

RETORT SUPERVISOR'S COURSE

FareShare, Brisbane, 16 to 19 April 2024.

PLANNED PROGRAM (May be subject to minor change)

Tuesday

- 8:30 Arrival
- 8:45 Introduction to thermal processing
- 10:15 Morning break
- 10:30 Thermal processing systems
- 12:15 Lunch
- 1:00 Microbiology of thermally processed foods
- 2:15 Overview of retort operation - services, fittings, instrumentation, basic retort operation
- 2:45 Afternoon break
- 3:00 Visit plant – Inspect retort, identify major components etc
- 4:00 Close Day 1

Wednesday

- 8:30 Arrival. Review Day 1.
- 8:45 Principles of thermal processing – basics of thermal process design
- 10:15 Morning break
- 10:30 Principles of thermal processing (cont)
- 11:00 Packaging systems for retorting
- 12:00 Lunch
- 12:30 Water chlorination and canning sanitation
- 1:00 Heat penetration Practical 1 & complete “scenarios”
- 3:00 Afternoon break, discussion of practical
- 4:00 Close Day 2

Thursday

8:30 Arrival. Review Day 2.

8:45 Discussion, industry examples

10:15 Morning break

10:30 Regulations relevant to thermal processing

11:00 Pack sealing/seams – review can seam formation, visual defects (and relate to pouch/tubs/other packs)

12:00 Lunch

12:30 Discussion of Practical Test “Scenarios”

2:00 Heat penetration Practical 2

4:00 Close Day 3

Friday

8:30 Arrival. Review Day 3

8:45 Discussion, industry examples

9:30 Retort operation and production records – responsibilities of retort operators

10:00 Morning break

10:15 Discussion of exam questions, any other issues

11:00 Written examination

12:00 Lunch, Close