



Oil Stabilization and Sweetening for Operator

Course Introduction:

This course provides a comprehensive overview of oil stabilization and sweetening processes. Participants will learn about the techniques, equipment, and best practices essential for safe and efficient operations.

Course Objectives:

Upon the successful completion of this course, each participant will be able to:-

- Understand the principles of oil stabilization and sweetening.
- Learn about the equipment and technology used in these processes.
- Develop skills in monitoring and controlling stabilization and sweetening operations.
- Familiarize with safety protocols and environmental regulations.
- Explore troubleshooting techniques for common challenges in stabilization and sweetening.

Who Should Attend?

- Oil and gas operators
- Process engineers and technicians
- Safety and compliance personnel
- Anyone involved in oil processing operations

Course Outline:

Day 1: Introduction to Oil Stabilization

- **Morning Session**
 - Overview of oil stabilization: definitions and significance
 - Importance of stabilization in the oil production process
- **Afternoon Session**
 - Key principles of oil stabilization: vapor-liquid equilibrium
 - Types of stabilization methods: atmospheric and vacuum stabilization

Day 2: Equipment Used in Stabilization

- **Morning Session**
 - Overview of stabilization equipment: separators, distillation columns, and heat exchangers
 - Understanding the role of pressure and temperature in stabilization

- **Afternoon Session**
 - Hands-on demonstration of stabilization equipment
 - Maintenance and operational checks for stabilization systems

Day 3: Introduction to Oil Sweetening

- **Morning Session**
 - Overview of oil sweetening: definitions and significance
 - Importance of sweetening in reducing sulfur content
- **Afternoon Session**
 - Common sweetening processes: hydrodesulfurization (HDS) and chemical sweetening
 - Equipment used in sweetening: reactors, filters, and catalysts

Day 4: Monitoring and Control

- **Morning Session**
 - Key performance indicators (KPIs) for stabilization and sweetening
 - Monitoring techniques: analyzing product quality and process parameters
- **Afternoon Session**
 - Control strategies for maintaining optimal process conditions
 - Group activity: Developing a monitoring and control plan

Day 5: Safety, Environmental Considerations, and Troubleshooting

- **Morning Session**
 - Overview of safety regulations and compliance in stabilization and sweetening
 - Environmental impact and management strategies
- **Afternoon Session**
 - Troubleshooting common issues in stabilization and sweetening processes
 - Best practices for efficient operations and continuous improvement
 - Conclusion and distribution of certificates of completion

Course Methodology:

A variety of methodologies will be used during the course that includes:

- (30%) Based on Case Studies
- (30%) Techniques
- (30%) Role Play
- (10%) Concepts

- Pre-test and Post-test
- Variety of Learning Methods
- Lectures
- Case Studies and Self Questionnaires
- Group Work
- Discussion
- Presentation

Course Certificate:

International Center for Training & Development (ICTD) will award an internationally recognized certificate(s) for each delegate on completion of training.

Course Fees:

To be advised as per course locations. This rate includes participant's manual, Hand-Outs, buffet lunch, coffee/tea on arrival, morning & afternoon of each day.

Course Timings:

Daily Course Timings:

08:00 - 08:20	Morning Coffee / Tea
08:20 - 10:00	First Session
10:00 - 10:20	Coffee / Tea / Snacks
10:20 - 12:20	Second Session
12:20 - 13:30	Lunch Break & Prayer Break
13:30 - 15:00	Last Session