

Tanis Academy Proposition



About the Tanis Academy

Welcome to the Tanis Academy, where our mission is to help you make candy on Tanis equipment through inspiration, training, and instruction during your entire journey with Tanis.

What is the Tanis Academy?

The Tanis Academy is leading in knowledge about candy production and provides training programs, both online and offline, with the goal of empowering you, our customer, to understand, operate, and maintain Tanis equipment.

What to expect from the Tanis Academy?

With generations of experience, Tanis has been assisting customers in achieving their confectionery production goals.

To optimize training programs for you, we want to truly understand your needs. We would like to talk about your goals, the level of experience of your staff, timelines, and how we can integrate with your existing training facilities. The Tanis Academy can accommodate both new and existing customers.

We work with new customers to ensure they can efficiently run and maintain their equipment from the moment the production line is installed and commissioned at their site.

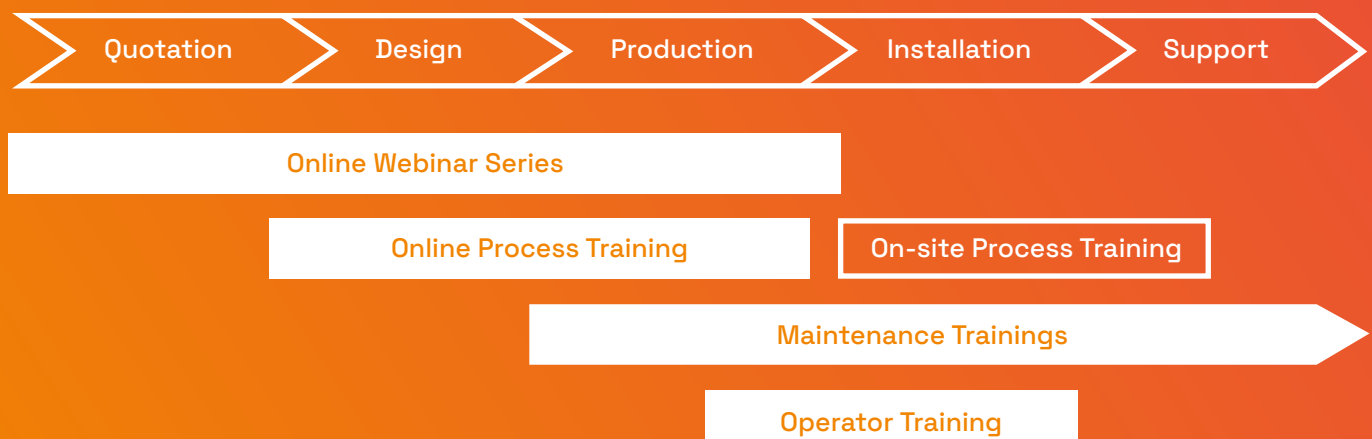
For existing customers, we provide customized staff retraining to optimize production and maintenance. Thanks to the modular design of our curriculum, we tailor the training experience to your specific requirements.

We can provide online training as E-Learning in your own Learning Management System, to optimize integrations with your existing learning infrastructure. Alternatively, we can create a customized learning environment for your company within the Tanis Academy Learning Management System and provide your staff with access. Our offline trainings can be provided On-Site at your facility or at Tanis in Oosterhout.

To discover what the Tanis Academy can do for you, please contact your sales or support representative or project manager at Tanis. They can schedule a meeting with you and the Tanis Academy to assess your training needs.

Example Training Program for new customers

The Tanis Academy recommends different trainings during different phases of your project.



Online Maintenance Training

Target Audience: All staff involved with maintenance

Method: E-Learning & Live online Q&A

Duration: 12 Hours + 2x2 hours Q&A

Participants of the Online Maintenance Training will know all the basics of setting up and doing maintenance on Tanis Equipment.

The subjects covered are:

- How to use Tanis Documents
- How to use Tanis Drawings
- How to set up Spare Parts Management
- How to set up Preventive Maintenance
- Tanis Network Structure
- How to order parts with Tanis
- Troubleshooting
- The most critical maintenance jobs

We also recommend this training as onboarding material when you hire new staff to work with Tanis production line.

This e-learning course is available on our Online Tanis Academy. We will provide your staff with online access. During and after the course we offer live online Q&A sessions with a Tanis specialist to answer any questions that might remain after the training.

On-Site Maintenance Training

Target Audience: Staff doing maintenance

Method: On-Site training @ your facility

Duration: Variable

During the On-Site Maintenance Training we teach every practical aspect of doing maintenance on Tanis Equipment.

This training is highly customizable, for new customers we prepare a recommendation based on the configuration of your equipment and level of experience of your staff.

For existing customers, we can customize the training based on specific goals and challenges.

During the training, we will go into preventive maintenance, troubleshooting and safety. We will teach your staff everything they need to do to keep your equipment in working order.

Example Maintenance Training Selection

Based on your goals and challenges, we will work with you to select which specific training subjects you need. Below is a short example out of 200+ possible subjects.

Kitchen	Training	Maintenance Staff	Operators
Incident Solving	4 Hours	Yes	Yes
Emergency-Stop	1 Hour	No	No
System Inspections	2 Hours	Yes	No
Part Specific Instruction		Yes	No
> Valves	4 Hours	Yes	No
> LKB Butterfly valve	1 Hour	Yes	No
> Single Seat Valve Aseptic	2 Hours	No	No
> LKC-2 Non-return Valve	1 Hour	Yes	No

Online Process Training

Target Audience: All involved in production processes.

Method: E-Learning & Live online Q&A

Duration: 5 Hours + 2x2 hours Q&A

The Online Process Training is an abbreviated and standardized version of the On-Site Process Training. This training teaches your staff about the process of making candy with Tanis Equipment.

After this training, your staff will be able to identify the critical factors in making candy on Tanis Equipment and will have general knowledge of the components and in-depth knowledge of the process of making candy on Tanis Equipment.

We also recommend this training as onboarding material when you hire new staff to work with Tanis production line.

This e-learning course is available on our Online Tanis Academy. We will provide your staff with online access. During and after the course we offer live online Q&A sessions with a Tanis specialist to answer any questions that might remain after the training.

On-Site Process Training

Target Audience: All staff involved with the process.

Method: On-Site training @ your facility

Duration: Variable

The Tanis On-Site Process Training teaches all about the process of candymaking on Tanis equipment. The training covers everything from the basics of candymaking to how this is done on your equipment.

After this training, participants are able to make educated decisions about the process of candymaking on Tanis Equipment.

Additionally, this training includes SOP-Writing support, where Tanis-Experts assist your team in writing Standard-Operating-Procedures specific to your equipment and recipe.

Example of Hour-by-Hour planning

On-Site Process Training - Week 1.

	09:00 – 10:00		10:00–12:00	12:00 – 13:00	13:00 – 15:00	15:00 – 17:00
Monday	T-Gel General			Break	Liquid Ingredient Handling	SOP Review
Tuesday	Liquid Ingredient Handling				Solid Ingredient handling	
Wednesday	Kitchen Preparation				Kitchen Cooking	
Thursday	Kitchen Cooking				Kitchen Blending	
Friday	Kitchen Blending	Acid Preparation			Vitamin Preparation	

Operator Training

Target Audience: Staff operating the production line

Method: Hands-On Training

Duration: Variable

The operator training covers the day-to-day operation of your Tanis equipment. After this training the trainees are able to produce candy according to your recipe on your Tanis Equipment and do basic cleaning & troubleshooting. During this training experienced Tanis staff guides your staff step-by-step through the process. If Standard-Operating-Procedures (SOP's) are available, this training also serves as a validation step of the SOP's.

The training methodology is focussed on learning by doing.

Introduction to Candy Making

Target Audience: Everyone interested in candy making

Method: E-learning + live online Q&A

Duration: 2 hours + 1 hour Q&A

In this 2-hour online training course, specialist from Tanis will explain everything you need to know about making gums and jellies. We will start with the basics, including the different types of candy, key ingredients, and cooking parameters. Furthermore, we will discuss how to make candy on an industrial scale. We will cover both the process itself and the process equipment needed, from start to finish. By the end of this course, you will have a solid foundation for creating high-quality candies.

The course is followed up by a live session between you and a Tanis Specialist who will answer all your remaining questions in a one-hour session.

We recommend this training to both newcomers to the candy-making industry and experienced professionals looking to refresh their foundational knowledge.

Tanis Academy Training Method

The Tanis Academy aims to empower your staff, instead of giving only training. Using our method, the output of a live training is staff that can teach within your company, instead of just a trained person.





○ Crazy about candy production