Beverage Manufacturing Technologies Training Course

Professional Development Training Course Outline

Category	General Training	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

The global beverage industry is rapidly evolving with advanced processing technologies, automation, and innovative formulations shaping the future of drink production. Beverage Manufacturing Technologies Training Course is meticulously designed for professionals seeking to enhance their technical expertise, operational efficiency, and knowledge of cutting-edge beverage production processes. Participants will gain hands-on insights into modern beverage manufacturing, quality control, regulatory compliance, and sustainable production methods, ensuring they stay ahead in this competitive market.

Through interactive sessions, case studies, and practical demonstrations, this course emphasizes innovation, efficiency, and safety in beverage production. Participants will master the latest processing technologies, optimize formulations, and implement best practices for hygienic production, packaging, and quality assurance, making them valuable assets in their organizations and positioning them for leadership in the beverage sector.

Programme Curriculum

Beverage Manufacturing Technologies Training Course

Introduction

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Course Duration

5 days

Course Objectives

1. Understand modern beverage processing technologies and production systems.
2. Gain practical knowledge in quality control and assurance for beverages.
3. Explore automation and process optimization in beverage manufacturing.
4. Learn innovative formulation techniques for soft drinks, juices, and functional beverages.
5. Implement food safety and hygienic practices in production environments.
6. Analyze raw material selection and optimization for cost-effective manufacturing.
7. Master packaging technology trends including sustainable and eco-friendly options.
8. Develop skills in regulatory compliance and industry standards.
9. Apply supply chain management strategies for beverage production.
10. Evaluate energy-efficient and sustainable manufacturing practices.
11. Understand carbonation, fermentation, and beverage stabilization techniques.
12. Interpret market trends and consumer insights to enhance product innovation.
13. Solve real-world challenges through case studies and industry simulations.

Target Audience

1. Beverage production managers
2. Quality assurance and control professionals
3. Food technologists and engineers
4. R&D and formulation specialists
5. Supply chain and operations managers
6. Packaging engineers
7. Entrepreneurs and start-up founders in beverage sector
8. Regulatory and compliance officers

Course Modules

Module 1: Introduction to Beverage Manufacturing

- Overview of global beverage industry trends
- Classification of beverages: soft drinks, juices, alcoholic & functional drinks
- Market opportunities and emerging technologies
- Key process flows in beverage manufacturing
- Case Study: Successful launch of a functional beverage

Module 2: Raw Materials & Ingredients

- Selection criteria for water, sugar, and flavoring agents
- Role of additives and preservatives
- Functional ingredients for health drinks
- Quality testing of raw materials

- Case Study: Optimizing ingredient sourcing for cost efficiency

Module 3: Beverage Formulation & Innovation

- Developing new beverage recipes
- Balancing taste, stability, and nutrition
- Use of natural vs synthetic ingredients
- Pilot trials and prototype testing
- Case Study: Launch of a plant-based drink with high consumer acceptance

Module 4: Processing & Production Technologies

- Pasteurization, sterilization, and ultra-high temperature (UHT) processes
- Mixing, blending, and homogenization techniques
- Fermentation and carbonation methods
- Process automation and digital monitoring
- Case Study: Upgrading a soft drink plant with IoT-enabled automation

Module 5: Quality Assurance & Food Safety

- HACCP and GMP implementation
- Microbiological testing of beverages
- Sensory evaluation methods
- Shelf-life determination and stability testing
- Case Study: Resolving contamination issues in juice production

Module 6: Packaging Technologies

- Types of packaging: PET, glass, cans, aseptic packs
- Sustainable and eco-friendly packaging trends
- Labeling requirements and compliance
- Packaging line automation and efficiency
- Case Study: Transition to biodegradable packaging in a beverage brand

Module 7: Regulatory & Compliance Standards

- National and international food regulations
- Certifications-ISO, FSSC, FDA, and EU standards
- Documentation and traceability in beverage manufacturing
- Ensuring allergen labeling and consumer safety
- Case Study: Achieving global compliance for an export-oriented beverage line

Module 8: Market Trends & Operational Excellence

- Emerging beverage categories and consumer preferences
- Cost optimization and lean manufacturing practices
- Energy efficiency and sustainability initiatives
- Marketing strategies for new beverages
- Case Study: Market-driven product reformulation and successful relaunch

Training Methodology

This course employs a participatory and hands-on approach to ensure practical learning, including:

- Interactive lectures and presentations.
- Group discussions and brainstorming sessions.
- Hands-on exercises using real-world datasets.
- Role-playing and scenario-based simulations.
- Analysis of case studies to bridge theory and practice.
- Peer-to-peer learning and networking.
- Expert-led Q&A sessions.
- Continuous feedback and personalized guidance.

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

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