

PRETREATMENT & TASTE AND ODOR

Course Description

Knowing pretreatment processes is important because they prevent equipment from damage and extend the operation lifespan of other plant facilities. Additionally by controlling taste and odor, water utility operators can avoid customer complaints related to the water quality.



This course focuses on the importance of pretreatment and it extends on its three main processes. Moreover, it explains the necessity of taste and odor control, and identifies their causes of origin.

Target Group

This training course is developed for professionals of water supply and sewerage utilities and it is especially useful for engineers and specialists that work in water treatment plants.

Objectives of the Training Course

At the end of this training course, the participants will be able to:

- Identify the three processes of the preliminary treatment;
- List the cleaning and inspection procedures that are required to maintain the screens;
- Identify the types of pre-sedimentation systems and explain them;

- Know how to operate and maintain the pre-sedimentation system;
- Identify the purpose of microstraining process and know its components;
- List the advantages and disadvantages of microstraining;
- Explain the importance of taste and odor control;
- Identify causes of taste and odors;
- Prevent development of tastes and odors through monitoring programs.

Training Method

The training is based on lectures presented in Power Point, combined with discussions. In addition to lectures and discussions, participants will analyse specific case studies by engaging in exercises that include the use of utility's data.

Training Course Materials

The participants of this training course will be provided with the Training Manual on "Pretreatment & Taste and Odor Control". In addition, the participants will receive certificates of attendance.

Registration Fee

Members of SHUKALB/SHUKOS: 22,000 ALL/person

Non-members: 25,000 ALL/person

The registration fee includes course materials, coffee breaks and lunch breaks.