

Au2mate Academy

# GENERAL INTRODUCTION TO HOW DIGITALISATION & INDUSTRY 4.0 CAN BE UTILISED IN THE DAIRY INDUSTRY

## COURSE NO. 19: DIGITALISATION & INDUSTRY 4.0 IN THE DAIRY INDUSTRY

PROGRAM - SHORT DESCRIPTION · DURATION: 1 DAY - 08:30-16:00

### Target audience

The course is targeting commercial and/or technical personnel who want to acquire basic knowledge and understanding on how Digitalisation & Industry 4.0 can be used to improve the performance of a dairy plant. Knowledge which can be very useful both in connection with project work related to new installations, but also in relation to improve the performance of your present installation.

### Prerequisites

Knowledge and/or interest in dairy processes and dairy automation & IT.

### Short description

The course will give you a general introduction and overview on how Digitalisation & Industry 4.0 techniques can be used in the dairy industry.

The course will cover topics such as:

- General introduction to Digitalisation & Industry 4.0/The smart factory
- Cloud computing - storage
- Big data/analytics
- Machine learning/artificial intelligence
- Intelligent sensors/instruments
- Industrial Internet of Things
- Augmented Reality
- QR-codes for component tagging/easy access to documentation
- Exercise - Cloud based data storage and analysis at Au2mate Academy process plant

All topics will be addressed with focus on how these techniques can be used in the dairy industry for improving performance.

### Objectives

Upon completion of this course the attendant will have obtained:

- Basic understanding of terms, techniques & typical solutions within the area of Digitalisation & Industry 4.0
- Understanding on how Digitalisation & Industry 4.0 techniques can be used to optimise the performance of your dairy plant

### COURSE PARTICIPANT COMMENT:

*"Thank you for a great course, praise for everything about it and especially to the instructor who knew what he was talking about. I shall recommend it highly to colleagues who will need knowledge within Wonderware in the future."*

Jasmin Duzel,  
Production System Specialist  
Arla Foods Ingredients Group P/S



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