

RETORT SUPERVISORS' COURSE (Thermal Processing) (incorporating Can Seam Analysis training)

20 to 23 October 2014

Arundel, Gold Coast, Qld

Overview:

This course provides an excellent background in thermal processing of foods. It is also designed to provide participants with the knowledge and skills to effectively supervise retort operations. Those completing the course will understand the fundamentals of thermal processing, the practicalities of applying these processes, and how they relate to the safety and general quality of the products processed. This course was previously offered through The University of Queensland, and was approved by the former AQIS (now Dept of Agriculture)

All aspects of the thermal processing of foods packed in cans, bottles, pouches, and similar containers are covered:

- Introduction to thermal processing
- Thermal processing systems
- Packaging systems for thermally processed foods
- Microbiology of canned foods
- Principles of thermal processing
- Retort operation and production records
- Cooling water chlorination and canning sanitation
- Regulations relevant to thermal processing

In addition, opportunity will be provided for specific training in monitoring and **analysis of can seams**. Ensuring the integrity of pack closures is essential to maintaining the safe shelf life of the product. Topics covered include:

- Can double seams - terminology, construction and formation, reading a can micrometer
- Can visual defects
- Can seam teardown (practical and assessment)

Note: After covering general principles, those who do not process product in steel cans will be given the option to do other practical work as an alternative to in-depth can seam training.

The course includes **practical training** using the processing facilities (both water spray overpressure retort and manual saturated steam retort) at BNY Trading.

A **written exam** covering the contents of the course and a **practical examination** of retort operations must be completed.

Planned Program is attached.

When? 20 to 23 October 2014

Tea/coffee will be available from 8:00 am on the first day, ready for the program to start at 8:30 am. Presentations will conclude by 4:00 pm on the final day.

Where? BNY Trading, 57 Newheath Drive, Arundel, Q 4214

Registration Fee? \$ 2,200 plus GST (includes course notes, lunches, and morning and afternoon teas)

- 10% discount for registrations received by **Friday 5 September** and paid within 14 days of invoicing
- A further 10% discount applies for three or more registrations received together from the same company.

Registrations close on Friday 10 October 2014

To **register**, either:

- Reserve the required number of places using the booking form on the course website (access via www.foodstream.com.au/events), OR
- Email us names of attendees and company/address to registrations@foodstream.com.au

Course Presenters?

The main presenter is **Mr Gordon Young**. Mr Young has been involved in presenting this course for more than fifteen years. He holds the Qualified Cannery Person's Certificate, and in that role carries out thermal process validation studies for a number of companies using a range of different retorts. Other presenters will be involved for specific topics.

Mr Chis Bourne is also is an Approved Person for Thermal Processing, and holds a Retort Supervisor's Certificate. He has attended training in retort process design and process optimisation in Canada and the UK. He has assisted in process development trials and retort temperature distribution measurements at a number of companies.

Mr Ross Millewski has expertise in can seam analysis, and is highly experienced in training in seaming/retorting.

Who should attend?

Those wanting a good basic understanding of thermal processes and their application. Retort operators, line supervisors, quality assurance personnel, product development staff, and maintenance personnel will all benefit from the understanding provided by this course.

Accommodation and Transport?

Participants must organise their own accommodation, and transport to and from the venue.

What participants need to bring?

Participants are required to bring covered-in waterproof shoes, preferably steel-capped boots for the practical sessions, plus notepad, pen or pencil and highlighter.

Further information?

Information is also available on-line – go to www.foodstream.com.au/events, and select the Retort Supervisors Course link. Places can be reserved on-line from this webpage.

Information is also available from: Gordon Young

gyoung@foodstream.com.au

Ph: 0414 681200

This training can also be offered to companies on-site at their facility.

PLANNED PROGRAM - RETORT SUPERVISOR'S COURSE

(Details may be subject to change)

Arundel, Gold Coast, Qld

20 to 23 October 2014

Monday 20 October

8:30 Introduction to the course

8:45 Introduction to thermal processing

10:15 Morning tea

10:45 Thermal processing systems

12:30 Lunch

1:15 Microbiology of thermally processed foods

2:45 Afternoon Tea

3:15 Overview of retort operation - services, fittings, instrumentation, basic retort operation

Visit plant – introduce general procedures. Inspect retorts, identify major components etc

4:30 Close Day 1

Tuesday 21 October

8:30 Principles of thermal processing – basics of thermal process design

10:30 Morning tea

11:00 Heat penetration Practical 1

Lunch

2:15 Packaging systems for retorting

3:00 Afternoon tea

3:30 Water chlorination and canning sanitation – sources and control of contamination, overview of sanitisers, chlorination of cooling waters etc

4:30 Close Day 2

Wednesday 22 October

8:30 Review of Practical 1, industry examples

10:00 Morning tea

10:30 Regulations relevant to thermal processing

11:00 Can seams formation, can visual defects

12:15 Lunch

1:00 Can seam evaluation tutorial

2:00 Practical and assessment – can seam analysis
alternating with
Retort practical 2

3:45 Practical tests/discussion

4:30 Close Day 3

Thursday 23 October

8:30 Review of Practical 2, industry examples

9:00 Retort operation and production records – responsibilities of retort operators,
reinforce thermal processing principles

9:45 Morning tea

10:00 Revision/discussion

11:00 Written examination

12:00 Close

pm – Time available for individual discussions/assessments if required.