





## DAIRY CONTROL -INTERNATIONAL STANDARDS

# COURSE NO. 11: DAIRY CONTROL – INTERNATIONAL STANDARDS

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 knowledge about some of the leading international standards applied in dairy automation & IT.

Knowledge which can be very useful both in connection with project work related to new installations, but also as foundation for understanding your present installation.

#### **Prerequisites**

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

#### **Short description**

The course will give you introduction to the following leading international standards applied in the dairy industry & dairy automation and IT:

#### ISA S88 - Batch control

The standard includes several useful terms/models which can be used when describing & designing your process plant and plant processes & functions.

#### ISA S95 – Enterprise Control System Integration

The standard includes several models on how to design and structure the interface between your finance system (ERP) and the production control system.

### ISA S101/S18 – Alarm management/Human Machine Interfaces

These standards include best practise and several models related to designing the user interface for a dairy control system.

#### PackML - Packaging Machine Language

The standard defines a common approach, or machine language, for filling & packaging machines. By using the standard, you will achieve a common "look and feel" for filling & packaging lines.

The course will include some small exercises on how to use the included standards.

#### **Objectives**

Upon completion of this course the attendant will have obtained knowledge and understanding on how the included standards can be used and applied in the dairy industry, and work as foundation for the design and structuring of dairy automation & IT solutions.

#### COURSE PARTICIPANT COMMENT:

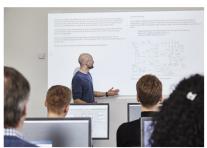
"Thank you for a great course, praise for everything about it and especially to the instructor who knew what he was talking about.

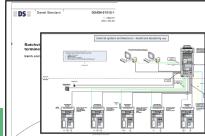
I shall recommend it highly to colleagues who will need knowledge within Wonderware in the future."

#### **Jasmin Duzel**

Production System Specialist Arla Foods Ingredients Group P/S







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