Basis Advisory

Specialist Dairy & Whey Ingredients Consultancy

CAPABILITY STATEMENT

ACADEMY

Academy Capability Statement

Practical, industry-led learning for dairy, whey and ingredient businesses. Basis Advisory Academy helps teams build the technical understanding, confidence and practical capability needed to make better decisions across manufacturing, quality, innovation, technical and commercial roles.

Who we work with

- Dairy and whey ingredient manufacturers
- Dairy processors and protein ingredient businesses
- Technical, quality, R&D, innovation and operations teams
- Commercial, marketing, procurement and customer facing teams
- Businesses seeking shared technical understanding across functions
- Teams requiring learning tailored to their own products, processes and priorities

Academy courses

01 **Dairy Science, Ingredients & Applications** DS-P1

A practical foundation in dairy science, processing and ingredient functionality for people new to dairy or those looking to strengthen their technical understanding.

02 **Food Safety for Dairy Manufacturing** FS1

Practical understanding of dairy food safety, microbiological risk and the controls used from milk reception through ingredient manufacture.

03 **Innovation & NPD in Dairy Ingredients** I-PD1

A structured approach to progressing dairy ingredient opportunities from initial idea through technical development, decision-making and commercial fit.

04 **Quality Systems for Dairy Ingredients** Q-C-SC1

Practical understanding of how specifications, quality systems, evidence and customer requirements connect across dairy ingredient businesses.

05 **Whey Protein Assessment** S-PA1

Practical physical and sensory assessment of whey protein ingredients, helping teams evaluate product differences consistently and interpret what those differences mean.

06 **Bespoke Capability Programmes** BCP1

Tailored learning programmes built around a company's products, processes, teams and business priorities, combining relevant Academy content with company specific application.

THE BUSINESS OUTCOME

We help teams turn technical knowledge into practical capability — building shared understanding, stronger decision-making and greater confidence in applying learning to real dairy and ingredient challenges.

© 2026 Basis Advisory

Typical capability needs we address

CAPABILITY NEED	HOW BASIS ADVISORY ACADEMY CAN SUPPORT
Our team needs a stronger foundation in dairy	Practical learning across dairy science, processing, ingredients and functionality
We need stronger understanding of dairy food safety	Applied learning connecting microbiological hazards, processing controls, verification and manufacturing decisions
We need a more consistent approach to innovation and NPD	Structured learning across opportunity assessment, development, evidence, decision-making and commercial fit
Our teams need to connect quality systems with customer requirements	Practical learning across specifications, quality evidence, customer expectations and supply chain considerations
We need to assess whey protein products more consistently	Practical physical and sensory assessment, structured evaluation and interpretation of product differences
Standard courses do not fully address our needs	Bespoke capability programmes designed around your products, processes, challenges and team priorities

How learning works

Practical learning. Built around your business.

Learning combines clear technical foundations with discussion, exercises, case studies and practical application. Content can be tailored to participants' roles, experience and business context so that learning connects directly with the decisions they make at work.

01 Understand
Build the technical foundations and shared language needed to understand the subject with confidence.

02 Connect
Relate the science to products, processes, customers and real industry situations.

03 Apply
Use exercises, case studies, discussion and practical activities to apply learning to real situations.

04 Reinforce
Support learning beyond the session through course materials, reference tools and agreed follow-up activities.

SPECIALIST EXPERTISE

Basis Advisory Academy is led by Dr Marianthi Faka, a PhD-trained food scientist with extensive experience developing and delivering technical learning across industry, academic and professional environments. Her approach combines specialist dairy science with practical manufacturing, technical, innovation and customer facing experience.

17 years of dairy and whey ingredients industry experience

PhD Food Biosciences · MSc Food Science · BSc Microbiology

Industry, academic and professional training experience

LET'S TALK

Build the right learning for your team.

Tell us what your team needs to understand, strengthen or do differently. We'll discuss the relevant Academy course or shape a bespoke programme around your people, products and priorities.

BOOK A CALL
basisadvisory.com/book-a-call
EMAIL
mari@basisadvisory.com
ACADEMY PAGE
basisadvisory.com/academy
LOCATION
Cambridge, UK

© 2026 Basis Advisory