



**DAIRY PROCESSING OPERATORS TRAINING
UNDERSTANDING PROCESS COMPONENTS & PRINCIPLES
– MILK PASTEURISATION, SEPARATION**

OBJECTIVES

This course is targeted at plant operators in Milk Intake, Pasteurisation and Separation plants. The aim is to give operators an understanding of the process they control. It includes a summary of the individual parts of the process and its function. It is also intended to give an understanding of the items of equipment and the engineering principles that they use on a daily basis.

Duration: 1.5 days

WHO SHOULD ATTEND?

General operatives, Plant operators, Frontline managers, Trainee technical managers



SUMMARY CONTENT

- Centrifugal Force
- Cavitation
- Homogeniser / Homogenisation
- Magnetic & Mass Flow Meter
- Tanks – Vessels
- Heat Exchangers
- Tube in Tube
- Plate Heat Exchange
- Pasteurisation
- Flow Diversion Control
- Separators / Separation
- Factors Affecting Separation
- Control Loops
- Down Stream Processes - Summary
- Bacteria
- Steam Generation Principles
- Refrigeration Principles
- CIP

TRAINING METHODS

The course is tutor led with use of PowerPoint presentations, flipcharts and on the plants visits where practical. The exact content can be tailor made to suit the needs of the participants.