



Food Industry Training Courses

Thailand 2011

<http://www.foodstream.com.au/trainingasia/>

Food Engineering - Principles & Practices - 21 & 22 July 2011

This course covers basic engineering principles used in food processing. Tutorials and examples to demonstrate/practice application of the theory are included.

Applied Food and Feed Extrusion - 25 to 27 July 2011 **NEW PRACTICAL PROGRAM**

This “applied extrusion” course takes a NEW approach - introductory sessions covering relevant extrusion theory, followed by group sessions in which the product formulation, and screw configuration/process parameters are “designed”. Then we go to the pilot plant and run the formulation with the designed screw profile. Products are selected to demonstrate the principles and issues involved across the range of types of extruded products – including expanded snacks and breakfast cereals, pastas and third generation snack pellets, pet foods and aqua-feeds. We plan to make 5 products using 3 types of extruders during the three-day program.

Extrusion Die Design Workshop - 28 July 2011

This course covers the theory and practice of designing dies for extrusion systems. Note that this one-day “Workshop” is intended to provide additional specific training on die design for those who have attended the Applied Food and Feed Extrusion Course or similar.

Feed Pellet Milling - 29 July 2011

This course relates to the production of stock and aqua feeds using pellet milling technology. It covers ingredients used and their characteristics, and the cooking/precondition of the mix. Issues with preparation of the mix (milling, mixing, etc.) are described, and how the ingredients, their preparation, and process factors affect pellet quality. Die and roller design, as well as post-process issues are discussed, along with new developments in the technology.

Food Water Activity & Drying Technology - 28 & 29 July 2011

This course provides practical knowledge of water activity in foods and food drying processes, relevant to drying a wide range of food products (extruded and non-extruded). **Day 1** focuses on **Water Activity in Foods**, what it is, its prediction and measurement, and its relationship to food microbiological and chemical stability. **Day 2** concentrates on **Food Drying Technology**, general drying theory, and drying systems used in the food and feed industries. Participants may attend either individual day or the whole course.

FoodStream Pty Ltd is a private R&D company offering a complete range of professional technical consulting services to the food processing industry, including a range of specialist training courses. Due to its unique business structure, FoodStream is able to deliver innovative, flexible solutions to the needs of food processors. Details of services offered by FoodStream, including course program information and on-line registration, are available on our web-page at

www.foodstream.com.au.

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Presenters of the courses will be available for some consultancy work while in Thailand - contact Gordon Young at gyoung@foodstream.com.au.

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These short courses are presented by **FoodStream** in conjunction with the **Institute of Food Research and Product Development**, Kasetsart University, Bangkok, Thailand.

VENUE OF THE COURSES

The Institute of Food Research and Product Development (IFRPD), Kasetsart University, Bangkok, Thailand.

REGISTRATION FEES:

Note: *Registration fees are set in Thai Baht and will vary when converted to other currencies according to fluctuations in exchange rates.*

Food Engineering (2 days):	20,000 Thai Baht per person (~ \$AUD630 or ~ \$US650 depending on the exchange rate)
Applied Food & Feed Extrusion (3 days):	27,000 Thai Baht per person (~ \$AUD850 or ~ \$US880 depending on the exchange rate)
Extrusion Die Design Workshop (1 day):	12,000 Thai Baht per person (~ \$AUD380 or ~ \$US390 depending on the exchange rate)
Pellet Milling Technology (1 day):	12,000 Thai Baht per person (~ \$AUD380 or ~ \$US390 depending on the exchange rate)
Food Water Activity & Drying (1 or 2 days):	12,000 Thai Baht per person single day (~ \$AUD380 or ~ \$US390 depending on the exchange rate) 20,000 Thai Baht per person both days (~ \$AUD630 or ~ \$US650 depending on the exchange rate)

A **10% discount** applies for registrations received by **29 April 2011** and *paid within 14 days of invoicing*,

An additional **10% discount** applies for **five or more** registrations received at one time from the same company or for individuals attending **more than one of the courses**.

Registrations close 8 July 2011

REGISTER ON-LINE AT <http://www.foodstream.com.au/thailandregistration/>

For course related enquiries, including registrations, contact:

FoodStream

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