



# Customer Training Courses



Understanding the basics and knowing your equipment is essential to getting the most out of your production run. Loma's Training Academy is designed with your everyday needs in mind and goes a long way towards improving your performance and increasing productivity. Working in a deadline critical environment also makes it hard to keep up with the ever changing industry rules and regulations, which is why our courses are constantly updated to reflect the changes and save you the time.

## Loma Trainers

Loma trainers are not just trainers, they are all experienced Service Engineers who understand the pressures of keeping the production line running as well as maintaining up time and will bring this knowledge and experience to your training programme.

With their vast amount of experience our engineers help to add a real world element to the courses tackling issues that you may experience on a weekly basis, even if just a setup issue.

## What to Expect When Completing a Course with The Loma Training Academy

- All courses are fully certified for your training records
- All training is delivered by highly experienced Field Service Engineers
- All Engineers carry SPA food safety passports and are HACCP level 3 accredited
- We offer flexibility on time and location to suit business requirements
- All Supermarket Code of Practice (COP) training complies with the latest versions
- Comprehensive course material provided

## Understanding Our Training Structure

From our understanding of customers requirements, our training courses are designed to address the needs of different departments within the production process. The Loma Academy is structured in 4 key areas to, Use, Comply, Maintain and Optimise.



Use



Comply



Maintain



Optimise

Depending on your requirements as an Operator, Supervisor, Quality Assurance or Engineer you will find a course tailored to your role. Our courses cover both new and legacy machines, and offer both hands on and class room based training depending on the course you choose.

## Use



### Operator / QA Training

Duration: 1/2 Day

**Who should attend:** This course is designed for those that frequently interact with your machines or operate them on a day to day basis. Typically attendees are Operators, Quality & Technical Staff.

**Why attend this course:** By completing this course you learn what the machine does, how to best operate the machine and how to carry out all the functionality checks required under the appropriate codes of practice.

## Comply



### Supermarket Code of Practice (COP)

Duration: 1 Day

**Who should attend:** This course is designed specifically for the individuals responsible for ensuring compliance with supermarket codes of practice and safe production of food. Attendees will typically be from Quality, Technical, Engineering and Operations.

**Why attend this course:** By completing this course you will gain a good understanding of the current codes of practice & become a Subject Matter Expert (SME). You will learn all about the machine technology, its capabilities and how to ensure you comply with the relevant code of practice.

## Maintain



### Engineer Training

Duration: 1 Day

**Who should attend:** This course is designed for individuals responsible for the efficient and accurate running of your production equipment and is key for Engineering staff.

**Why attend this course:** By completing this course you will gain a full understanding of the machines parameters, including advanced functionality and how to optimise the machines performance. You will then go on to understand the machines mechanical and electrical elements, including how to troubleshoot and repair common faults.

## Optimise



### Advanced Bespoke Training

Duration: 1 Day

**Who should attend:** These are bespoke workshop style courses and can be designed as required to support your needs. Please Contact us to discuss your requirements.

**Why attend this course:** Completing one of our bespoke training courses will give you a more in depth understanding of the chosen subject matter, including the opportunity to ask specific questions to your actual situations which our experienced trainers will have the knowledge and experience to help resolve.

## How to Book Your Course or Gain More Information

To find out more details or to book one of our training courses please visit our website, contact your local Training Academy Centre or contact our central training team on +44(0)1252 893395.



An ITW Company

[www.loma.com](http://www.loma.com)

Tel: +44(0)1252 893300 (UK) | +1-800-872-LOMA (North America)

**Metal Detection | Checkweighing | X-Ray Inspection**

Loma Systems is a registered trademark of Illinois Tool Works Inc. (ITW). Other names, logos, icons and marks identifying our products and services referenced herein are trademarks of ITW and may not be used without the prior written permission of ITW. Other product and company names listed are trademarks or trade names of their respective companies. Copyright © 2016 Illinois Tool Works Inc. All rights reserved. All of the specifications shown in this document are subject to change without notice.

TRSER\_893202209