

FROM COW...



Do you have staff who are:

- New to the Dairy Industry
- Technical Staff
- Change of job role/new starts
- Processing Staff
- Engineers
- Team Leaders

Then they should attend the two day

BASIC DAIRY SCIENCE COURSE

£525 per delegate

Why is this training important?

- Customer audits
- Accreditation
- Increase profits
- Development
- Reduce waste
- Knowledge of networking
- Innovation

The National
Skills Academy



Course Content Includes:

- Dairy Components
- Dairy Microbiology
- Basic Unit Operations

Progression after the courses:

- Food Technology (with Dairy specialism) Professional Certificate
- Dairy Technology (project eden) FdSc
- Food Manufacturing with business management FdSc
- Food Manufacturing with Operations Management BSc (Hons) Top Up
- Food Science and Innovation BSc (Hons)



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...TO CARTON



How can I ensure that my staff have a full understanding of Liquid Milk Processing?

Attend the two day

LIQUID MILK AND CREAM PROCESSING COURSE

£525 per delegate

Designed for:

- New to the Dairy Industry
- Technical Staff
- Change of job role/new starts
- Processing Staff
- Engineers
- Team Leaders



Course Content Includes:

- Principles of Pasteurisation
- Post Pasteurisation with Operations
- Quality testing & HACCP
- Definition and Composition of Product

Follow on from the Basic Dairy Science but no prior knowledge required



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