

**FOOD
TECH
MASTER**
PAVAN SCHOOL OF
FOOD TECHNOLOGIES

DRY PASTA

11st - 15th February 2019
5 days, full time course



The **Food Tech Master**
is a series of courses by

Pavan
PASTA AND EXTRUDING TECHNOLOGIES

in collaboration with



**PROFESSIONAL TRAINING
COURSE IN:**

DRY PASTA PROCESSING

★★★
**Boost your career and become a master in
food production technology**

Our courses are developed on the basis of four key elements:

LEARN

each lecture is developed by and for specialists in food processing;

INTERACT

get in touch with the most advanced technology and the most accredited professionals;

SHARE

a valuable networking opportunity with professionals in food manufacturers;

GROW

become a Food Tech Master and bring with you more in-depth knowledge.

**UPGRADE YOUR SKILLS,
BECOME A FOOD TECH MASTER!**



Sharing expertise

The FOODTECHMASTER is a series of professional training courses organized by Pavan with the aim of sharing knowledge and expertise on food production technology. The next edition will take place in February 2019 and will focus on Dry Pasta production.

Contents

The seminar will focus on issues such as raw materials and pasta, fundamentals of rheology, thermodynamics, heat treatment and drying process, production technology and processing, energy recovery and efficiency, hygiene and hygienic safety, process automation, packaging, non conventional pasta.

Duration

5 Days: 11 - 15 February 2019

Arrival: 10 February 2019 evening

Departure: 15 February 2019 afternoon

Pick-up: Treviso Airport, Venice Airport, Padua Train Station

Venue

Pavan Conference Centre

Pavan Group Headquarters, Galliera Veneta (Padua), Italy

Complete training

The seminars will be held by Professors of the academic community, industry leaders and Process Engineers of Pavan Dry Pasta Division. Topics will cover the entire pasta production process, from theoretical aspects to extremely practical issues as trials in a pilot plant and panel tests for sensory evaluation.

Target

Creating a common base of technological and technical know-how among machinery operators with reference to:

Plant Managers, Production Managers, R&D Managers, Quality Control Managers, Production Engineers

Language

English

The course may be available in other languages depending on the total number of applicants for a given language.



Value

- > 40 hours of classes
- > attendance to all training sessions
- > trials, sensory tests
- > access to all presentations
- > proceedings articles

Accommodation

- > 4 stars Hotel accommodation

Transfer

- > from/to Venice Airport;
- > daily transfers from hotel to Pavan Headquarters and back;
- > transfers in the evening for dinner, when necessary

Certificate

- > Certificate of Food Tech Master status

Meals

- > Breakfast
- > Coffee break
- > Lunch
- > Dinner

After work

- > Guided city tours in the evening (tours may be cancelled in case of bad weather)

- > The course package includes mentioned services from Sunday, February 10th evening and to Friday, February 15th afternoon.
- > Pavan recommend to attend the entire course and will not refund any fees for absence, late arrival and early departure.

Subscription

Visit our [EVENTBRITE](#) page to book your seat for this course and discover more about fees and discounts.

Registration is open until 18/01/2019.

> <https://ftm-dry-pasta-2019.eventbrite.it>



The program and the topics of the courses may be subject to change.

February

11

**DAY
ONE**

Quality of raw materials and pasta:

cereals characteristics, starches chemistry, proteins chemistry, minor elements, optimal process parameters, analytical, organoleptic and nutritional aspects;

Basics of rheology:

materials characteristics, empirical measures, deformations and stress, elastic and accumulation moduli, shear rate, analytic methods;

Production technology:

kneading and extrusion (mixing, gluten development, possible kneading systems, screw configuration, shear rate, forming die).

February

12

**DAY
TWO**

Application of thermodynamics to the drying process:

heat exchange principles, air and its water content, balance diagrams, drying kinetics;

Heat treatments on cereal flours:

enzymatic activity, effects of milling, basics of amino acids and sugars chemistry, Maillard reaction, furosine test, product final quality.

February

13

**DAY
THREE**

Production technology, drying process:

state of the art, dryer types, balance curves, diagrams, effects on the product;

Energy recovery and efficiency;

Dough forming tests in Pavan R&D:

differences between durum and soft wheat, elasticity and elongation, gluten tensile strength, colour, various extrusion conditions;

Pasta production tests in Pavan R&D:

different effects of drying diagrams on the products;



February

14

**DAY
FOUR**

Packaging:

packaging research, conventional polymers, latest materials, vertical and horizontal packaging machines;

Maintenance philosophy and guidelines;

Preventive Maintenance;

Evaluation of pasta made during the production tests.

February

15

**DAY
FIVE**

Process automation:

PLC, operator interface, system and factory architecture, supervising system, remote assistance;

The other pastas:

gluten free pasta, pre-cooked pasta, pasta from minor cereals, whole wheat pasta, sheeted pasta, pasta with special additives, oriental noodles.