment of maintenance activity</li> <li>• Maintenance of main components</li> <li>• Standardization process</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Operation) and the unit</li> <li>• Handle HMI (Human Machine Interface), alarms and troubleshooting with help of Operation Manual (OM)</li> <li>• Do load cell maintenance</li> <li>• Do tank outlet valve maintenance</li> <li>• Do unique SSV (single seat valve) / change over valve maintenance</li> <li>• Do drive end maintenance</li> <li>• Do mechanical shaft seal maintenance</li> <li>• Do seat valve maintenance</li> <li>• Identify spare parts number for ordering with help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Alrox® Lacta

### CT-20177

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>Access to target components for hands-on maintenance*: 9 hours</b>
 Max. Participant	<b>8</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic function of the processing unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands on activities on module</li> </ul>	<ul style="list-style-type: none"> <li>• Maintenance activity on selected components</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Best maintenance practices</li> <li>• Risk assessment of maintenance activity</li> <li>• Maintenance of main components</li> <li>• Deaeration process</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Operation) and the unit</li> <li>• Alarms and troubleshooting with help of Operation Manual (OM)</li> <li>• Do vacuum pump maintenance</li> <li>• Do regulating valve maintenance</li> <li>• Do vacuum chamber maintenance</li> <li>• Identify spare parts number for ordering with help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

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

## Tetra Alsafe®

### CT-20178

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>2.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### 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 perform basic risk assessment, troubleshooting, best maintenance practices.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic function of the processing unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands on activities on module</li> </ul>	<ul style="list-style-type: none"> <li>• Maintenance activity on selected components</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Best maintenance practices</li> <li>• Risk assessment of maintenance activity</li> <li>• Maintenance of main components</li> <li>• HMI handling</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Operation) and the unit</li> <li>• Alarms and troubleshooting with help of Operation Manual (OM)</li> <li>• Do vacuum pump maintenance</li> <li>• Do regulating valve maintenance</li> <li>• Do vacuum chamber maintenance</li> <li>• Identify spare parts number for ordering with help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> </ul>	<ul style="list-style-type: none"> <li>• Set of manuals available during the training</li> <li>• Access to processing equipment for hands-on training*: 2.5 hours</li> <li>• Access to target components for hands-on maintenance*: 6 to 7 hours (agitator type)</li> </ul>

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

## Tetra Pak® Aseptic Tank

### CT-20665

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### Description

This training block is designed to give 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, best maintenance practices.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic function of the processing unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands on activities on module</li> <li>• Maintenance activity on selected components</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Operation) and the unit</li> <li>• Alarms and troubleshooting with help of Operation Manual (OM)</li> <li>• Do Agitator maintenance (if applicable)</li> <li>• Do regulating valve maintenance</li> <li>• Do Manhole cover maintenance</li> <li>• Identify spare parts number for ordering with help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment logbook</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Aseptic Tank (extended configuration)

### CT-20706

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### Description





This training block is designed to give 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, best maintenance practices.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic function of the processing unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands on activities on module</li> <li>• Maintenance activity on selected components</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Operation) and the unit</li> <li>• Alarms and troubleshooting with help of Operation Manual (OM)</li> <li>• Do Agitator, Steam Reducing station, Centrifugal pump maintenance</li> <li>• Do regulating valve maintenance</li> <li>• Do Manhole cover maintenance</li> <li>• Identify spare parts number for ordering with help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment logbook</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>



## Tetra Pak® Aseptic Dosing Unit E

### CT-20263

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic function of the processing unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands on activities on module</li> </ul>	<ul style="list-style-type: none"> <li>• Maintenance activity on selected components</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Best maintenance practices</li> <li>• Risk assessment of maintenance activity</li> <li>• Maintenance of main components</li> <li>• Deaeration process</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Operation) and the unit</li> <li>• Alarms and troubleshooting with help of Operation Manual (OM)</li> <li>• Do vacuum pump maintenance</li> <li>• Do regulating valve maintenance</li> <li>• Do vacuum chamber maintenance</li> <li>• Identify spare parts number for ordering with help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> </ul>	<ul style="list-style-type: none"> <li>• Set of manuals available during the training</li> <li>• Access to processing equipment for hands-on training*: 4 hours</li> <li>• Access to target components for hands-on maintenance*: 10 hours</li> </ul>

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

## Tetra Pak® Automatic Single Stick Inserter

### CT-20249

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Best practise maintenance</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• Principle of maintenance</li> <li>• Automation and electrical introduction</li> <li>• Basic troubleshooting</li> <li>• The importance of safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Perform routine maintenance care</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li style="width: 50%;">• Equipment, available and without defects</li> <li style="width: 50%;">• Equipment specific tools for maintenance</li> <li style="width: 50%;">• Ability to run the machine with water / product when needed</li> <li style="width: 50%;">• Set of manuals available during the training</li> <li style="width: 50%;">• Plant SOP, Critical Control Point plan, equipment log book</li> <li style="width: 50%;">• Access to processing equipment for hands-on training*:</li> <li style="width: 50%;">• Classroom with whiteboard / flip chart and projector</li> <li style="width: 50%;">1 to 2 hours</li> <li style="width: 50%;">• Proper PPE</li> </ul>

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

## Tetra Pak® Automatic Multi Stick Inserter

### CT-20703

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

### 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 of the equipment.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Best practise maintenance</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Working principles</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• Principle of maintenance</li> <li>• Basic troubleshooting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Perform routine maintenance care</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li style="width: 50%;">• Equipment, available and without defects</li> <li style="width: 50%;">• Equipment specific tools for maintenance</li> <li style="width: 50%;">• Ability to run the machine with water / product when needed</li> <li style="width: 50%;">• Set of manuals available during the training</li> <li style="width: 50%;">• Plant SOP, Critical Control Point plan, equipment log book</li> <li style="width: 50%;">• Access to processing equipment for hands-on training*:</li> <li style="width: 50%;">• Classroom with whiteboard / flip chart and projector</li> <li style="width: 50%;">1 to 2 hours</li> <li style="width: 50%;">• Proper PPE</li> </ul>

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

## Tetra Pak® Casomatic System MC

### CT-20257

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>3.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic principles of cheese making</li> <li>• Key functionality of the system and its main components</li> <li>• CIP (Cleaning In Place) and production functionality</li> <li>• Operations from HMI</li> </ul>	<ul style="list-style-type: none"> <li>• Service: electrical and mechanical</li> <li>• Hands-on activities</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Maintenance best practices</li> <li>• Risk assessment of maintenance activity</li> <li>• Maintenance of key components</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical Manual and Operational Manual) and in the system</li> <li>• Handle HMI alarm and troubleshooting</li> <li>• Perform maintenance activities including system specific components</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> </ul>	<ul style="list-style-type: none"> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> <li>• Access to processing equipment for hands-on training*: 6 to 8 hours</li> </ul>

## Tetra Pak® Blockformer System 6

### CT-20684

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>Good mechanical skills &amp; basic electrical knowledge</b></li> <li>• <b>Experience with safety standard procedures and general food hygiene</b></li> <li>• <b>Basic knowledge about pneumatic components and systems</b></li> </ul>
 Max. Participant	<b>6</b>

### 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, understand the machine functions and perform mechanical settings.


<b>Content</b>	<ul style="list-style-type: none"> <li>• Risk Assessment – Maintenance</li> <li>• Safety in and around the equipment</li> <li>• Maintenance Methodology</li> <li>• Main maintenance jobs</li> <li>• Spare parts &amp; consumables</li> <li>• Preventive maintenance</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Operate the machine in accordance with Technical Manual</li> <li>• Identify machine sections and terminology according to machine documentation</li> <li>• Describe machine sections, functions, and flow</li> <li>• Understand control panel functionality</li> <li>• Identify and describe electrical components inside cabinet</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra 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, understand the machine functions and perform mechanical settings.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Risk Assessment – Maintenance</li> <li>• Safety in and around the equipment</li> <li>• Maintenance Methodology</li> <li>• Main maintenance jobs</li> <li>• Spare parts &amp; consumables</li> <li>• Preventive maintenance</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Operate the machine in accordance with Technical Manual</li> <li>• Identify machine sections and terminology according to machine documentation</li> <li>• Describe machine sections, functions, and flow</li> <li>• Understand control panel functionality</li> <li>• Identify and describe electrical components inside cabinet</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® GDL and Rennet Dosing

### CT-20690

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>Good mechanical skills &amp; basic electrical knowledge</b></li> <li>• <b>Experience with safety standard procedures and general food hygiene</b></li> <li>• <b>Basic knowledge about pneumatic components and systems</b></li> </ul>
 Max. Participant	<b>6</b>

### 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, understand the machine functions and perform mechanical settings.


<b>Content</b>	<ul style="list-style-type: none"> <li>• Risk Assessment – Maintenance</li> <li>• Safety in and around the equipment</li> <li>• Maintenance Methodology</li> <li>• Main maintenance jobs</li> <li>• Spare parts &amp; consumables</li> <li>• Preventive maintenance</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Operate the machine in accordance with Technical Manual</li> <li>• Identify machine sections and terminology according to machine documentation</li> <li>• Describe machine sections, functions, and flow</li> <li>• Understand control panel functionality</li> <li>• Identify and describe electrical components inside cabinet</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra 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, understand the machine functions and perform mechanical settings.


<b>Content</b>	<ul style="list-style-type: none"> <li>• Risk Assessment – Maintenance</li> <li>• Safety in and around the equipment</li> <li>• Maintenance Methodology</li> <li>• Main maintenance jobs</li> <li>• Spare parts &amp; consumables</li> <li>• Preventive maintenance</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Operate the machine in accordance with Technical Manual</li> <li>• Identify machine sections and terminology according to machine documentation</li> <li>• Describe machine sections, functions, and flow</li> <li>• Understand control panel functionality</li> <li>• Identify and describe electrical components inside cabinet</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>




## Tetra Pak® Rotatory Molding 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, understand the machine functions and perform mechanical settings.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Risk Assessment – Maintenance</li> <li>• Safety in and around the equipment</li> <li>• Maintenance Methodology</li> <li>• Main maintenance jobs</li> <li>• Spare parts &amp; consumables</li> <li>• Preventive maintenance</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Operate the machine in accordance with Technical Manual</li> <li>• Identify machine sections and terminology according to machine documentation</li> <li>• Describe machine sections, functions, and flow</li> <li>• Understand control panel functionality</li> <li>• Identify and describe electrical components inside cabinet</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> </ul>

## Tetra Pak® CIP Unit

### CT-20181

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>Basic processing knowledge</b>
 Max. Participant	<b>8</b>





### Description

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

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic functions of the processing equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> </ul>	<ul style="list-style-type: none"> <li>• Hands on activities</li> <li>• Safety precautions</li> <li>• Learning evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Best practices</li> <li>• Risk assessment of maintenance activity</li> <li>• Maintenance of main components</li> <li>• Operational, food safety and critical control points</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance and in the equipment)</li> <li>• Handle HMI (Human Machine Interface) alarm and troubleshooting with help of Operation Manual (OM)</li> <li>• Do chemical dosing pump maintenance</li> <li>• Do maintenance of conductivity meter</li> <li>• Identify spare parts number identification for ordering with help of Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Contherm Scraped-surface Heat Exchanger

### CT-20174

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• Design and working principle</li> <li>• How to read and use manual and documentation</li> <li>• General maintenance of this unit according to the instruction manual</li> <li>• Troubleshooting</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• The design and working principle of a scraped-surface heat exchanger</li> <li>• The importance of safety precautions</li> <li>• The preparations required prior to maintenance</li> <li>• Best practices for maintenance</li> <li>• Basic troubleshooting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manual and on the unit</li> <li>• Perform preventive maintenance on this unit</li> <li>• Follow safety precautions</li> <li>• Understand the principles of heat transfer for this unit</li> <li>• Handle the hydraulic rotor lift system</li> <li>• Perform basic troubleshooting</li> <li>• Use and understand manual and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Continuous Freezer

### CT-20182

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>Basic processing knowledge</b>
 Max. Participant	<b>6</b>





### Description

This training is designed to give participants a technical and operational understanding of the continuous freezer including Tetra Pak® Continuous Freezer and Tetra Hoyer Frigus KF. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction to ice cream</li> <li>• Working principles of main components</li> <li>• How to read and use manual(s) and documentation</li> </ul>	<ul style="list-style-type: none"> <li>• Best practice maintenance</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Working principles and control loops</li> <li>• Technical construction of the main components</li> <li>• Principles of maintenance</li> <li>• Operational control</li> <li>• Basic troubleshooting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Perform routine maintenance care, including:               <ul style="list-style-type: none"> <li>– Adjustment and overhaul mix- and cream pumps</li> <li>– Inspection and maintenance of cylinder, dasher, scraper knives and beater</li> </ul> </li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>	

## Tetra Pak® Continuous Freezer S

### CT-20183

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>Basic processing knowledge</b>
 Max. Participant	<b>6</b>





### Description

This training is designed to give participants a technical and operational understanding of the self-contained continuous freezer including Tetra Pak® Continuous Freezer S and Tetra Hoyer Frigus SF. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction to ice cream</li> <li>• Working principles of main components</li> <li>• How to read and use manual(s) and documentation</li> </ul>	<ul style="list-style-type: none"> <li>• Best practice maintenance</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Working principles and control loops</li> <li>• Technical construction of the main components</li> <li>• Principles of maintenance</li> <li>• Operational control</li> <li>• Basic troubleshooting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Perform routine maintenance care, including:               <ul style="list-style-type: none"> <li>– Adjustment and overhaul mix- and cream pumps</li> <li>– Inspection and maintenance of cylinder, dasher, scraper knives and beater</li> </ul> </li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>	

## Ice Cream Choice Filler A1

### CT-20717

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>3 (Practical training time: 8 to 12 hours)</b>
 Prerequisites	<b>Access to processing equipment for practical training: 2 to 3 hours per day (Time for taking out production and preparing for production not included)</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction of ice cream filling machine</li> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manuals and documentation</li> <li>• Learning Evaluation</li> <li>• Show Maintenance personnel what each component is in the panel as a comparison to the electrical print. So engineers can put 2 &amp; 2 together</li> <li>• Comparison to the electrical print. So engineers can put 2 &amp; 2 together             <ul style="list-style-type: none"> <li>- Electrical Schematic Training</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Reactive and Preventative Maintenance, Intro to tech. Tips             <ul style="list-style-type: none"> <li>- Show Maintenance Engineers the ins and outs of the Manual and how to you find information</li> <li>- Show maintenance personnel how to operate the equipment like an operator working on the line.</li> <li>- Demonstrate maintenance personnel about basic troubleshooting and reliability</li> </ul> </li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety of the machine</li> <li>• Working principles and control loops</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• Principles of maintenance</li> <li>• Basic troubleshooting</li> </ul>	<p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Perform routine maintenance care, including:             <ul style="list-style-type: none"> <li>– Adjustment, basic setting and overhaul of equipment</li> <li>– Inspection and maintenance of attachments</li> </ul> </li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> <li>• Access to processing equipment for hands-on training</li> </ul>

## Ice Cream Smart Filler AI

### CT-20720

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>3 (Practical training time: 8 to 12 hours)</b>
 Prerequisites	<b>Access to processing equipment for practical training: 2 to 3 hours per day (Time for taking out production and preparing for production not included)</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction of ice cream filling machine</li> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manuals and documentation</li> <li>• Learning Evaluation</li> <li>• Show Maintenance personnel what each component is in the panel as a comparison to the electrical print. So engineers can put 2 &amp; 2 together</li> <li>• Comparison to the electrical print. So engineers can put 2 &amp; 2 together             <ul style="list-style-type: none"> <li>- Electrical Schematic Training</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Reactive and Preventative Maintenance, Intro to tech. Tips             <ul style="list-style-type: none"> <li>- Show Maintenance Engineers the ins and outs of the Manual and how to you find information</li> <li>- Show maintenance personnel how to operate the equipment like an operator working on the line.</li> <li>- Demonstrate maintenance personnel about basic troubleshooting and reliability</li> </ul> </li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety of the machine</li> <li>• Working principles and control loops</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• Principles of maintenance</li> <li>• Basic troubleshooting</li> </ul>	<p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Perform routine maintenance care, including:             <ul style="list-style-type: none"> <li>– Adjustment, basic setting and overhaul of equipment</li> <li>– Inspection and maintenance of attachments</li> </ul> </li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> <li>• Access to processing equipment for hands-on training</li> </ul>

## Tetra Pak® Dip and Transfer Unit A3

### CT-20239

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

### 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 of both the Operation and the maintenance activities.





<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Best practise maintenance</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• Principle of maintenance</li> <li>• Automation and electrical introduction</li> <li>• Basic troubleshooting</li> <li>• The importance of safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Perform routine maintenance care</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li style="width: 50%;">• Equipment, available and without defects</li> <li style="width: 50%;">• Proper PPE</li> <li style="width: 50%;">• Ability to run the machine with water / product when needed</li> <li style="width: 50%;">• Equipment specific tools for maintenance</li> <li style="width: 50%;">• Plant SOP, Critical Control Point plan, equipment log book</li> <li style="width: 50%;">• Set of manuals available during the training</li> <li style="width: 50%;">• Classroom with whiteboard / flip chart and projector</li> <li style="width: 50%;">• Access to processing equipment for hands-on training*: 2 to 3 hours per day</li> </ul>

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



## Tetra Pak® Extraction Unit Soy

### CT-20259

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>Access to processing equipment for hands-on training*: 8 hours</b>
 Max. Participant	<b>8</b>

### Description





This training is designed to give the participants theoretical and practical knowledge of the maintenance activity of the 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic function of the extraction unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands-on activities</li> </ul>	<ul style="list-style-type: none"> <li>• Maintenance activity on selected components</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Best maintenance practices</li> <li>• Maintenance of main components</li> <li>• Extraction unit Operation and functionality</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Operation) and on the unit</li> <li>• Handle HMI (Human Machine Interface) alarms and troubleshooting with the help of the Operation Manual (OM)</li> <li>• Perform maintenance of grinder (coarse or fine)</li> <li>• Perform maintenance of decanter (greasing and routine check)</li> <li>• Perform maintenance of other components (e.g. pumps and valves)</li> <li>• Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> <li>• Access to processing equipment for hands-on training*: 8 hours</li> </ul>

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

## Tetra Pak® Extrusion Tunnel A3

### CT-20240

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• Technical construction of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Best practise maintenance</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• Principle of maintenance</li> <li>• Automation and electrical introduction</li> <li>• Basic troubleshooting</li> <li>• The importance of safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Perform routine maintenance care</li> <li>• Operate and adjust the equipment</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Powder Mixer

### CT-20621

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic functions of the equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• General maintenance of this unit</li> <li>• Control panel</li> <li>• Hands on activities</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Principles of maintenance</li> <li>• Maintenance best practices and risk assessment</li> <li>• Operational, food safety and critical control points</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and the unit</li> <li>• Handle HMI (Human Machine Interface) alarms and troubleshooting with the help of the Operation Manual (OM)</li> <li>• Perform preventive maintenance on this unit</li> <li>• Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® High Shear Mixer

### CT-20242

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>2.5</b>
 Prerequisites	<b>Operations training course "Tetra Pak High Shear Mixer" (CTO-12120)</b>
 Max. Participant	<b>8</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic functions of the processing equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• General maintenance of this unit</li> <li>• Control panel</li> </ul>	<ul style="list-style-type: none"> <li>• Hands on activities</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Principles of maintenance</li> <li>• Maintenance best practices and risk assessment</li> <li>• Operational, food safety and critical control points</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and the unit</li> <li>• Handle HMI (Human Machine Interface) alarms and troubleshooting with the help of the Operation Manual (OM)</li> <li>• Perform preventive maintenance on this unit</li> <li>• Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> <li>• Access to processing equipment for hands-on training*: 4 hours</li> </ul>

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

## Carbonator

### CT-20669

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic functions of the equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• General maintenance of this unit</li> <li>• Control panel</li> <li>• Hands on activities</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Principles of maintenance</li> <li>• Maintenance best practices and risk assessment</li> <li>• Operational, food safety and critical control points</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and the unit</li> <li>• Handle HMI (Human Machine Interface) alarms and troubleshooting with the help of the Operation Manual (OM)</li> <li>• Perform preventive maintenance on this unit</li> <li>• Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Deaerator

### CT-20677

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic functions of the equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• General maintenance of this unit</li> <li>• Control panel</li> <li>• Hands on activities</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Principles of maintenance</li> <li>• Maintenance best practices and risk assessment</li> <li>• Operational, food safety and critical control points</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and the unit</li> <li>• Handle HMI (Human Machine Interface) alarms and troubleshooting with the help of the Operation Manual (OM)</li> <li>• Perform preventive maintenance on this unit</li> <li>• Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Multimix

### CT-20679

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic functions of the equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• General maintenance of this unit</li> <li>• Control panel</li> <li>• Hands on activities</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Principles of maintenance</li> <li>• Maintenance best practices and risk assessment</li> <li>• Operational, food safety and critical control points</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and the unit</li> <li>• Handle HMI (Human Machine Interface) alarms and troubleshooting with the help of the Operation Manual (OM)</li> <li>• Perform preventive maintenance on this unit</li> <li>• Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Simultmix

### CT-20681

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic functions of the equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• General maintenance of this unit</li> <li>• Control panel</li> <li>• Hands on activities</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Principles of maintenance</li> <li>• Maintenance best practices and risk assessment</li> <li>• Operational, food safety and critical control points</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and the unit</li> <li>• Handle HMI (Human Machine Interface) alarms and troubleshooting with the help of the Operation Manual (OM)</li> <li>• Perform preventive maintenance on this unit</li> <li>• Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>



## Tetra Pak® Homogenizer

### CT-20184

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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).

<b>Content</b>	<ul style="list-style-type: none"> <li>• The working principles and components of this unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Perform General maintenance of this unit according to the Technical Manual</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• How to perform maintenance of the wet end and supply system (cooling)</li> <li>• Function and design of this equipment</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and in the equipment</li> <li>• Perform preventive maintenance on this unit</li> <li>• Follow safety precautions</li> <li>• Prepare unit pre-maintenance</li> <li>• Dismantle of suction and discharge valves</li> <li>• Remove and replacing of piston</li> <li>• Remove and replacement of homogenizing head</li> <li>• Identify and explain different types of wear and tear</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> <li>• Access to processing equipment for hands-on training*: 11 hours</li> </ul>

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

## Tetra Pak® Ingredient Doser

### CT-20185

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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 FF. The training includes both theoretical and practical knowledge of the maintenance activities.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Best practice maintenance</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles and control loops</li> <li>• Technical construction of the main components</li> <li>• Principles of maintenance</li> <li>• Operational control</li> <li>• Basic troubleshooting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Perform routine maintenance care of:             <ul style="list-style-type: none"> <li>– Dosing screw (dosing auger)</li> <li>– Feed pump (lamella pump)</li> <li>– Inline blender</li> </ul> </li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® In-line Blender

### CT-20261

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic function of the unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands-on activities</li> </ul>	<ul style="list-style-type: none"> <li>• Maintenance activity on selected components</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Best maintenance practices</li> <li>• Risk assessment of maintenance activity</li> <li>• Maintenance of main components</li> <li>• Blending process</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Operation) and on the unit</li> <li>• Handle HMI (Human Machine Interface) alarms and troubleshooting with the help of the Operation Manual (OM)</li> <li>• Do modulating valve maintenance</li> <li>• Do flow meter maintenance</li> <li>• Do density transmitter maintenance</li> <li>• Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> </ul>	<ul style="list-style-type: none"> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> <li>• Access to processing equipment for hands-on training*: 4 hours</li> <li>• Access to target components for hands-on maintenance*: 10 hours</li> </ul>

## Tetra Pak® Milk Reception Unit

### CT-20265

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic function of the unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands-on activities</li> </ul>	<ul style="list-style-type: none"> <li>• Best maintenance practice</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions and safety aspects</li> <li>• Function of the unit and the main components</li> <li>• Maintenance of main components</li> <li>• Maintenance best practices</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Locate the main components on the unit</li> <li>• Handle HMI (Human Machine Interface) alarms and troubleshooting with the help of the Operation Manual (OM)</li> <li>• Prepare, perform and validate maintenance, of selected items</li> <li>• Understand basic CIP technology and CIP procedures</li> <li>• Identify spare parts numbers for ordering with the help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> </ul>	<ul style="list-style-type: none"> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> <li>• Access to processing equipment for hands-on training*: 5 hours</li> </ul>

## Tetra Pak® Multilane Wrapper

### CT-20243

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	1
 Prerequisites	<b>Access to processing equipment for hands-on training*: 2 to 3 hours</b>
 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• How to read and use manual(s) and documentation</li> <li>• Best practise maintenance</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles</li> <li>• Technical construction of the main components</li> <li>• Operational control</li> <li>• Principle of maintenance</li> <li>• Automation and electrical introduction</li> <li>• Basic troubleshooting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and technically describe the main components</li> <li>• Understand input qualities and process parameters to ensure optimal production</li> <li>• Operate and adjust the equipment</li> <li>• Perform routine maintenance care</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

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

## Tetra Pak® Plate Heat Exchanger

### CT-20186

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>Access to processing equipment for hands-on training*: 4 to 6 hours</b>
 Max. Participant	<b>6</b>





### 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®).

<b>Content</b>	<ul style="list-style-type: none"> <li>• The working principles of heat transfer and this unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• General maintenance of this unit according to the instruction manual</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles of plate heat exchangers</li> <li>• Safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and on the unit</li> <li>• Perform preventive maintenance on this unit</li> <li>• Follow safety precautions</li> <li>• Understand the principles of heat transfer for this unit</li> <li>• Understand plate hanging list, different plates and positions</li> <li>• Dismantle and assemble plates</li> <li>• Remove and replace gaskets</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Tubular Heat Exchanger

### CT-20188

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





### 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®).

<b>Content</b>	<ul style="list-style-type: none"> <li>• The working principles of heat transfer and this unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• General maintenance of this unit</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Working principles of plate heat exchangers</li> <li>• Safety precautions</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and on the unit</li> <li>• Perform preventive maintenance on this unit</li> <li>• Follow safety precautions</li> <li>• Understand the principles of heat transfer</li> <li>• Dismantle the unit, replace O-rings and product seals, reassemble the unit</li> <li>• Perform rinsing of program to check absence of leakages</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Pak® Separator

### CT-20187

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>Access to processing equipment for hands-on training*: 12 hours</b>
 Max. Participant	<b>6</b>

### 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®).





<b>Content</b>	<ul style="list-style-type: none"> <li>• The working principles of separators and applications</li> <li>• How to read and use manual(s) and documentation</li> <li>• General maintenance of this unit according to the instruction manual</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The working principles of this equipment</li> <li>• The basics of centrifugal separation and applications</li> <li>• The importance of the safety aspects and warnings</li> <li>• Best practices for maintenance of this equipment</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and on the equipment</li> <li>• Perform preventive maintenance on this equipment             <ul style="list-style-type: none"> <li>– disconnecting piping and draining of unit</li> </ul> </li> <li>• Follow safety precautions</li> <li>• Understand design and function</li> <li>• Introduced on how to carry out maintenance on centrifugal separator</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

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



## Tetra Pak® Standardization Unit S2

### CT-20667

 Target Group	<b>Technicians</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic function of the processing unit</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands on activities on module</li> <li>• Maintenance activity on selected components</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Operation) and the unit</li> <li>• Handle HMI (Human Machine Interface), alarms and troubleshooting with help of Operation Manual (OM)</li> <li>• Do load cell maintenance</li> <li>• Do tank outlet valve maintenance</li> <li>• Do unique SSV (single seat valve) / change over valve maintenance</li> <li>• Do drive end maintenance</li> <li>• Do mechanical shaft seal maintenance</li> <li>• Do seat valve maintenance</li> <li>• Identify spare parts number for ordering with help of the Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the line with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment logbook</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Therm® Aseptic Drink

### CT-20189

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>5</b>
 Prerequisites	<b>Basic processing knowledge</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic functions of the processing equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands on activities</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Best practices</li> <li>• Risk assessment of maintenance activity</li> <li>• Maintenance of main components</li> <li>• Operational, food safety and critical control points</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and the unit</li> <li>• Handle HMI (Human Machine Interface) alarm and troubleshooting with help of Operation Manual (OM)</li> <li>• Perform maintenance of heat exchanger (plate or tubular)</li> <li>• Perform maintenance of other components (e.g. pumps and valves)</li> <li>• Identify spare parts number identification for ordering with help of Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Therm® Aseptic Flex

### CT-20191

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>Basic processing knowledge</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic functions of the processing equipment</li> <li>• Control panel functions</li> <li>• How to read and use manual(s) and documentation</li> <li>• Daily and weekly care</li> <li>• Hands on activities</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Food safety critical control points</li> <li>• Maintenance of main components</li> <li>• Maintenance best practices and risk assessment</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance)</li> <li>• Handle HMI (Human Machine Interface) alarm and troubleshooting with help of Operation Manual (OM)</li> <li>• Perform maintenance of tubular heat exchanger</li> <li>• Identify spare parts number identification for ordering with help of Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Therm® Aseptic VTIS

### CT-20202

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>Basic processing knowledge</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic functions of the processing equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> <li>• Hands on activities</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Principles of maintenance</li> <li>• Maintenance best practices and risk assessment</li> <li>• Operational, food safety and critical control points</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and the unit</li> <li>• Handle HMI (Human Machine Interface) alarm and troubleshooting with help of Operation Manual (OM)</li> <li>• Perform maintenance of heat exchanger (plate or tubular)</li> <li>• Perform maintenance of other components (e.g. pumps and valves)</li> <li>• Identify spare parts number identification for ordering with help of Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Tetra Therm® Lacta

### CT-20193

 Target Group	<b>Personnel performing maintenance of the unit</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>Basic processing knowledge</b>
 Max. Participant	<b>8</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic functions of the processing equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• Control panel</li> </ul>	<ul style="list-style-type: none"> <li>• Hands on activities</li> <li>• Safety precautions</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Perform their regular duties according to our manuals</li> <li>• Understand basic automation and ability to operate and maintain your automation system</li> <li>• Improved plant performance by better process control</li> <li>• Better technical and operational understanding</li> <li>• Minimized frequency and duration of production interruptions</li> </ul> <p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Best practices</li> <li>• Risk assessment of maintenance activity</li> <li>• Maintenance of main components</li> <li>• Operational, food safety and critical control points</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals (Technical and Maintenance) and the unit</li> <li>• Handle HMI (Human Machine Interface) alarm and troubleshooting with help of Operation Manual (OM)</li> <li>• Perform maintenance of heat exchanger (plate or tubular)</li> <li>• Perform maintenance of other components (e.g. pumps and valves)</li> <li>• Identify spare parts number identification for ordering with help of Technical Manual (TeM)</li> <li>• Maintain proper maintenance schedule as per our recommendation</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> </ul>	<ul style="list-style-type: none"> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for maintenance</li> <li>• Set of manuals available during the training</li> </ul>

“ You must  
unlearn  
what you  
have learned.”

Yoda

# 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







Course Item	Course Name	Average Duration (Days)	Max. Participants	Page Number
CT-20657	Automation Training Tetra Pak® A3 Adapted Electrical	4	6	269
CT-20576	Automation Training Tetra Pak® iLine Equipment	4	6	270
CT-20633	Automation Training TT/3 1800-2000	4	6	271
CT-20639	Automation Training Rockwell Studio 5000 Basic	4.5	6	272
CT-20631	Automation Training Tetra Pak® PLMS Data Analysis	2	10	273
CT-20632	Automation Training Tetra Pak® PLMS Data Input	1	6	274
CT-20194	Automation Training Introduction to Automation	0.5	8	275
CT-20179	Automation Training Tetra Alsafe® (Electrical)	0.5	8	276
CT-20192	Automation Training Tetra Therm® Aseptic Flex (Electrical)	0.5	8	277
CT-20190	Automation Training Tetra Therm® Aseptic Drink (Electrical)	0.5	8	278
CT-20246	Automation Training Tetra Pak® PlantMaster 6.4 for Maintenance Engineers: Rockwell Automation	4	8	279
CT-20195	Automation Training Tetra Pak® PlantMaster 6.4 for Maintenance Engineers: Siemens	4	8	280
CT-20697	Automation Training Tetra Pak® PlantMaster 6.6 for Maintenance Engineers: Siemens	4	8	280
CT-20247	Automation Training Tetra Pak® PlantMaster 6.4 for Operators: Rockwell Automation	2	8	281
CT-20196	Automation Training Tetra Pak® PlantMaster 6.4 for Operators: Siemens	2	8	282
CT-20696	Automation Training Tetra Pak® PlantMaster 6.6 for Operators: Siemens	2	8	282



## Tetra Pak® A3 Adapted Electrical

### CT-20657

 Target Group	<b>Technicians, Electricians</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>Basic electrical knowledge</b></li> <li>• <b>Min. 6 months experience of equipment operations</b></li> </ul>
 Max. Participant	<b>6</b>

### 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. 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Electrical manual</li> <li>• Reference Designation</li> <li>• Power and Control Circuits</li> <li>• Networks</li> <li>• Control System</li> <li>• Safety System PLUTO</li> <li>• Frequency Converters</li> <li>• Motion System</li> <li>• HMI Hardware</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To know how the electrical system is built up</li> <li>• Be able to identify and replace defective components, without having to connect a PC to the equipment</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>

## Tetra Pak® iLine Equipment

### CT-20576

 Target Group	<b>Technicians, Electricians</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>Basic electrical knowledge</b></li> <li>• <b>Min. 6 months experience of equipment operations</b></li> </ul>
 Max. Participant	<b>6</b>

### 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. 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.


<b>Content</b>	<ul style="list-style-type: none"> <li>• Reference Designation</li> <li>• User Manuals</li> <li>• Electrical System</li> <li>• Control System</li> <li>• Ethernet Network</li> <li>• Safety System</li> <li>• Frequency Converter</li> <li>• Motion System</li> <li>• HMI Hardware</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To know how the electrical system is built up</li> <li>• Be able to identify and replace defective components, without having to connect a PC to the equipment</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Multimeter and hand tools</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Consumables for the filling equipment including packaging material / strip min. 5,000 - must not be expired</li> <li>• Means for disposal of packages</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>

## TT/3 1800-2000

### CT-20633

 Target Group **Technicians, Electricians**

 Duration (Days) **4**

 Prerequisites

- **Any 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.


<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction               <ul style="list-style-type: none"> <li>– Safety precautions</li> <li>– Safe working practices</li> <li>– Equipment locking system</li> <li>– Verify that the equipment is safe</li> </ul> </li> <li>• Machine Description               <ul style="list-style-type: none"> <li>– Identification of electrical components and association with related modules</li> </ul> </li> <li>• Using the EM Manual               <ul style="list-style-type: none"> <li>– Understand the EM structure in detail and its applicability</li> </ul> </li> <li>• Control and Power circuits               <ul style="list-style-type: none"> <li>– Understand the structure of power, control and protection circuits of the equipment</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Safety System               <ul style="list-style-type: none"> <li>– Understand hardware and functionality of the safety system (PLUTO safety PLC, door sensors and emergency stops)</li> </ul> </li> <li>• Control system               <ul style="list-style-type: none"> <li>– Understand hardware (Cards, CPU, Ethernet, Local/Remote I/O)</li> </ul> </li> <li>• Motion system               <ul style="list-style-type: none"> <li>– Understand hardware (SERCOS, servo drives, servo motors)</li> </ul> </li> <li>• Practical exercises with a focus on replacing components and troubleshooting are activities for all systems studied during training</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Machine Description</li> <li>• Use of EM Manual</li> <li>• Control and power circuits</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• 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</li> <li>• Ability to run at least one side the machine with water / product when needed</li> <li>• Consumables for the filler including pack mat /strip. approx. 2000 packages</li> <li>• Means for disposal of packages</li> </ul>	<ul style="list-style-type: none"> <li>• Classroom with white board/flip chart and projector</li> <li>• Hand tools</li> <li>• Updated Electrical Manual, Maintenance manual, Spare parts Catalogue</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>

## 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 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Fundamentals of Studio 5000 Logix Designer, RSLinx, RSNetwork for DeviceNet, Logix Designer Compare</li> <li>• System hardware components and their function</li> <li>• Communicating with a Controller</li> <li>• Organizing data</li> <li>• Entering, Editing and Verifying Ladder Logic</li> <li>• Communicate with remote modules through Ethernet and DeviceNet</li> <li>• Practical exercises with simulator</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To obtain a basic understanding of how the various components in the control system are constructed and work in combination</li> <li>• To be able to perform program changes</li> <li>• To be able to locate faults and replace defective components</li> <li>• To be able to perform program transfers</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Only to be delivered in selected Tetra Pak's Training Centers with its respective Simulators</li> <li>• Please check course availability in the Training Centers' calendar</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>

## Tetra Pak® PLMS Data Analysis

### CT-20631

 Target Group	<b>Supervisors, Managers, Leads</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>Ability to work in the Microsoft Office environment</b></li> <li>• <b>Ability to understand the concept in general of Key Performance Indicators</b></li> </ul>
 Max. Participant	<b>10</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction and history of PLMS (Packaging Line Monitoring System)</li> <li>• Modular concept of PLMS</li> <li>• PLMS module Tools</li> <li>• Understanding of KPIs (Key Performance Indicators) concept and analysis</li> <li>• Analysis of real line performance data</li> <li>• Importance of correct operator input</li> <li>• Database management and task modules</li> <li>• Basic troubleshooting of PLMS data</li> <li>• Practical exercises</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• 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</li> <li>• Plan when to make intervention</li> <li>• Verify impacts of actions taken</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• A PC with PLMS Centre 330 installed as a workstation with local database (1 computer every 2 participants, maximum), or PLMS Web access</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>

## Tetra Pak® PLMS Data Input

### CT-20632

 Target Group	<b>Operators (filling machine and distribution equipment), Production Staff, Leaders</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>Equipment's operation knowledge</b></li> <li>• <b>Min. 6 months experience of equipment operations</b></li> </ul>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction and history of PLMS (Packaging Line Monitoring System)</li> <li>• Overview of time and PLMS phases</li> <li>• Understand the most relevant KPI's and what influences these</li> <li>• Operation Panel (TPOP)</li> <li>• Location and navigation on screens and buttons that approach the PLMS</li> <li>• Understanding the PLMS Interaction with each program step</li> <li>• How to choose and insert the most appropriate event for each situation/event - Stop reason corrections</li> <li>• Understand how the alarms and collection of packages can affect the data on the PLMS</li> <li>• The impact of not reporting/recording the correct reason for manual stop/s in a timely manner, so avoid missing operator input</li> <li>• PLMS offline Analysis: Understand and collect data in order to make correct reading of the desired record</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Enable continuous improvement of line performance</li> <li>• Data input properly performed for an effective data analysis</li> <li>• Reliable line stops identification and classification, resulting in higher control of production events</li> <li>• Awareness of impacts of data input in performance analysis</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, without defects and available for a minimum of 0.5 day</li> <li>• Ability to access PLMS data</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>

## Introduction to Automation

### CT-20194

 Target Group	<b>Plant operator personnel or anyone who needs to understand the basics of automation theory</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>This course will cover basic knowledge No previous knowledge required</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Concepts of Automation: Automation Concept, Automation System Hierarchy Model</li> <li>• Basic Automation Components: I/O Elements, Bus Systems, PLC, Communication, HMI/SCADA, Data Acquisition</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To understand why automation is necessary and the drawbacks of a manual system</li> <li>• To understand the function of the various components that make up an automated plant</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>

## Tetra Alsafe® (Electrical)

### CT-20179

 Target Group	<b>Electricians performing maintenance of the unit</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>Basic electrical knowledge</b></li> <li>• <b>Min. 6 months experience of equipment operations</b></li> </ul>
 Max. Participant	<b>8</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Electrical equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• Safety precautions</li> <li>• Circuit diagram</li> <li>• PLC</li> <li>• Frequency converter</li> <li>• HMI</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The importance of electrical safety precaution</li> <li>• The main electrical components</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals and on the unit</li> <li>• Replace PLC (Programmable Logic Controller) modules, inclusive download of program from PSD (Programme Storage Device)</li> <li>• Replace the frequency converters</li> <li>• Force valves from HMI (Human Machine Interface) when fault finding</li> <li>• Use and understand manual(s) and documentation</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Hand tools</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>



## Tetra Therm® Aseptic Flex (Electrical)

### CT-20192

 Target Group	<b>Technicians, Electricians</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>Basic electrical knowledge</b></li> <li>• <b>Min. 6 months experience of equipment operations</b></li> </ul>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Electrical equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• Safety precautions</li> <li>• Circuit diagram</li> <li>• PLC</li> </ul>	<ul style="list-style-type: none"> <li>• Frequency converter</li> <li>• HMI</li> <li>• Calibration of CIP header batch</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The importance of electrical safety precaution</li> <li>• The main electrical components</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals and on the unit</li> <li>• Replace PLC (Programmable Logic Controller) modules, inclusive download of program from PSD (Programme Storage Device)</li> <li>• Replace the frequency converters</li> <li>• Calibrate the CIP (Cleaning in Place) header batch</li> <li>• Force valves from HMI (Human Machine Interface) when fault finding</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Hand tools</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>	

## Tetra Therm® Aseptic Drink (Electrical)

### CT-20190

 Target Group	<b>Electricians performing maintenance of the unit</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>Basic electrical knowledge</b></li> <li>• <b>Min. 6 months experience of equipment operations</b></li> </ul>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Electrical equipment</li> <li>• How to read and use manual(s) and documentation</li> <li>• Safety precautions</li> <li>• Circuit diagram</li> <li>• PLC</li> </ul>	<ul style="list-style-type: none"> <li>• Frequency converter</li> <li>• HMI</li> <li>• Calibration of CIP header batch</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The importance of electrical safety precaution</li> <li>• The main electrical components</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify all components in the manuals and on the unit</li> <li>• Replace PLC (Programmable Logic Controller) modules, inclusive download of program from PSD (Programme Storage Device)</li> <li>• Replace the frequency converters</li> <li>• Calibrate the CIP (Cleaning in Place) header batch</li> <li>• Force valves from HMI (Human Machine Interface) when fault finding</li> <li>• Use and understand manual(s) and documentation</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment not in the production phase, available and without defects</li> <li>• Hand tools</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>	

## Tetra Pak® PlantMaster 6.4 for Maintenance Engineers: Rockwell Automation

### CT-20246

 Target Group	<b>Personnel performing maintenance of the automation system</b>
 Duration (Days)	<b>4</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>CT-20197 Introduction to Automation</b></li> <li>• <b>Basic process and PC knowledge in plant P&amp;ID (Piping and Instrumentation Diagram)</b></li> <li>• <b>Understanding of the process functional diagram</b></li> <li>• <b>Knowledge of your PLC and SCADA editor software, Microsoft Office applications and Microsoft SQL server</b></li> </ul>
 Max. Participant	<b>8</b>

### 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 PLC (Programmable Logic Controller), GUI (Graphic User Interface) and supporting applications including production integrator and recipe manager.

<b>Content</b>	<ul style="list-style-type: none"> <li>• S88 and common structure</li> <li>• Modelling terminology</li> <li>• PLC and GUI structure</li> <li>• Control system maintenance</li> <li>• Architecture details and fault finding</li> </ul>	<ul style="list-style-type: none"> <li>• PLC and GUI modifications hands on</li> <li>• Production integrator hands on</li> <li>• Simulation activities</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Automation system architecture including S88 methodology</li> <li>• Common structure and plant modelling and terminology</li> <li>• PLC and GUI structure, with signal flow from field object to SCADA (Supervisory Control and Data Acquisition)</li> <li>• Bus, Queue and CIP (Cleaning in Place) concept</li> <li>• How to effectively maintain and diagnose an automation system</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Backup and restore an automation system (PLC, GUI and database)</li> <li>• Add a control module, interlock and running fault</li> <li>• Successfully maintain the automation system</li> <li>• Carry out administrative tasks in production integrator</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Meeting room with desks, large enough to split into smaller groups during training</li> <li>• HD Projector/Monitor</li> <li>• Whiteboard and whiteboard pens</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>	

## Tetra Pak® PlantMaster for Maintenance Engineers: Siemens

### 6.4: CT-20195

### 6.6: CT-20697

 Target Group	<b>Personnel performing maintenance of the automation system</b>
 Duration (Days)	4
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>Basic process and PC knowledge in plant P&amp;ID (Piping &amp; Instrumentation Diagram)</b></li> <li>• <b>Understanding of the process functional diagram and automation architecture</b></li> <li>• <b>Knowledge of your PLC and SCADA editor software, Microsoft Office applications and Microsoft SQL server</b></li> </ul>
 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 PLC (Programmable Logic Controller), GUI (Graphic User Interface) and supporting applications including production integrator and recipe manager.

<b>Content</b>	<ul style="list-style-type: none"> <li>• S88 and common structure</li> <li>• Modelling terminology</li> <li>• PLC and GUI structure</li> <li>• Control system maintenance</li> <li>• Architecture details and fault finding</li> </ul>	<ul style="list-style-type: none"> <li>• PLC and GUI modifications hands on</li> <li>• Production integrator hands on</li> <li>• Simulation activities</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Automation system architecture including S88 methodology</li> <li>• Common structure and plant modelling and terminology</li> <li>• PLC and GUI structure, with signal flow from field object to SCADA (Supervisory Control and Data Acquisition)</li> <li>• Bus, Queue and CIP (Cleaning in Place) concept</li> <li>• How to effectively maintain and diagnose an automation system</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Backup and restore an automation system (PLC, GUI and database)</li> <li>• Add a control module, interlock and running fault</li> <li>• Successfully maintain the automation system</li> <li>• Carry out administrative tasks in production integrator</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Meeting room with desks, large enough to split into smaller groups during training</li> <li>• HD Projector/Monitor</li> <li>• Whiteboard and whiteboard pens</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>	

## Tetra Pak® PlantMaster 6.4 for Operators: Rockwell Automation

### CT-20247

 Target Group	<b>Plant operator personnel</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>CT-20197 Introduction to Automation</b></li> <li>• <b>Basic process and PC knowledge in plant P&amp;ID (Piping and Instrumentation Diagram)</b></li> <li>• <b>Understanding of the process functional diagram</b></li> </ul>
 Max. Participant	<b>8</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• S88 and common structure</li> <li>• HMI (Human Machine Interface) structure and security</li> <li>• Plant control</li> <li>• Interlocks and running faults</li> <li>• Control modules</li> <li>• CIP</li> <li>• Alarm handling</li> <li>• Production integrator</li> <li>• Production execution</li> <li>• Simulation activities</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Graphic user interface</li> <li>• Production support windows</li> <li>• Production execution</li> <li>• Production reporting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Expertly navigate the graphic user interface of the automation system</li> <li>• Demonstrate safe and correct usage of production and cleaning procedures</li> <li>• Demonstrate control module features including manual mode and alarm suppression</li> <li>• Utilize support windows to identify and evaluate reasons for active and historical production disturbances</li> <li>• Create and start a new recipe batch, including parameter download functionality</li> <li>• Visualize and understand logged data</li> <li>• Generate production reports including production tracking, CIP (Cleaning in Place) and KPI (Key Performance Indicator) analysis</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Meeting room with desks, large enough to split into smaller groups during training</li> <li>• HD Projector/Monitor</li> <li>• Whiteboard and whiteboard pens</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>

## Tetra Pak® PlantMaster for Operators: Siemens

**6.4: CT-20196**

**6.6: CT-20696**

 Target Group	<b>Plant operator personnel</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>CT-20197 Introduction to Automation</b></li> <li>• <b>Basic process and PC knowledge in plant P&amp;ID (Piping and Instrumentation Diagram)</b></li> <li>• <b>Understanding of the process functional diagram</b></li> </ul>
 Max. Participant	<b>8</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• S88 and common structure</li> <li>• HMI (Human Machine Interface) structure and security</li> <li>• Plant control</li> <li>• Interlocks and running faults</li> <li>• Control modules</li> <li>• CIP</li> <li>• Alarm handling</li> <li>• Production integrator</li> <li>• Production execution</li> <li>• Simulation activities</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Graphic user interface</li> <li>• Production support windows</li> <li>• Production execution</li> <li>• Production reporting</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Expertly navigate the graphic user interface of the automation system</li> <li>• Demonstrate safe and correct usage of production and cleaning procedures</li> <li>• Demonstrate control module features including manual mode and alarm suppression</li> <li>• Utilize support windows to identify and evaluate reasons for active and historical production disturbances</li> <li>• Create and start a new recipe batch, including parameter download functionality</li> <li>• Visualize and understand logged data</li> <li>• Generate production reports including production tracking, CIP (Cleaning in Place) and KPI (Key Performance Indicator) analysis</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Meeting room with desks, large enough to split into smaller groups during training</li> <li>• HD Projector/Monitor</li> <li>• Whiteboard and whiteboard pens</li> <li>• Let us know if any limitations or special requirements are in place for bringing electrical equipment on site</li> <li>• Let us know your local power socket type, voltage and frequency so we can check suitability</li> </ul>

“ Knowledge leaves  
no regrets.  
Except for radiation.  
I wish I'd never  
messed with that. ”

Marie Curie

# 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









Course Item	Course Name	Average Duration (Days)	Max. Participants	Page Number
CT-20197	Food Technology Training Beverage Processing – Basic	1	12	286
CT-20199	Food Technology Training Dairy Processing – Basic	1	12	287
CT-20198	Food Technology Training Cheese Processing – Basic	2	12	288
CT-20244	Food Technology Training Cleaning In Place – Basic	0.5	12	289
CT-20258	Food Technology Training Desserts, Soups and Cooking Sauces Processing – Basic	0.5	12	290
CT-20200	Food Technology Training Ice Cream Processing	2	12	291
CT-20705	Food Technology Training Ice Cream – Products	1	12	292
CT-20245	Food Technology Training Membrane Filtration – Basic	0.5	12	293
CT-20251	Food Technology Training Soy Processing – Basic	0.5	12	294

## Beverage Processing – Basic

### CT-20197

 Target Group	<b>Operators, maintenance personnel and other production personnel in the dairy industry</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>12</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Beverage characteristics</li> <li>• Beverage ingredients, water, sugar, concentrates, additives and powder dissolving</li> <li>• Blending, heat treatment, deaeration, homogenization and dosing</li> <li>• Practical exercises related to these topics</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The basic principles of beverage technology</li> <li>• The importance of the Brix and other quality parameters</li> <li>• The purpose of the different steps in the process and how the product reacts</li> <li>• The main components of the pasteurization unit</li> <li>• Deaeration and air influence on product quality</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Increase knowledge in Particles, rheology, powder mixing, blending and heat treatment</li> <li>• Understand the principles of Obtaining a microbiologically safe product</li> <li>• Identify where losses are generated and how losses can be minimised and important quality parameters</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations / maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Dairy Processing – Basic

### CT-20199

 Target Group	<b>Operators, maintenance personnel and other production personnel in the dairy industry</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>12</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Beverage characteristics</li> <li>• Beverage ingredients, water, sugar, concentrates, additives and powder dissolving</li> <li>• Blending, heat treatment, deaeration, homogenization and dosing</li> <li>• Practical exercises related to these topics</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The importance of food safety</li> <li>• Raw milk quality</li> <li>• Science of milk</li> <li>• Basic milk processing</li> <li>• Cleaning and hygiene in milk processing</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations / maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Cheese Processing – Basic

### CT-20198

 Target Group	<b>Operators and production managers</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>12</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Cheese types</li> <li>• Cheese processing and technology (overview of equipment and lines per cheese category and whey collection and treatment)</li> <li>• Whey and permeate products</li> <li>• Effect of processing conditions and ingredients (incl. milk) on cheese properties and key performance requirements</li> <li>• Cleaning and sanitizing</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Cheese classification</li> <li>• 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)</li> <li>• The technology of milk pre-treatment, curd making, block forming and curd handling</li> <li>• Properties of cheese types</li> <li>• Effect of processing conditions on cheese properties</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Explain typical names and terms in relation to cheese technology and processes</li> <li>• Explain the most relevant process for turning liquid milk into cheese and whey products</li> <li>• Understand the main differences and similarities between cheese types their processes and technology</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations / maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Cleaning In Place – Basic

### CT-20244

 Target Group	<b>Operators, maintenance personnel and other production personnel in the dairy industry</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>12</b>





### Description

This training gives participants an introduction to Cleaning In Place (CIP) technology. It covers the principles of cleaning and understanding of basic CIP procedures. This course should be combined with and is a good complement to Tetra Pak® Training Services equipment training.

<b>Content</b>	<ul style="list-style-type: none"> <li>• What to remove with cleaning</li> <li>• CIP parameters</li> <li>• CIP procedures</li> <li>• Components of a CIP system</li> <li>• How to verify cleaning efficiency</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Basic CIP technology</li> <li>• The importance of cleaning in food processing</li> <li>• The purpose of CIP</li> <li>• That the need for cleaning varies</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Locate the main components of a cleaning system</li> <li>• Recognize cleaning parameters and basic CIP procedures</li> <li>• Recognize steps in cleaning verification</li> <li>• Know the basics steps of a whole production cycle</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations / maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Desserts, Soups and Cooking Sauces Processing – Basic

### CT-20258

 Target Group	<b>Operators, maintenance and other production personnel in the food industry</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>12</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Formulated food products characteristics</li> <li>• Key ingredients for desserts, soups and cooking sauces</li> <li>• Mixing, heat treatment, homogenization and storage technologies</li> <li>• Practical exercises related to these topics</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The basic technology of formulated high viscous food products with and without particles</li> <li>• The influence of different ingredients and their impact on final product characteristics</li> <li>• How the product properties influence different steps in the process</li> <li>• Critical parameters to obtain food safety with formulated high viscous food products</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Understand different formulations of food products and how they influence final product</li> <li>• Apply basic knowledge of viscous and particle containing products in mixing</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations / maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Ice Cream Processing

### CT-20200

 Target Group	<b>Operators and production managers</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>12</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Ice cream microstructure</li> <li>• Raw material functionality</li> <li>• The working principle of mix preparation process</li> <li>• The working principle and control loops of the freezing process</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Ice cream structure and composition</li> <li>• The main processing steps and working principles for:             <ul style="list-style-type: none"> <li>– Handling of raw materials</li> <li>– Batch, low- and high shear mixing of raw materials</li> <li>– Heat treatment of the ice cream mix</li> <li>– Homogenization of the ice cream mix</li> <li>– Ageing of the ice cream mix</li> <li>– Freezing of the ice cream mix</li> </ul> </li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify and understand ice cream mix defects</li> <li>• Explain typical names and terms in ice cream technology and processes</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations / maintenance</li> <li>• Set of manuals available during the training</li> </ul>

## Ice Cream – Products

### CT-20705

 Target Group	<b>Formulation personnel and line/factory managers</b>
 Duration (Days)	<b>1 (depending on content) and can be extended 1 day with workshop</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>12</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Working principles of main components</li> <li>• Calculation / balancing of formulations</li> <li>• Learning Evaluation</li> </ul>	<ul style="list-style-type: none"> <li>• How to formulate and process               <ul style="list-style-type: none"> <li>– Extruded ice cream</li> <li>– Sorbet and extruded water ice</li> <li>– Frozen yogurt</li> <li>– Low fat / low sugar frozen desserts</li> <li>– Frozen mousse</li> </ul> </li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• Main raw materials (repetition)</li> <li>• Calculation / balancing of ice cream formulations</li> <li>• Products covered:               <ul style="list-style-type: none"> <li>– Extruded ice cream</li> <li>– Sorbet and extruded water ice</li> <li>– Frozen yogurt</li> <li>– Low fat / low sugar frozen desserts</li> <li>– Frozen mousse</li> </ul> </li> </ul>	<p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Formulating different product categories</li> <li>• Knowledge on unique raw materials / solutions</li> <li>• Processing, including mix preparation, freezing and handling</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations / maintenance</li> <li>• Set of manuals available during the training</li> </ul>	



## Membrane Filtration – Basic

### CT-20245

 Target Group	<b>Operators, maintenance personnel and other production personnel</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>12</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Basic principles of membrane filtration</li> <li>• Configuration of membrane elements</li> <li>• Basic theory</li> <li>• The ranges of membrane filtration</li> </ul>	<ul style="list-style-type: none"> <li>• Examples of applications</li> <li>• Operating principles</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The basic principles of membrane filtration</li> <li>• The basic terminology</li> <li>• Different purposes with membrane filtration</li> <li>• The different configuration of membrane element</li> <li>• The different types of membrane filtration</li> <li>• Operating principles</li> </ul>	<p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Explain the basic principles of membrane filtration (cross-flow, dead-end)</li> <li>• Understand the basic terminology within membrane filtration</li> <li>• Understand the configurations of membrane elements (spiral wound, plate &amp; frame and tubular)</li> <li>• Explain the basic theory of membrane filtration (such as driving force and retention)</li> <li>• Understand what factors can influence fouling and cleaning</li> <li>• Identify the ranges of pressure driven membrane filtration (reverse osmosis, nanofiltration, ultrafiltration and microfiltration)</li> <li>• Explain the operating principles batch and continuous</li> <li>• Give examples of applications where membrane filtration is used</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations / maintenance</li> <li>• Set of manuals available during the training</li> </ul>	

## Soy Processing – Basic

### CT-20251

 Target Group	<b>Operators, maintenance personnel and other production personnel in the dairy industry</b>
 Duration (Days)	<b>0.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>12</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Soya bean chemistry</li> <li>• Soy base characteristics</li> <li>• Grinding, fibre separation, enzyme deactivation</li> <li>• Practical exercises related to these topics</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>On completion of this training, the participant will understand:</b></p> <ul style="list-style-type: none"> <li>• The basic principles of soy technology</li> <li>• The chemistry of soya beans</li> <li>• The importance of quality parameters</li> <li>• The purpose of the different steps in the process and how the product reacts</li> <li>• The main components of the extraction unit</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Ensure optimal storage conditions of soya bean raw material</li> <li>• Identify the factors to improve the protein extraction yield</li> <li>• Recognize the properties of beany and low beany soy base</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment, available and without defects</li> <li>• Ability to run the machine with water / product when needed</li> <li>• Plant SOP, Critical Control Point plan, equipment log book</li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Proper PPE</li> <li>• Equipment specific tools for operations / maintenance</li> <li>• Set of manuals available during the training</li> </ul>

“ I’ve learned  
that I still have  
alot to learn.”

Maya Angelou

# 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







Course Item	Course Name	Average 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	298
CT-20205	Food Safety and Quality Aseptic Production Principles for Tetra Pak® A3 Operators – UHT Milk Line	3	8	299
CT-20711	Food Safety and Quality Aseptic Production Principles – High Acid and Tomato products	3	8	300
CT-20712	Food Safety and Quality Aseptic Production Principles – Tomato products	3	8	301
CT-20713	Food Safety and Quality Aseptic Production Principles – High Acid products	3	8	302
CT-20224	Food Safety and Quality Aseptic Production Principles for Processing Operators – UHT Milk Line	3	8	303
CT-20260	Food Safety and Quality Package Evaluation (TBA/TPA/TGA/TCA/TFA/TWA)* with DIMC and PullTab™	2.5	8	304
CT-20268	Food Safety and Quality Package Evaluation (TBA/TPA/TGA/TCA/TFA/TWA)* without opening	2	8	305
CT-20269	Food Safety and Quality Package Evaluation (TBA/TPA/TGA/TCA/TFA/TWA)* without opening – Basic	1	8	306
CT-20270	Food Safety and Quality Package Evaluation (TBA/TPA/TGA/TCA/TFA/TWA)* with PullTab™ – Basic	1	8	307
CT-20271	Food Safety and Quality Package Evaluation (TBA/TPA/TGA/TCA/TFA/TWA)* with DIMC – Basic	1	8	308
CT-20662	Food Safety and Quality Package Evaluation for Tetra Top® – Basic	1.5	8	309
CT-20663	Food Safety and Quality Package Evaluation for Tetra Rex® – Basic	1	8	310
CT-20592	Food Safety and Quality Package Evaluation for Tetra Recart TPRI/TPR2 – Basic	1	6	311

\* Tetra Brik® Aseptic (TBA), Tetra Prisma® Aseptic (TPA), Tetra Gemina® Aseptic (TGA), Tetra Classic® Aseptic (TCA), Tetra Fino® Aseptic (TFA), Tetra Wedge® Aseptic (TWA)

## Aseptic Production Principles for QA/QC Staff – UHT Milk Line

### CT-20207

 Target Group	<b>QA &amp; QC staff supporting the aseptic production of UHT milk filled by Tetra Pak® A3 filling machines</b>
 Duration (Days)	<b>3.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction to Aseptic Production</li> <li>• Introduction to Quality</li> <li>• Food Safety and Tetra Pak® Equipment</li> <li>• Microbiology in Food Production</li> <li>• Milk Quality and Tests</li> <li>• Process Line Overview - UHT Milk</li> <li>• Components and Technologies - Pasteurised Milk</li> <li>• Processing Components and Technologies - UHT Milk</li> <li>• Introduction to the Tetra Pak® A3 Filling Machine</li> </ul>	<ul style="list-style-type: none"> <li>• Cleaning Principles</li> <li>• Cleaning of an Aseptic Filling Machine</li> <li>• Disinfection and Sterilisation</li> <li>• Sterile System of an Aseptic Filling Machine</li> <li>• Storage and Handling of Material</li> <li>• Plant Design and Utilities</li> <li>• Microbiological Control of Final Product</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Recognise important definitions, legislation and standards related to food safety, and how the Tetra Pak group works with it.</li> <li>• Recognise the equipment and its principal functions in a UHT dairy line with a Tetra Pak® A3 filling machine.</li> <li>• Know which aspects to consider regarding quality assurance in a UHT milk producing factory and the basic procedures for quality control.</li> <li>• 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.</li> </ul>	
<b>Guidelines</b>	<p>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.</p>	

## Aseptic Production Principles for Tetra Pak® A3 Operators – UHT Milk Line

### CT-20205

 Target Group	<b>Tetra Pak® A3 filling machine operators working in a UHT dairy line</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction to Aseptic Production</li> <li>• Microbiology in Food Production</li> <li>• Process Line Overview – UHT Milk</li> <li>• Cleaning Principles</li> <li>• Cleaning of an Aseptic Filling Machine</li> <li>• Cleaning of the Facilities</li> <li>• Disinfection and Sterilisation</li> <li>• Sterile System of an Aseptic Filling Machine</li> <li>• Storage and Handling of Material</li> <li>• Hygiene Procedures and Behaviour</li> <li>• Microbiological Control of Final Product</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Know how and why the Tetra Pak® A3 filling machine should be cleaned and recognise how the sterile system works.</li> <li>• 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.</li> </ul>
<b>Guidelines</b>	<p>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.</p>

## Aseptic Production Principles – High Acid and Tomato products

### CT-20711

 Target Group	<b>For operation and QA/QC staff working with production of high acid and tomato products filled by Tetra Pak® A3 filling machines</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction to Quality</li> <li>• Food Safety and Tetra Pak® Equipment</li> <li>• Microbiology in Food Production</li> <li>• Primary and Secondary Products</li> <li>• Fruit Processing</li> <li>• Characteristics Tomato</li> <li>• Standard and Definitions – Tomato</li> <li>• Quality – Tomato</li> <li>• Primary Industry</li> <li>• Components and Technologies: High Acid Products</li> <li>• Introduction to the Tetra Pak® A3 Filling Machine</li> </ul>	<ul style="list-style-type: none"> <li>• Processing and Filling Machine Interaction</li> <li>• Cleaning Principles</li> <li>• Cleaning of an Aseptic Filling Machine</li> <li>• Disinfection and Sterilization</li> <li>• Sterile System of an Aseptic Filling Machine</li> <li>• Storage Handling of Material</li> <li>• Plant Design and Utilities</li> <li>• Microbiological Control of Final Product</li> <li>• Possible Entry Points of Moulds for consumer</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Recognize important definitions, legislation and standards related to food safety, and how the Tetra Pak group works with it.</li> <li>• Recognize the equipment and its principal functions in a high acid and tomato products line with Tetra Pak® A3 filling machine.</li> <li>• Know which aspects to consider regarding quality assurance in high acid product and tomato production environment, and the basic procedures for quality control.</li> </ul>	
<b>Guidelines</b>	<p>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.</p>	



## Aseptic Production Principles – Tomato products

### CT-20712

 Target Group	<b>For operation and QA/QC staff working with production of tomato products filled by Tetra Pak® A3 filling machines</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• High Acid Products</li> <li>• Introduction to Aseptic Production</li> <li>• Introduction to Quality</li> <li>• Food Safety and Tetra Pak® Equipment</li> <li>• Microbiology in Food Production</li> <li>• Characteristics – Tomato</li> <li>• Quality – Tomato</li> <li>• Primary Industry</li> <li>• Components and Technologies: High Acid Products</li> <li>• Introduction to the Tetra Pak® A3 Filling Machine</li> </ul>	<ul style="list-style-type: none"> <li>• Cleaning Principles</li> <li>• Cleaning of an Aseptic Filling Machine</li> <li>• Disinfection and Sterilisation</li> <li>• Sterile System of an Aseptic Filling Machine</li> <li>• Storage Handling of Material</li> <li>• Plant Design and Utilities</li> <li>• Microbiological Control of Final Product</li> <li>• Possible Entry Points of Moulds for consumer</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Recognize important definitions, legislation and standards related to food safety, and how the Tetra Pak group works with it.</li> <li>• Recognize the equipment and its principal functions in a tomato products line with a Tetra Pak® A3 filling machine.</li> <li>• Know which aspects to consider regarding quality assurance in high acid products in production environment, and the basic procedures for quality control.</li> </ul>	
<b>Guidelines</b>	<p>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.</p>	

## Aseptic Production Principles – High Acid products

### CT-20713

 Target Group	<b>For operation and QA/QC staff working with production of high acid products filled by Tetra Pak® A3 filling machines</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction to Quality</li> <li>• Food Safety and Tetra Pak® Equipment</li> <li>• Microbiology in Food Production</li> <li>• High Acid Products Introduction</li> <li>• Fruit Processing</li> <li>• Components and Technologies: High Acid Products</li> <li>• Introduction to the Tetra Pak® A3 Filling Machine</li> <li>• Processing and Filling Machine Interaction</li> </ul>	<ul style="list-style-type: none"> <li>• Cleaning Principles</li> <li>• Cleaning of an Aseptic Filling Machine</li> <li>• Disinfection and Sterilisation</li> <li>• Sterile System of an Aseptic Filling Machine</li> <li>• Storage Handling of Material</li> <li>• Plant Design and Utilities</li> <li>• Microbiological Control of Final Product</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Recognize important definitions, legislation and standards related to food safety, and how the Tetra Pak group works with it.</li> <li>• Recognize the equipment and its principal functions in a High Acid products line with a Tetra Pak® A3 filling machine.</li> <li>• Know which aspects to consider regarding quality assurance in a High Acid product producing factory and the basic procedures for quality control.</li> </ul>	
<b>Guidelines</b>	<p>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.</p>	

## Aseptic Production Principles for Processing Operator – UHT Milk Line

**CT-20224**

 Target Group	<b>Processing operators working in a direct UHT milk line</b>
 Duration (Days)	<b>3</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction to Aseptic Production</li> <li>• Microbiology in Food Production</li> <li>• Process Line Overview - UHT Milk</li> <li>• Cleaning Principles</li> <li>• Cleaning of an Aseptic Filling Machine</li> <li>• Cleaning of the Facilities</li> <li>• Disinfection and Sterilisation</li> <li>• Sterile System of an Aseptic Filling Machine</li> <li>• Storage and Handling of Material</li> <li>• Hygiene Procedures and Behaviour</li> <li>• Microbiological Control of Final Product</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Know how and why the Tetra Pak® A3 filling machine should be cleaned and recognise how the sterile system works.</li> <li>• 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.</li> </ul>
<b>Guidelines</b>	<p>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.</p>

## Package Evaluation (TBA/TPA/TGA/TCA/TFA/TWA)\* with DIMC and PullTab™

### CT-20260

 Target Group	<b>QA/QC Personnel</b>
 Duration (Days)	<b>2.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### Description





This course provides fundamental knowledge in the evaluation of Tetra Brik®(TBA), Prisma®(TPA), Gemina®(TGA), Classic®(TCA), Fino®(TFA), Wedge®(TWA) 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Know how to perform package checks according to the OM - Forming</li> <li>• Visual checks</li> <li>• Electrolytic test</li> <li>• Ink Tests</li> <li>• Sealing quality LS/SA/TS</li> <li>• How to perform and analyse dissolving</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	Gain knowledge and practical experience in the package checks and dissolving
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Defective Packages for checks</li> </ul>

\* Tetra Brik® Aseptic (TBA), Tetra Prisma® Aseptic (TPA), Tetra Gemina® Aseptic (TGA), Tetra Classic® Aseptic (TCA), Tetra Fino® Aseptic (TFA), Tetra Wedge® Aseptic (TWA)

## Package Evaluation (TBA/TPA/TGA/TCA/TFA/TWA)\* without Opening

### CT-20268

 Target Group	<b>QA/QC Staff</b>
 Duration (Days)	<b>2</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### Description





This course provides fundamental knowledge in the evaluation of Tetra Brik®(TBA), Prisma®(TPA), Gemina®(TGA), Classic®(TCA), Fino®(TFA), Wedge®(TWA) 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Know how to perform package checks according to the OM - Forming</li> <li>• Visual checks</li> <li>• Electrolytic test</li> <li>• Ink Tests</li> <li>• Sealing quality LS/SA/TS</li> <li>• How to perform and analyse dissolving</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	Gain knowledge and practical experience in the package checks and dissolving
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Defective Packages for checks</li> </ul>

\* Tetra Brik® Aseptic (TBA), Tetra Prisma® Aseptic (TPA), Tetra Gemina® Aseptic (TGA), Tetra Classic® Aseptic (TCA), Tetra Fino® Aseptic (TFA), Tetra Wedge® Aseptic (TWA)

## Package Evaluation (TBA/TPA/TGA/TCA/TFA/TWA)\* without Opening – Basic

### CT-20269

 Target Group	<b>Operators and Technicians</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### Description





Theoretical and practical training in the evaluation of Tetra Brik®(TBA), Prisma®(TPA), Gemina®(TGA), Classic®(TCA), Fino®(TFA), Wedge®(TWA) 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Know how to perform package checks according to the OM - Forming</li> <li>• Visual checks</li> <li>• Electrolytic test</li> <li>• Ink Tests</li> <li>• Sealing quality LS/SA/TS</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	Gain knowledge and practical experience in the package checks and dissolving
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Defective Packages for checks</li> </ul>

\* Tetra Brik® Aseptic (TBA), Tetra Prisma® Aseptic (TPA), Tetra Gemina® Aseptic (TGA), Tetra Classic® Aseptic (TCA), Tetra Fino® Aseptic (TFA), Tetra Wedge® Aseptic (TWA)

## Package Evaluation (TBA/TPA/TGA/TCA/TFA/TWA)\* with PullTab™ – Basic

### CT-20270

 Target Group	<b>Operators and Technicians</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### Description





Theoretical and practical training in the evaluation of Tetra Brik®(TBA), Prisma®(TPA), Gemina®(TGA), Classic®(TCA), Fino®(TFA), Wedge®(TWA) packages produced with PullTab™. Including visual checks, electrolytic test, red ink tests and sealing quality evaluation but excluding dissolving.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Know how to perform package checks according to the OM - Forming</li> <li>• Visual checks</li> <li>• Electrolytic test</li> <li>• Ink Tests</li> <li>• Sealing quality LS/SA/TS</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	Gain knowledge and practical experience in the package checks and dissolving
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Defective Packages for checks</li> </ul>

\* Tetra Brik® Aseptic (TBA), Tetra Prisma® Aseptic (TPA), Tetra Gemina® Aseptic (TGA), Tetra Classic® Aseptic (TCA), Tetra Fino® Aseptic (TFA), Tetra Wedge® Aseptic (TWA)

## Package Evaluation (TBA/TPA/TGA/TCA/TFA/TWA)\* with DIMC – Basic

### CT-20271

 Target Group	<b>Operators</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>

### Description

Theoretical and practical training in the evaluation of Tetra Brik®(TBA), Prisma®(TPA), Gemina®(TGA), Classic®(TCA), Fino®(TFA), Wedge®(TWA) with DIMC. Including visual checks, electrolytic test, red ink tests and sealing quality evaluation but excluding dissolving.





<b>Content</b>	<ul style="list-style-type: none"> <li>• Know how to perform package checks according to the OM - Forming</li> <li>• Visual checks</li> <li>• Electrolytic test</li> <li>• Ink Tests</li> <li>• Sealing quality LS/SA/TS</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	Gain knowledge and practical experience in the package checks
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Defective Packages for checks</li> </ul>

\* Tetra Brik® Aseptic (TBA), Tetra Prisma® Aseptic (TPA), Tetra Gemina® Aseptic (TGA), Tetra Classic® Aseptic (TCA), Tetra Fino® Aseptic (TFA), Tetra Wedge® Aseptic (TWA)



## Package Evaluation for Tetra Top® – Basic

### CT-20662

 Target Group	<b>Operators and Technicians</b>
 Duration (Days)	<b>1.5</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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 H<sub>2</sub>O<sub>2</sub> residual test. Suitable for filling machine operators already having basic knowledge or experience within TBA production and checking.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Know how to perform package checks according to the OM</li> <li>• Forming</li> <li>• Visual checks</li> <li>• Ink Tests</li> <li>• Sealing quality LS/TS</li> <li>• Oxygen concentration test</li> <li>• Peroxide residual test</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	Improve or refresh the knowledge within the package checks necessarily during Tetra Top production
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Defective Packages for checks</li> </ul>

## Package Evaluation for Tetra Rex® – Basic

### CT-20663

 Target Group	<b>Operators and Technicians</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>8</b>





### 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 H<sub>2</sub>O<sub>2</sub> residual test. Suitable for filling machine operators already having basic knowledge or experience within TR production and checking.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Know how to perform package checks according to the OM</li> <li>• Forming</li> <li>• Visual checks</li> <li>• Ink Tests</li> <li>• Sealing quality top and bottom</li> <li>• Understand and check of different type of openings and closures.</li> <li>• Oxygen concentration test</li> <li>• Hydrogen peroxide residual test</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	Improve or refresh the knowledge within the package checks necessarily during Tetra Rex production
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Package integrity tools (pliers, syringes, etc.)</li> <li>• Set of manuals available during the training (prerequisites 2 sets)</li> <li>• Defective Packages for checks</li> </ul>

## Package Evaluation for Tetra Recart TPRI/TPR2 – Basic

### CT-20592

 Target Group	<b>Operators, Technicians and QA Staff</b>
 Duration (Days)	<b>1</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>6</b>

### 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 for TP personnel.

*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.*

<b>Content</b>	<ul style="list-style-type: none"> <li>• Tools and environment</li> <li>• Basic - Package Evaluation</li> <li>• Extended - Package Evaluation</li> <li>• Trouble shooting - Package Evaluation</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<p><b>The participant will be informed of:</b></p> <ul style="list-style-type: none"> <li>• Tools and environment</li> <li>• Basic - Package Evaluation</li> <li>• Extended - Package Evaluation</li> <li>• Trouble shooting - Package Evaluation</li> </ul> <p><b>The participant will as part of a group:</b></p> <ul style="list-style-type: none"> <li>• Perform Basic Package Evaluation according to OM-Book and extended QC tests.</li> </ul> <p><b>The participant will individually be able to:</b></p> <ul style="list-style-type: none"> <li>• Perform Basic Package Evaluation according to OM-Book</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Preparations to do before use of this block</li> <li>• The machine should be ready to produce water packages</li> <li>• Packaging material enough for at least 200 packages</li> <li>• Means to dispose of produced packages - a classroom with white board and a PC-projector</li> <li>• A table and a flip chart close to the machine</li> <li>• An ordinary set of hand tools - tools and equipment necessary for Package Evaluation</li> </ul>

“ Education is the passport to the future, for tomorrow belongs to those who prepare for it today.”

Malcolm X

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## Anytime Learning for Operations

 Target Group	<b>Operators</b>
 Platform	<b>Online</b>
 Prerequisites	<b>Recommended to have attended Operations training provided by Tetra Pak® Training Services</b>
 Max. Participant	<b>Check with Tetra Pak® Training Services</b>

### Description





This microlearning libraries are designed to give the participants operational skills for their regular duties and tasks on a specific equipment.

The microlearning libraries are task based around the Operation Manual and focuses on Standard Operating Procedures to be performed by the operator.

<b>Content</b>	<p><b>As example of the libraries we are covering tasks such as:</b></p> <ul style="list-style-type: none"> <li>• Safety precautions</li> <li>• Hygiene</li> <li>• HMI Operation</li> <li>• Equipment preparation</li> <li>• Start production</li> <li>• Equipment checks</li> <li>• Supply of material</li> <li>• Package checks</li> <li>• Equipment stops</li> <li>• Handling sterilization liquid</li> <li>• Care and cleaning</li> </ul> <p><i>Note! The content varies depending on the complexity of the equipment.</i></p>
<b>Principal Objectives</b>	<p>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.</p> <p><b>On completion, the participant will have seen:</b></p> <ul style="list-style-type: none"> <li>• The Standard Operating Procedures connected to the equipment</li> <li>• The importance of safety precautions when performing Standard Operating Procedures</li> <li>• The best practices to perform each task</li> </ul>
<b>Required Facilities</b>	WiFi connection



## Anytime Learning for Maintenance

 Target Group	<b>Technicians</b>
 Platform	<b>Online</b>
 Prerequisites	<b>Recommended to have attended instructor led training provided by Tetra Pak® Training Services</b>
 Max. Participant	<b>Check with Tetra Pak® Training Services</b>

### Description

This microlearning library is designed to give the participants maintenance skills for their regular duties and tasks on specific equipment.

The microlearning library is task based around the Maintenance Manual and Preventive Maintenance lists. Recommendations and focuses on activities performed by the technicians.

<b>Content</b>	<p><b>As example of the libraries we are covering tasks such as:</b></p> <ul style="list-style-type: none"> <li>• TPMS list Customer Tasks with specific range of 500h, 1000h, 1500h service</li> </ul>
<b>Principal Objectives</b>	<p>The objectives are to reinforce the knowledge on how to carry out Standard Operating Procedure steps according to the Maintenance Manual (MM) 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.</p> <p><b>On completion, the participant will have seen:</b></p> <ul style="list-style-type: none"> <li>• Maintenance activities connected to specific equipments</li> <li>• The importance of safety precautions when performing Standard Operating Procedures</li> <li>• The best practices to perform each task</li> </ul>
<b>Required Facilities</b>	WiFi connection

“ Education is learning  
what you didn't know  
you didn't know.”

George Boas

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## Paper Straw Awareness

### CT-90100

 Target Group	<b>Technician</b>
 Duration	<b>1 hour online</b>
 Prerequisites	<b>Worked as technician on Tetra Pak® distribution equipment lines</b>
 Max. Participant	<b>Check with Tetra Pak® Training Services</b>

### 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, 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction</li> <li>• Paper Straw Properties</li> <li>• Rebuilding of the Line</li> <li>• Paper Straw Deviations and Checks</li> <li>• Sampling Check</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand how to rebuild a production line to run smoothly with paper straws attached to the packages</li> <li>• Understand how to address any deviations</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• WiFi connection</li> <li>• Headphones for audio quality</li> </ul>

## Package Evaluation Tetra Brik® Aseptic

### CT-90102

 Target Group	<b>Operators, Technicians and Quality staff</b>
 Duration	<b>4 hours online</b>
 Prerequisites	<b>Worked as technician on Tetra Pak® distribution equipment lines</b>
 Max. Participant	<b>Check with Tetra Pak® Training Services</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Package forming - Crease lines</li> <li>• Package forming – LS overlap</li> <li>• Package forming – Design</li> <li>• Package forming – Volume (weight)</li> <li>• Package forming – Flap sealing</li> <li>• Package forming – Date printing</li> <li>• Package forming – Rough check</li> <li>• Package forming – Accurate check (tear down test)</li> <li>• Package forming – Dissolving of packages</li> <li>• Package forming – Red ink in dissolved packages</li> </ul>	<ul style="list-style-type: none"> <li>• Aseptic production</li> <li>• Longitudinal sealing – Visual check</li> <li>• Longitudinal sealing – Longitudinal seal tearing</li> <li>• Longitudinal sealing – Longitudinal seal red ink injection</li> <li>• Inside layer ruptures – Visual check</li> <li>• Inside layer ruptures – Conductivity test</li> <li>• Inside layer ruptures – Red ink test</li> <li>• Test yourself</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Why the package evaluation tests should be performed</li> <li>• What you can detect with the different test methods</li> <li>• The theory on how to evaluate packages</li> </ul>	
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• WiFi connection</li> <li>• Headphones for audio quality</li> </ul>	

## Tetra Pak® Continuous Freezer

### CT-90104

 Target Group	<b>Technicians</b>
 Duration	<b>3 hours online</b>
 Prerequisites	<ul style="list-style-type: none"> <li>• <b>Only trained personnel are allowed to operate the machine.</b></li> <li>• <b>The machine may only be used in accordance with the instructions given in the manuals delivered with the equipment.</b></li> <li>• <b>If the Safety precautions are not followed, there is risk of personal injury.</b></li> </ul>
 Max. Participant	<b>Check with Tetra Pak® Training Services</b>

### 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.

<b>Content</b>	<p><b>Introduction</b></p> <ul style="list-style-type: none"> <li>• Introduction to ice cream structure and mix preparation</li> <li>• Flow in the continuous freezer</li> <li>• Freezing of ice cream</li> <li>• Overview of the complete ice cream process</li> <li>• Learning Evaluation</li> </ul>	<p><b>Understanding</b></p> <ul style="list-style-type: none"> <li>• Ice cream mix quality</li> <li>• Description of the rotary pump, refrigeration and main motor drive</li> <li>• Operation of the continuous freezer</li> </ul>	<p><b>Maintenance</b></p> <p>Understanding, overview, wear parts and video explaining the individual tasks during the preventive maintenance assignment for all preventive maintenance intervals</p>
<b>Principal Objectives</b>	<p><b>On completion, the participant will have seen:</b></p> <ul style="list-style-type: none"> <li>• Maintenance activities connected to equipment Tetra Pak® Continuous Freezer</li> <li>• The importance of safety precautions when performing maintenance activities</li> <li>• The best practices to perform each task</li> </ul>		
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• WiFi connection</li> <li>• Headphones for audio quality</li> </ul>		

## Pneumatic Conveying

### CT-90106

 Target Group	<b>All</b>
 Duration	<b>30 minutes online</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>Check with Tetra Pak® Training Services</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• What is pneumatic conveying</li> <li>• Different type of pneumatic conveying</li> <li>• Dense and lean phase</li> <li>• Pressure and vacuum pneumatic conveying</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand the different types of pneumatic conveying</li> <li>• Understand its industrial and process applications</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• WiFi connection</li> <li>• Headphones for audio quality</li> </ul>



## Dosing and Mixing

### CT-90107

 Target Group	<b>All</b>
 Duration	<b>30 minutes online</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>Check with Tetra Pak® Training Services</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• The two types of dosing</li> <li>• What is dosing</li> <li>• What makes a good dosing</li> <li>• Powder dosing equipment</li> <li>• Weight control equipment</li> <li>• Batch process</li> <li>• Tetra Pak Powder Mixer</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand the concept of dosing and mixing</li> <li>• Understand how we define and measure good dosing</li> <li>• Understand the three mixing mechanisms</li> <li>• Understand the technology we use to make all this happen</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• WiFi connection</li> <li>• Headphones for audio quality</li> </ul>

## High Shear Mixer Feeding

### CT-90109

 Target Group	<b>All</b>
 Duration	<b>30 minutes online</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>Check with Tetra Pak® Training Services</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Powder handling for E2E solutions within liquid categories</li> <li>• Powder handling for High Shear Mixer</li> <li>• Powder delivery solutions</li> <li>• Direct feed from bags</li> <li>• Feed from bags with buffer</li> <li>• Direct feed from big bags</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand why powder is important in powder-to-liquid process</li> <li>• Understand which Tetra Pak solutions are available and predefined to feed the HSM</li> <li>• Understand advantages of an E2E solution</li> <li>• Understand how to select the solution</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• WiFi connection</li> <li>• Headphones for audio quality</li> </ul>

## Welcome to the world of powder

### CT-90110

 Target Group	<b>All</b>
 Duration	<b>30 minutes online</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>Check with Tetra Pak® Training Services</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Introduction to Powder and Powder Handling</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Get an introduction to the world of Powder</li> <li>• Understand the basic principles of Powder and Powder Handling</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• WiFi connection</li> <li>• Headphones for audio quality</li> </ul>

## Powder is everywhere

### CT-90111

 Target Group	<b>All</b>
 Duration	<b>30 minutes online</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>Check with Tetra Pak® Training Services</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Different types of powders</li> <li>• The properties of powder</li> <li>• How powders are processed</li> <li>• How various foods and beverages are produced using powders</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• Understand the basic principles of Powder and Powder Handling</li> <li>• Understand the different Powder Handling solutions</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• WiFi connection</li> <li>• Headphones for audio quality</li> </ul>

## Automation Introduction

### CT-90112

 Target Group	<b>Production personnel</b>
 Duration	<b>45 minutes online</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>Check with Tetra Pak® Training Services</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Daily life automation</li> <li>• Automation advantages</li> <li>• Signals</li> <li>• Automation in production</li> <li>• How does it work</li> <li>• Food plant automation</li> <li>• Control your plant</li> <li>• Automation communication</li> <li>• Learning Evaluation</li> </ul>
<b>Principal Objectives</b>	<ul style="list-style-type: none"> <li>• To understand the basic principles and definitions used in automation</li> <li>• To recognize hardware and software</li> <li>• To know the operator user interface</li> <li>• To understand the basics of automation communication and function</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• WiFi connection</li> <li>• Headphones for audio quality</li> </ul>

“What we know is a drop, what we don't know is an ocean.”

Isaac Newton

# 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 outcomes:

- Visualise current competence level and knowledge areas of staff
- Provide customised training proposal for more focused and refined competence development



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	334
CTA-20141	Assessment of Operators Aseptic Processing Line 2 (Combined line of Tetra Alsafe® and Tetra Therm® Aseptic Flex)	5	6	334
CTA-20142	Assessment of Operators Aseptic Processing Line 3 (Combined line of Tetra Alsafe® and Tetra Therm® Aseptic VTIS)	5	6	334
CTA-20318	Assessment of Operators Tetra Pak® TBA/8-1000-12000	5	8	334
CTA-20125	Assessment of Operators Tetra Pak® TBA/19-0300-0400	5	8	334
CTA-20304	Assessment of Operators Tetra Pak® TBA/19-0300-0400 PullTab™	5	8	334
CTA-20315	Assessment of Operators Tetra Pak® Simply 8	5	8	334
CTA-20100	Assessment of Operators Tetra Pak® A3/CompactFlex-0200-0300	5	8	334
CTA-20101	Assessment of Operators Tetra Pak® A3/Speed-0200-0400	5	8	334
CTA-20102	Assessment of Operators Tetra Pak® A3/Flex-0200-0400	5	8	334
CTA-20105	Assessment of Operators Tetra Pak® A3/CompactFlex-0200-0300 PullTab™	5	8	334
CTA-20106	Assessment of Operators Tetra Pak® A1 Tetra Classic® Aseptic-0900	5	8	334
CTA-20313	Assessment of Operators Tetra Pak® A1 Tetra Fino® Aseptic-0900	5	8	334
CTA-20314	Assessment of Operators Tetra Pak® A1 Tetra Wedge® Aseptic-0900	5	8	334
CTA-20107	Assessment of Operators Tetra Pak® A3/Speed 0200-0400 PullTab™	5	8	334
CTA-20108	Assessment of Operators Tetra Pak® A3/Flex-0200-0400 PullTab™	5	8	334
CTA-20109	Assessment of Operators Tetra Pak® A3/Flex-0200-0400 DIMC	5	8	334
CTA-20110	Assessment of Operators Tetra Pak® A3/Speed-0200-0400 DIMC	5	8	334
CTA-20119	Assessment of Operators Tetra Pak® A3/Speed-0100	5	8	334
CTA-20120	Assessment of Operators Tetra Pak® A3/Flex-0100-0160	5	8	334
CTA-20121	Assessment of Operators Tetra Pak® E3/Speed-0100 DIMC	5	8	334
CTA-20122	Assessment of Operators Tetra Pak® A3/Flex-0100-0160 PullTab™	5	8	334
CTA-20123	Assessment of Operators Tetra Pak® A3/Flex-0100-0160 DIMC	5	8	334
CTA-20124	Assessment of Operators Tetra Pak® A3/Speed-0100 DIMC	5	8	334
CTA-20577	Assessment of Operators Tetra Pak® A3 CompactFlex-0400	5	8	334
CTA-20578	Assessment of Operators Tetra Pak® A3 CompactFlex-0400 PullTab™	5	8	334
CTA-20606	Assessment of Operators Tetra Pak® A3/Flex-0600 DIMC	5	8	334
CTA-20616	Assessment of Operators Tetra Pak® A3/Flex-0600	5	8	334





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



Item	Assessment Name	Average Duration (Days)*	Max. Participants	Page Number
CTA-20128	Assessment of Operators Tetra Pak® E3/Flex-0100 DIMC	5	8	334
CTA-20137	Assessment of Operators Tetra Pak® E3/Speed Hyper 0200 PP	5	8	334
CTA-20212	Assessment of Operators Tetra Pak® E3/Speed-0100 DIMC	5	8	334
CTA-20308	Assessment of Operators Tetra Pak® E3/Compact Flex-0100	5	8	334
CTA-20126	Assessment of Operators Tetra Pak® TT/3 XH 2000	5	8	334
CTA-20138	Assessment of Operators Tetra Pak® TT/3 2000 XH IC	5	6	334
CTA-20635	Assessment of Operators Tetra Pak® TR/27 and TR/28	5	6	334
CTA-20319	Assessment of Operators Tetra Pak® TBA/22-0500	5	6	334
CTA-20146	Assessment of Operators HS DE LINE ACHX30 0700, CAP 30-0400 ScrewCap, CBP30 Speed 0100-0400	5	6	334
CTA-20147	Assessment of Operators HS DE LINE 2 ACHX30 0700, SA30 0400-0500, CBP30 Speed 0100-0400	5	6	334
CTA-20148	Assessment of Operators FLEX DE LINE ACHX30 0700, SA30 0400-0500, SW32 0100-0200, CBP32 0300-0700	5	6	334
CTA-20149	Assessment of Operators FLEX DE LINE 2 ACHX30 0700, CAP30 0100-0300 ScrewCap, SW32 0100-0200, CBP32 0300-0700	5	6	334
CTA-20423	Assessment of Technicians Tetra Pak® A3/Flex-0200-0400	5	6	335
CTA-20424	Assessment of Technicians Tetra Pak® A3/Flex-0200-0400 DIMC	5	6	335
CTA-20425	Assessment of Technicians Tetra Pak® A3/Flex-0200-0400 PullTab™	5	6	335
CTA-20435	Assessment of Technicians Tetra Pak® A3/Speed-0200-0400	5	6	335
CTA-20440	Assessment of Technicians Tetra Pak® A3/CompactFlex-0200-0300	5	6	335
CTA-20441	Assessment of Technicians Tetra Pak® A3/CompactFlex-0200-0300 PullTab™	5	6	335
CTA-20560	Assessment of Technicians Tetra Pak® E3/CompactFlex-0100	5	6	335
CTA-20575	Assessment of Technicians Tetra Pak® E3/Flex-0100 DIMC	5	6	335
CTA-20464	Assessment of Technicians Tetra Pak® TBA/22-0500	5	6	335
CTA-20624	Assessment of Technicians Electrical and Automation Tetra Pak® A3 and Tetra Pak® E3	5	6	335
CTA-20260	Assessment of Quality Package Evaluation of QA/QC staff	2	7	336

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

## Assessment of Operators





 Target Group	<b>Operators</b>
 Duration	<b>Check with Tetra Pak® Training Services</b>
 Prerequisites	<b>Recommended to have at least 6 months experience in Aseptic Production</b>
 Max. Participant	<b>6 / 8 Check with Tetra Pak® Training Services</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Start-up meeting</li> <li>• Written test</li> <li>• Interview</li> <li>• Observation</li> </ul> <p><b>In the areas of:</b></p> <ul style="list-style-type: none"> <li>• Daily care</li> <li>• Weekly care</li> <li>• Start up</li> <li>• Production</li> </ul>
<b>Principal Objectives</b>	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.
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment in operation             <ul style="list-style-type: none"> <li>– to have at least 1 session of daily care, weekly care, start up and production during Assessment event</li> </ul> </li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals to be available during the Assessment (prerequisites 2 sets)</li> </ul>

## Assessment of Technicians

 Target Group	<b>Technicians</b>
 Duration	<b>Check with Tetra Pak® Training Services</b>
 Prerequisites	<b>Recommended to have at least 6 months experience in Aseptic Production</b>
 Max. Participant	<b>6</b>





### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Start-up meeting</li> <li>• Written test</li> <li>• Interview</li> <li>• Observation</li> </ul> <p><b>In the areas of:</b></p> <ul style="list-style-type: none"> <li>• Safety</li> <li>• Hygiene</li> <li>• Machine knowledge basic</li> <li>• Preventive maintenance</li> <li>• Corrective maintenance</li> <li>• Package evaluation</li> </ul>
<b>Principal Objectives</b>	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.
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Equipment in operation             <ul style="list-style-type: none"> <li>– able to assess in areas of safety, hygiene, machine knowledge basic, preventive maintenance, corrective maintenance and package evaluation</li> </ul> </li> <li>• Classroom with whiteboard / flip chart and projector</li> <li>• Set of manuals to be available during the Assessment (prerequisites 2 sets)</li> </ul>

## Assessment of Quality Package Evaluation of QA/QC staff

### CTA-20260

 Target Group	<b>QA and QC personnel supporting Aseptic Production</b>
 Duration	<b>Check with Tetra Pak® Training Services</b>
 Prerequisites	<b>None</b>
 Max. Participant	<b>7</b>

### 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.

<b>Content</b>	<ul style="list-style-type: none"> <li>• Start-up meeting</li> <li>• Written test</li> <li>• Interview</li> <li>• Observation</li> </ul> <p><b>In the areas of:</b></p> <ul style="list-style-type: none"> <li>• Opening &amp; Closures</li> <li>• Package Integrity</li> <li>• Package Sampling</li> <li>• Sealing Quality by Red Ink</li> <li>• Material structure</li> <li>• Package and Sealing terminology</li> <li>• Package Forming</li> <li>• Sealing Quality by Teardown</li> </ul>
<b>Principal Objectives</b>	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.
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Chemicals, Tools and Equipment are need to performed package integrity test method such as Ammeter, Stretch pliers, Zonoscope, Scissors, Red ink, Disposable Syringe with needle diameter 0.4-0.5 mm and so on</li> <li>• Good package sample at least 6 packs per person</li> <li>• Classroom or meeting room with whiteboard / flip chart and projector</li> <li>• Set of OM to be available during the Assessment (prerequisites 1 set)</li> </ul>

“ Live as if you were  
to die tomorrow.  
Learn as if you were  
to live forever.”

Mahatma Gandhi

# 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



Certificate Item	Certificate Name	Page Number
CER-10100 – CER-10114	Operator Certification Tetra Pak® A3/Flex Equipment	340
CER-10115 – CER-10126	Operator Certification Tetra Pak® A3/Speed Equipment	340
CER-10127 – CER-10130	Operator Certification Tetra Pak® A3/CompactFlex Equipment	340
CER-10131 – CER-10138	Operator Certification Tetra Pak® TBA/19 Equipment	340
CER-10139 – CER-10145	Operator Certification Tetra Pak® A1 Equipment	340
CER-10147 – CER-10149	Operator Certification Tetra Pak® TT/3 Equipment	340
CER-10150	Operator Certification Tetra Pak® TBA/8 Equipment	340
CER-10151	Operator Certification Tetra Pak® TBA/22 Equipment	340
CER-10154	Operator Certification Tetra Pak® TBA/21 Equipment	340
CER-10157	Operator Certification Tetra Pak® TR/27 and TR/28 Equipment	340
CER-10159	Operator Certification Tetra Pak® R2 Equipment	340

\*Ask your local market to find out about specific certificates

## Operator Certification

 Target Group	<b>Operators</b>
 Duration	<b>1 day per Operator</b>
 Prerequisites	<b>Recommended to have 12 months experience in Aseptic Production</b>
 Max. Participant	<b>Check with Tetra Pak® Training Services</b>

### 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.

<b>Content</b>	<p><b>Written assessment:</b> 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.</p> <p><b>Practical assessment:</b> 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:</p> <ul style="list-style-type: none"> <li>• Production start-up</li> <li>• Production and production control</li> <li>• Weekly care</li> </ul> <p>To ensure objectivity, the test follows a predefined checklist. All results of written and practical assessments are stored in a database.</p>
<b>Principal Objectives</b>	<p><b>Ensure that the operators have the right competence. This will result in:</b></p> <ul style="list-style-type: none"> <li>• Fewer and shorter stops and consequently increased productivity</li> <li>• High and consistent product quality</li> <li>• Improved safety in the working environment</li> </ul>
<b>Required Facilities</b>	<ul style="list-style-type: none"> <li>• Computer with WIFI to perform written assessment.</li> <li>• Set of manuals to be available during the written assessment.</li> <li>• Operator and equipment available during 1 day practical assessment. The practical assessment covers start up of production, normal production, daily and weekly care.</li> </ul>





## 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 equipments?**

Please visit:

<https://productexplorer.tetrapak.com>

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