



## FOODMATE ACADEMY

GET INSPIRED. GAIN EXPERIENCE. BE EXCELLENT.

The Foodmate Academy opened its doors in May 2015 and has since hosted OVER 50 individual two or five-day training classes, with over 150 participants.

Classes are geared to Dark and White Meat Deboning as well as Cut-up and Weighing & Vision Grading Systems. Topics covered are Safety, Yield Testing, Troubleshooting, among others. We can also customize training as needed. Training can be arranged for existing and new installs, assisting with post-sales transition and ensuring ultimate post-purchase return on investment.

## FOODMATE INSPIRIENCE CENTER



To accommodate the increasing demand for testing and training, Foodmate has built a new 5,000 sf. climate controlled training center. The Foodmate Inspiience Center is set up like an actual processing facility and houses a complete OPTI Flow Cut-up System with Weighing and Vision Grading, Dark and White Meat Deboning Systems.

“When we install new equipment in a customer’s plant, we sometimes see production and technical teams overwhelmed with new automation. In addition, teams typically have a short time to learn how to operate the equipment. By training them in advance, downtime is reduced, and it allows customers to have optimal yield with the highest quality, and an efficient operation from the start.”

Scott Hazenbroek, President of Foodmate US.



AVAILABLE TRAINING	TOPICS COVERED
Cut-up Systems	Safety
Dark Meat Deboning Systems	Electrical
White Meat Deboning Systems	PM tasks
ChickSort Weighing and Vision Grading Systems	Yield Testing
	Troubleshooting
	Hands on operation

COST PER PERSON PER DAY \$500 | GROUPS OF 6: 6<sup>TH</sup> PERSON IS FREE!



**HANDS-ON PRACTICE**

This experience allows operators and maintenance personnel to focus on the hands-on practical training without disruption.



**SMALL CLASSROOM**

Small classroom setting, maximum group size is 6, to give students undivided attention and hands-on experience.



**INCREASE EMPLOYEE MORALE**

Increased employee morale is experienced, as specialized training empowers your team and increase collaborative skills.



**OFF-SITE TRAINING**

Off-site training offers customers a unique opportunity to see the equipment operate in a controlled environment.



**PRODUCT SPECIFIC TRAINING**

Your plant product is used in training, giving the opportunity to address specific quality control challenges.



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We make it SIMPLE.  
 You make it PROFITABLE.