

food

Industry Training Course Dates 2011 / 2012

Technology	Number of days	Date
Liquid Milk Processing - an introduction	1	14 September 11
Hard Cheese Manufacture - an introduction	1	26 October 11
Ice-cream Manufacture - an introduction	1	19 October 11
Cleaning in Place (CIP) - an introduction	1	12 October 11
Milk Concentration and Drying - an introduction	1	07 December 11
Soft Cheese Manufacture - an introduction	1	30 November 11
Dairy Processing Technology - Advanced Award	7	14 September 11
Dairy Processing Technology - Advanced Certificate	7+	14 September 11
Meat Processing Workshops	1	To be arranged
Factors Affecting Meat Quality	1	01 February 12
Shelf-life of Meat and Meat Products	1	15 February 12
Meat Product Legislation and Labelling	1	29 February 12
Poultry Processing	1	08 February 12
Meat Curing Technology	1	08 February 12
Comminuted Meats	1	28 March 12
Thermal Processing of Meats	1	28 March 12
Sensory Analysis of Meats	1	07 March 12
Meat Technical Skills - Advanced Award	7	01 February 12
Meat Technical Skills - Advanced Certificate	7+	01 February 12
Production of Safe Salad Products	1	08 February 12

Technology	Number of days	Date
Preserving Fruit	1	15 February 12
Bakery Technology	2	22 February 12
Bread Product Development	1	29 February 12
Cider Production - an introduction	1	07 March 12
Food Labelling - an introduction	1	14 March 12
Food Processing and Preservation	15	19 September 11
Food Science Manufacturing Technology - NC	2+ years	19 September 11
Certificate of Higher Education - Food	1 + year	19 September 11
Food Manufacture - Foundation Degree	2+ years	19 September 11
Food Technology - BSc (Hons) Degree	5+ years	19 September 11
Food Design and Nutrition - BSc (Hons) Degree	5 + years	19 September 11

Innovation	Number of days	Date
Innovation and Market Awareness	1	31 January 12
Creativity and Idea Generation	1	07 February 12
Launching Your Product	1	13 March 12
Food Design	15	23 January 12

Safety and Quality	Number of days	Date
Food Safety in Manufacturing - Level 2 Award	1	29 November 11 17 April 12
Food Safety in Manufacturing - Level 3 Award	3	05 October 11 07 February 12
Food Safety in Manufacturing - Level 4 Award	5	06 October 11 08 February 12
HACCP - Foundation Certificate	1	10 November 11 22 March 12
HACCP for Manufacturing - Level 3 Award	2	16 November 11 18 April 12
HACCP Management for Food Manufacturing - Level 4 Award	5	26 April 12
Auditing for Continuous Improvement	1	23 November 11 04 April 12
Auditing Food Quality Management Systems - Level 4 Award	3	09 November 11 03 April 12

Packaging	Number of days	Date
Corrugated Board Packaging	1	17 January 12
Distribution Testing of Packaging	1	23 January 12
Modified Atmosphere Packaging (MAP)	1	21 February 12
Packaging - Advanced Award	3	28 September 11
Packaging Fundamentals - Advanced Award	7	28 September 11
Packaging - Advanced Certificate	10+	28 September 11
Packaging Technology - Diploma	16	05 October 11

Science and Nutrition	Number of days	Date
Nutrition - Foundation Certificate	2	TBA
Food Nutrition and Health - National Certificate	2+ years	19 September 11
Food Nutrition	15	23 January 12
Food Microbiology	15	19 September 11
Food Chemistry	15	23 January 12
Dairy Microbiology - an overview	1	21 September 11
Dairy Chemistry - an overview	1	28 September 11
Understanding Food Microbiology	1	24 April 12
Extending Shelf-life	1	12 April 12
Sensory Analysis	1	19 April 12

Business Improvement	Number of days	Date
Process Analysis	1	04 October 11
Total Productive Maintenance	1	11 October 11
The Balanced Scorecard	1	18 October 11
Good Manufacturing Practice (GMP)	1	25 October 11
Competitive Food Manufacture - Advanced Award	7	04 October 11
Competitive Food Manufacture - Advanced Certificate	7+	04 October 11
Procurement and Logistics Management	15	23 January 12
Food Business Financial Management	15	23 January 12
Food Management and Marketing - BSc (Hons) Degree	5+ years	19 September 11

Energy and Waste	Number of days	Date
Renewable Energy - an introduction	1	22 November 11
Energy Auditing - an introduction	1	29 November 11
Dairy Effluent - an introduction	1	09 November 11
Waste Awareness	1	02 November 11
Lean Manufacture	2	01 November 11

Professional Development	Number of days	Date
Training Skills and Practice - Level 3 Award (previously Professional Trainer)	3	22 November 11 15 May 12
Project Management	2	22 March 12
Human Resource Management	15	19 September 11
Market Research Through Survey Questionnaire	1	22 March 12
Business Improvement - an introduction	6	To be arranged
First Line Management - Introductory Certificate	3	To be arranged
Management - Introductory Diploma	8	To be arranged
Communication - Advanced Diploma in Personal and Business	30	14 September 11
Communication - Postgraduate Certificate	30	15 September 11
Communication - Postgraduate Diploma with options	~ 2 years	15 September 11
Communication - Masters with options	~ 3 years	15 September 11

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