



Food Industry Training

Course Dates 2009 / 2010

Course Code	Name	Number of days	Date
Technology			
T 1	Liquid Milk Processing - an introduction	1	10 September 09
T 2	Hard Cheese Manufacture - an introduction	1	22 October 09
T 3	Ice-cream Manufacture - an introduction	1	15 October 09
T 4	Cleaning in Place (CIP) - an introduction	1	08 October 09
T 29	Milk Concentration and Drying - an introduction	1	12 November 09
T 30	Management of Dairy Effluent	1	29 October 09
T 5	Dairy Processing Technology - Advanced Award	7	10 September 09
T 6	Dairy Processing Technology - Advanced Certificate	7+	10 September 09
T 7	Poultry Processing	1	02 March 10
T 8 / T 9	Curing Technology (previously Ham and Bacon Curing)	1	02 March 10
T 23	Cereal Technology	15	14 September 09
T 32	Safe Cooking of Meat	1	23 March 10
T 33	Cost Minimisation and Waste Prevention (Meat Processing)	1	09 March 10
T 34	Packaging of Meats	1	30 March 10
T 35	Technical Skills Development Programme - Meat Industry (new)	7	26 January 10
T 25	Food Science Manufacturing Technology - National Certificate	2+ years	14 September 09 or 18 January 10
T 26	Food Studies - Certificate of Higher Education	1 year	21 September 09
T 27	Food Manufacture - Foundation Degree	2+ years	21 September 09
T 28	Food Technology - BSc (Hons) Degree	5+ years	21 September 09
T 31	Food Design & Nutrition (Hons) Degree	5+ years	21 September 09



Course Code	Name	Number of days	Date
Innovation			
I 1	Innovation and Market Awareness	1	20 January 10
I 2	Creativity and Idea Generation	1	27 January 10
I 5	Launching Your Product	1	03 March 10
I 6	Food Product Innovation - Advanced Award	7	13 January 10
I 7	Food Product Innovation - Advanced Certificate	7+	13 January 10
I 8	Product Innovation	15	25 January 10

Safety & Quality			
SQ 1	Food Safety in Manufacturing - Level 2 Award	1	16 November 09 11 May 10
SQ 2	Food Safety in Manufacturing - Level 3 Award	3	07 October 09 16 February 10
SQ 4	Food Safety in Manufacturing - Level 4 Award	5	06 October 09 10 February 10
SQ 5	HACCP - an introduction	1	08 October 09 23 March 10
SQ 6	HACCP for Manufacturing - Level 3 Award	2	25 November 09 27 April 10
SQ 10	Auditing for Continuous Improvement	1	15 October 09 30 March 10
SQ 11	Auditing Food Quality Management Systems	3	04 November 09 11 May 10
SQ 14	Health and Safety in the Workplace - Level 2 Award	1	19 October 09 20 April 10

Packaging			
P 4	Packaging - Advanced Award	3	06 January 10
P 5	Packaging Fundamentals - Advanced Award	7	06 January 10
P 6	Packaging - Advanced Certificate	9	06 January 10
P 7	Packaging Technology - Diploma	16	23 September 09



Course Code	Name	Number of days	Date
Science & Nutrition			
SN 1	Nutrition - Foundation Certificate	2	TBA
SN 2	Nutrition - Intermediate Certificate	3	TBA
SN 3	Nutrition - Advanced Diploma	5	TBA
SN 4	Food Nutrition and Health - National Certificate	2+ years	14 September 09
SN 5	Applied Nutrition	15	25 January 10
SN 6	Laboratory Skills	2	12 May 10
SN 7	Food Microbiology	15	14 September 09
SN 8	Food Chemistry	15	14 January 10
SN 9	Dairy Microbiology - an overview	1	24 September 09
SN 10	Dairy Chemistry - an overview	1	17 September 09
SN 13	Food Microbiology for Non-Food Microbiologists	1	21 April 10
SN 16	Shelf-life Analysis	2	08 April 10
SN 17	Sensory Analysis	1	10 March 10
Business Improvement			
BI 2	Process Analysis	1	29 September 09
BI 3	Total Productive Maintenance	1	20 October 09
BI 4	The Balanced Scorecard	1	27 October 09 23 March 10
BI 5	Good Manufacturing Practice (GMP)	1	10 November 09
BI 6	Competitive Food Manufacture - Advanced Award	7	15 September 09
BI 7	Competitive Food Manufacture - Advanced Certificate	7+	15 September 09
BI 10	Procurement and Logistics Management	15	25 January 10
BI 12	Food Business Financial Management	15	25 January 10
BI 13	Food Management and Marketing - BSc (Hons) Degree	5+ years	21 September 09
BI 14	Waste Awareness	1	04 March 10
Professional Development			
PD 1	Professional Trainer Certificate	3	17 November 10 01 June 10
PD 2	Project Management	2	10 February 10
PD 3	Internal Communication	1	25 February 10
PD 4	Risk Communication for the Food Industry	7	26 January 10



Course Code	Name	Number of days	Date
Professional Development cont.			
PD 6	Managing Induction Programmes	1	11 March 10
PD 7	Leadership and Motivation	1	31 March 10
PD 10	Owner Manager Development Programme	14	03 September 09
PD 11	Business Improvement - an introduction	6	TBA
PD 12	First Line Management - Introductory Certificate	3	TBA
PD 13	Management - Introductory Diploma	8	TBA
PD 14	Communication - Advanced Diploma in Personal and Business	30	17 September 09
PD 15	Communication - Postgraduate Certificate	30	17 September 09
PD 16	Communication - Postgraduate Diploma with options	~ 2 years	17 September 09
PD 17	Communication - Masters with options	~ 3 years	17 September 09

For further information on any of the above courses please contact the course coordinator as detailed within the brochure or Teresa Kelly at

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