FUNDAMENTALS OF FOOD PROCESSING

Investigating how individual unit operations and processes are integrated during commercial food manufacture. Developing an understanding of flow, mixing and heat transfer processes within the factory this module develops skills in engineering analysis to optimise production efficiencies and uses case studies from industry as a basis for building knowledge.

**Distance learning period** 2\(^{nd}\) September – 11\(^{th}\) October 2013
**Residential week** 14\(^{th}\) – 18\(^{th}\) October 2013 University of Birmingham
**Assignment period** 21\(^{st}\) October – 29\(^{th}\) November 2013

By completing this module you will be able to

- Perform calculations relevant to food processing
- Identify the limits and constituent components of a food process
- Identify the necessary information to perform basic design on individual equipment sections, including mass & energy balance
- Describe the concepts of heat & mass transfer, including the response time and influence of disturbances in these systems
- Relate this understanding to possible changes in critical control points when disturbances or process changes are implemented

Price: £1,650
**Bursary price:** £425 (subject to eligibility)
on bookings confirmed by 19\(^{th}\) July 2013
Book now by contacting: Fiona Lee
+44 (0)118 378 8722
info@foodatp.co.uk

The Food Advanced Training Partnership offers an exciting programme of modules, ranging from diet quality & health to fundamentals of food processing. Our modules can contribute to Master of Science, Master of Research and Professional Doctorates for those wishing to take their studies further.