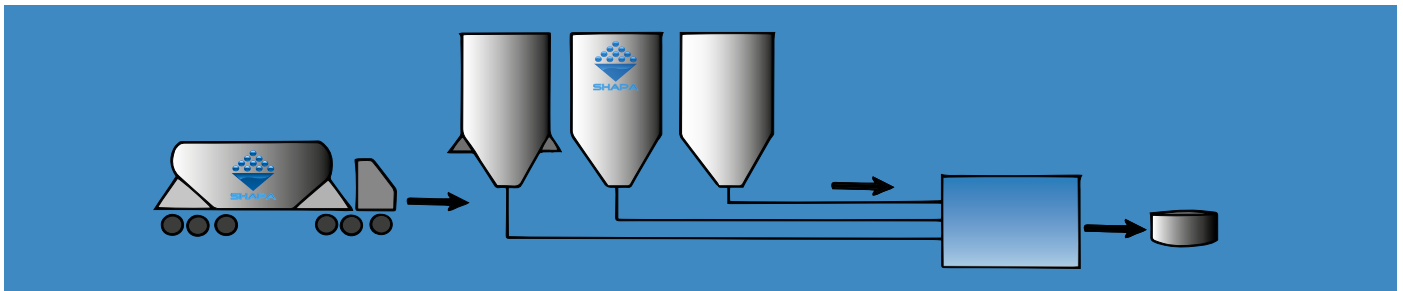


Introduction to Bulk Handling Workshop

4th December 2018



This workshop is specifically designed to take some of the mystique out of solids and bulk handling. The course which is aimed at those who have just joined the bulk handling community and those who already work in the bulk handling industry in sales, marketing, accounts and operations etc. who feel that they need a deeper understanding of how their products and services fit into the wider environment.

The workshop is split into four sessions and uses the analogies that can be found between an industrial plant and a domestic kitchen to explain the different processes involved.

Session 1

- Registration, Introduction and Welcome
- Shopping Analogy, Recipes and Warehousing
- Ingredients, Characteristics and safety considerations
- Terminology exercise

Session 2

- Terminology Answers - Industrial
- Storage.
- Conveyng, Discharging and feeding
- Quantity, Measurement and Weighing

Session 3

- Blending and Mixing
- Time, Temperature and Monitoring.

Session 4

- Presentation and Packing
- Logistics, Distribution and traceability
- Wrap up and review of the day



After attending this workshop you will have a greater understanding of the whole process and you should be able to more confidently answer questions regarding your products and how they fit into a solids handling system.

DATE: 4th December 2018
TIME: 9am - 4pm (coffee and registration at 9am)
VENUE: Nestle, York
DELEGATE FEE: Members- £60, Students- £20, Non Members- £195.00
TO BOOK email booking form to Ian Birkinshaw info@shapa.co.uk

