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

**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)
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

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

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

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