

TRAINING CAPABILITY STATEMENT

Dairy Science · Food Safety · Capability Building

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ABOUT BASIS ADVISORY

Basis Advisory is a specialist food science and dairy ingredients consultancy supporting food manufacturers, dairy processors, dairy ingredient businesses, training providers and professional learners with practical, applied training.

We help clients build genuine understanding and practical confidence across dairy science, food safety, dairy ingredients, product quality, sensory assessment, innovation and technical capability.

The consultancy is led by Dr Marianthi Faka, a PhD-trained food scientist with 17 years of senior industry experience across dairy manufacturing, food safety, quality systems, whey protein science, ingredient development and innovation leadership. Her training draws on real manufacturing, technical, customer-facing and strategic experience, helping learners connect theory with the decisions they need to make in practice.

CORE TRAINING AREAS

Dairy ingredients & proteins	Introduction to dairy ingredients, whey proteins deep dive, WPC, WPI and clear whey – composition, functionality, processing and application
Dairy science	Dairy microbiology, dairy chemistry, dairy processing, milk and whey handling, product quality and microbiological control
Sensory & product assessment	Product sensory assessment, dairy ingredient sensory profiling, trained sensory panel design and set-up
Innovation & technical capability	Innovation process, NPD project management, opportunity assessment, stage-gate governance and technical-commercial thinking
Food safety & HACCP	HACCP principles, practical HACCP plan development, HACCP refresher, validation and verification, food safety management systems and hazard identification
Audit & compliance	Internal auditing, audit readiness, root cause analysis, corrective actions, FSSC 22000 context
Supply chain risk	Supply chain disruption risk and mitigation

TRAINING & COURSE DEVELOPMENT EXPERIENCE

Basis Advisory's training work is led by Dr Marianthi Faka, who has developed and delivered technical training across industry, academic and professional learning environments.

During 15 years at Volac, she created and delivered internal training programmes covering dairy microbiology, dairy chemistry, whey protein and sensory science, nutritional composition, ingredient functionality, food safety management and innovation governance. These programmes supported knowledge transfer and technical capability development across manufacturing sites in the UK and the Netherlands.

She has also designed and delivered academic and professional training, including a 10-lecture module on Supply Chain Integrity for the PGCert in Food Regulatory Affairs at Atlantic Technological University, and a 16-hour HACCP training programme for University students through Basis Advisory, combining interactive teaching, group exercises, HACCP plan development, case-study work and supporting templates.

Her experience as an industrial supervisor for doctoral research projects in whey protein functionality and sensory science further supports her ability to translate complex science into clear, practical learning for industry audiences.

OUR TRAINING APPROACH

Basis Advisory develops and delivers training that is interactive, applied and directly relevant to learners' working environments. Our approach uses realistic manufacturing scenarios, group exercises, facilitated discussion, practical decision tools, knowledge checks and case studies from real food and dairy businesses.

The aim is to build genuine confidence and competency, not simply to complete a training requirement. We help learners connect technical knowledge to the decisions they need to make in practice, whether they work in production, quality, R&D, technical, commercial, supply chain or leadership roles.

Basis Advisory brings particular depth when training dairy manufacturers and ingredient businesses, where food safety, product quality, processing conditions, ingredient functionality and customer expectations are closely connected.

COMMON TRAINING NEEDS WE ADDRESS

Basis Advisory supports food and dairy businesses, training providers and professional learners through focused training sessions, structured programmes and longer-term capability-building partnerships.

Client Need	Potential Training Support
Dairy protein & ingredient knowledge	Training on dairy ingredients, whey proteins, WPC, WPI, clear whey, composition, functionality and application performance
Dairy technical capability	Dairy microbiology, dairy chemistry, dairy processing and product quality training for manufacturing, QA, technical and commercial teams
Sensory capability	Product sensory assessment, dairy ingredient sensory profiling and trained sensory panel design and set-up
Innovation & NPD capability	Training on innovation process, opportunity assessment, stage-gate governance, NPD project management and technical-commercial thinking
Bespoke in-house learning	Training designed around the company's own products, processes, challenges, customers and internal development needs
HACCP capability building	Practical HACCP training, refresher training, validation and verification, and case-study-based HACCP plan development
Food safety culture & compliance	Training that helps teams understand ownership, decision-making, risk and the practical application of food safety systems
Audit readiness	Internal auditing, root cause analysis, corrective action and audit preparation training
Supply chain risk	Supply chain risk and disruption mitigation training; risk assessment approach

PROFESSIONAL CREDENTIALS

17 years' senior experience: Arla Foods Ingredients · Volac Whey Nutrition/ Volac International
PhD in Food Biosciences – University of Reading, UK & University of Queensland, AUS
MSc in Food Science – University of Reading, UK
BSc in Microbiology – University of Kent, UK
FSSC 22000 Lead Auditor · HACCP · TACCP & VACCP · Allergen Control · Food Safety Management
Women in Leadership – Cambridge Judge Business School
11 peer-reviewed publications on whey protein functionality, sensory science and dairy processing