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**The Scandinavian School of Brewing (SSB) offers a
Catalog of Services possible for training at your Brewery.**

SSB realizes that training in your local brewery is sometimes cheaper than sending many people to Denmark and Europe for educational and training purposes. Therefore **SSB** now offers on a limited basis some general and specific programs tailor made to fit the specific needs of a brewery.

There are several ways of doing this – and **SSB** suggests, that you select 1 – 3 topics, which are currently of real importance to you.

SSB has experiences in and can offer training in topics such as:

- *How to reduce extract losses from raw materials to warehouse*
- *How to use a KPI system to work towards improving performances*
- *Best practices in brewing, process, packaging, utilities, QA*
- *Problem solving techniques: Useful in operations, QA, logistics*
- *Formation of action plans for getting process and quality on track*
- *Dimensioning a brewery: Brewing vessels, packaging lines, heat, cooling etc.*
- *Initiatives to increase packaging line efficiencies*
- *Audits: Quality, Productivity, HACCP.*

The **SSB** audit approach will in 1 or 2 days to reveal deviations from your agreed standards

Scope:

Problem identification: Which problems do you wish to be addressed in your brewery? *Define:* The time you wish to be dedicated to teaching. (Anywhere from one full day to one week is possible during the working hours of the week according the wish of the brewery.

When:

Consider the time during the year, where it is possible to bring the people together in one place

Who:

Select the number of people, you wish to train. As a guide, 10 – 18 participants form a good group.

Where:

SSB recommends that the training is set up directly in or nearby your brewery. This enables **SSB** to arrange team exercises and on-the-job training to enhance the effect of the training.



SSB catalogue of services possible for training at your Brewery.

SSB realises that training in your local plant is cheaper than sending many people to Denmark, and in addition, we can tailor – make the program-me to fit your specific needs.

There are several ways of doing this – we suggest, that you select 1 – 3 topics, which are currently of importance to you, and with which SSB has got direct experience and therefore can offer assistance in.

Examples of such topics:

- How to reduce extract losses from raw materials to warehouse
- How to use a KPI system to work towards improving performances
- Best practices in brewing, process, packaging, utilities, QA
- Tuning of brewing-, fermentation- and filtration processes
- Quality Assurance systems, laboratory design and instrumentation
- Trouble shooting in the plant to get quality, process and cost on track
- Dimensioning a brewery: Capacity of brewing vessels, packaging lines, etc.
- Increase your packaging line efficiencies
- Maintenance concepts – and economic spare parts management
- Energy Management – is heat, cold, compressed air and CO₂ used with care?
- Audits: Quality, Productivity, HACCP, LEAN: A SSB audit will in 1 or 2 days reveal deviations from your agreed standards at minimum brewery efforts and risk.
- Innovation Course for technical as well as for marketing managers



Examining conveyor speeds

Way forward - Scope:

Problem identification: Which problems in your brewery do you wish addressed?

Define, how much time you wish to dedicate for the teaching: Anything from one full day to one week is possible. Working hours during the week according to your wish.

When:

Time in the year: Consider the time during the year, where it is possible to bring your people together in one place.

Who:

Select the number of people, you wish to train.

As a guide, 10 – 18 participants form a good number to train.

Where:

We recommend that the training is set up directly in or very near your plant. This enables us to arrange team exercises and on-the-job training to enhance the effect of the training.

For further information

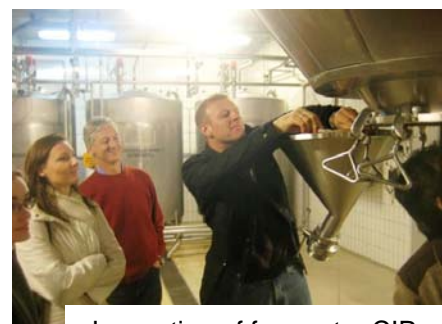
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Calculating filler speeds



Inspection of fermenter CIP