

Infrared and Pulsed Light Processing Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	Duration	10 Days
Base Fee	\$3,000 USD	Delivery Mode	Online / On-site Hybrid

Course Introduction

Infrared and pulsed light processing are rapidly advancing technologies transforming multiple industries such as food processing, pharmaceuticals, materials science, and biotechnology. These non-thermal, energy-efficient technologies enable faster processing, improved safety, higher product quality, and reduced environmental impact. With industries striving toward sustainability and precision-driven innovations, professionals equipped with specialized skills in infrared and pulsed light applications will play a pivotal role in shaping the future of industrial processing.

Infrared and Pulsed Light Processing Training Course provides a comprehensive overview of the science, applications, and industrial practices of infrared and pulsed light processing. Participants will gain hands-on insights into innovative techniques, efficiency optimization, energy-saving strategies, and safety standards that align with current industry trends. By integrating real-world case studies, the course bridges the gap between theory and practice, empowering participants to implement these advanced technologies effectively in diverse organizational settings.

Programme Curriculum

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Course Objectives

1. Understand the fundamental principles of infrared and pulsed light processing.
2. Analyze the scientific mechanisms behind energy transfer and light-material interactions.
3. Evaluate key industrial applications across food, pharmaceuticals, and material processing.
4. Assess energy efficiency and sustainability advantages of non-thermal technologies.
5. Gain practical knowledge of equipment design, operation, and maintenance.
6. Identify challenges, safety protocols, and risk management measures.
7. Examine advanced infrared drying and pulsed light sterilization techniques.
8. Apply pulsed light in microbial inactivation and quality enhancement.
9. Explore the integration of these technologies into smart manufacturing systems.
10. Investigate regulatory frameworks and international safety standards.
11. Compare infrared and pulsed light with conventional processing methods.
12. Learn from case studies on industrial-scale implementations.
13. Develop strategies for innovation, optimization, and cost-effectiveness.

Organizational Benefits

- Improved product safety and quality assurance.
- Reduced operational costs through energy-efficient solutions.
- Enhanced compliance with global safety regulations.
- Adoption of sustainable, eco-friendly processing technologies.
- Increased competitiveness in high-tech industries.
- Access to practical skills that accelerate implementation.
- Boosted innovation in product development and processing techniques.
- Strengthened workforce capabilities in advanced processing systems.
- Reduced downtime through optimized technology adoption.
- Improved customer satisfaction through safer, higher-quality products.

Target Audiences

- Food processing professionals.
- Pharmaceutical industry experts.
- Biotechnology researchers.
- Industrial engineers and technologists.
- Quality assurance and safety managers.
- Academic researchers and faculty.
- Entrepreneurs and technology innovators.
- Regulatory and compliance specialists.

Course Duration: 10 days

Course Modules

Module 1: Fundamentals of Infrared and Pulsed Light Processing

- Introduction to non-thermal processing technologies
- Principles of energy transfer in light-based processing
- Overview of infrared and pulsed light systems
- Comparative analysis with conventional methods
- Safety and operational considerations
- Case Study: Infrared heating in food sterilization

Module 2: Infrared Radiation in Industrial Processing

- Infrared spectrum characteristics
- Equipment design for industrial applications
- Heat penetration and absorption mechanisms
- Efficiency optimization strategies
- Limitations and troubleshooting
- Case Study: Infrared drying in pharmaceutical tablets

Module 3: Pulsed Light Technology in Microbial Inactivation

- Mechanisms of microbial inactivation using pulsed light
- Key parameters influencing effectiveness
- Applications in food packaging sterilization
- Role in pharmaceutical safety
- Regulatory perspectives on microbial safety
- Case Study: Pulsed light sterilization of packaging materials

Module 4: Food Industry Applications

- Infrared cooking and drying methods
- Pulsed light for surface decontamination
- Retention of nutritional quality
- Enhancing product shelf life
- Sustainable food processing practices
- Case Study: Infrared and pulsed light in ready-to-eat meals

Module 5: Pharmaceutical and Biotechnology Applications

- Tablet drying and sterilization processes
- Pulsed light in vaccine production
- Infrared applications in drug formulation
- Quality preservation during processing
- Role in biotechnology innovation
- Case Study: Pulsed light for biocontamination control

Module 6: Material Processing and Engineering Applications

- Surface treatment using infrared radiation
- Sterilization of engineering materials
- Modification of polymers and composites

- Precision heating in industrial design
- Integration into smart manufacturing
- Case Study: Infrared curing in composite materials

Module 7: Equipment Design and Operation

- Components of infrared systems
- Pulsed light lamp technologies
- Maintenance protocols
- Calibration and operational efficiency
- Industry best practices
- Case Study: Design challenges in pulsed light reactors

Module 8: Advanced Drying Techniques

- Infrared-assisted drying methods
- Moisture content analysis
- Drying kinetics in food and pharma
- Hybrid drying techniques
- Benefits over conventional drying systems
- Case Study: Infrared-assisted drying in herbal products

Module 9: Sterilization and Decontamination Applications

- Role in microbial elimination
- Safety and contamination control
- Infrared for dry heat sterilization
- Pulsed light in sterile packaging
- Industry adoption challenges
- Case Study: Pulsed light in hospital sterilization

Module 10: Energy Efficiency and Sustainability

- Comparative energy consumption studies
- Eco-friendly advantages
- Integration into green technologies
- Carbon footprint reduction
- Cost-effectiveness analysis
- Case Study: Sustainable food drying with infrared

Module 11: Safety Protocols and Risk Management

- Occupational safety standards
- Risk identification in light processing
- Hazard control measures
- Safe equipment handling practices
- Emergency preparedness
- Case Study: Managing risks in industrial pulsed light

Module 12: Smart Manufacturing and Automation Integration

- Role in Industry 4.0

- Automation-enabled precision systems
- Data-driven performance monitoring
- IoT-enabled equipment design
- Predictive maintenance systems
- Case Study: Automated infrared systems in production lines

Module 13: Regulatory Frameworks and International Standards

- Food and drug regulations
- Safety certifications and compliance
- International guidelines
- Quality assurance protocols
- Auditing and monitoring requirements
- Case Study: FDA approval of pulsed light technologies

Module 14: Comparative Studies with Conventional Processing

- Heat vs. non-thermal technologies
- Efficiency comparisons
- Product quality analysis
- Cost-benefit studies
- Adaptation challenges
- Case Study: Conventional vs. pulsed light in beverage sterilization

Module 15: Future Trends and Innovation Strategies

- Emerging applications in global industries
- Role of nanotechnology integration
- Innovations in sustainable energy use
- Advancements in processing equipment
- Strategic innovation for industry growth
- Case Study: Future trends in infrared and pulsed light adoption

Training Methodology

- Instructor-led interactive lectures with visual demonstrations.
- Hands-on laboratory sessions with real-time experiments.
- Group discussions and collaborative learning activities.
- Problem-solving exercises and industry-relevant scenarios.
- Case study analysis and practical implementation workshops.

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
21 Sep 2026	02 Oct 2026	Online	\$2,000
21 Sep 2026	02 Oct 2026	Physical	\$3,000
21 Sep 2026	02 Oct 2026	Physical	\$0
21 Sep 2026	02 Oct 2026	Physical	\$0
21 Sep 2026	02 Oct 2026	Physical	\$0
21 Sep 2026	02 Oct 2026	Physical	\$0
21 Sep 2026	02 Oct 2026	Physical	\$0
21 Sep 2026	02 Oct 2026	Physical	\$0

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