

# Approved Persons Course for UHT Processing and Aseptic Packaging

**4<sup>th</sup> – 8<sup>th</sup> December 2017 (Auckland)**

**Course Outline** DWC FoodTech is pleased to advise that we shall be presenting our Approved Persons Course for UHT Processing and Aseptic Packaging again this year.

**This 4½ day program** will be presented at the New Zealand Food Innovation Network's FoodBowl facility from Monday 4<sup>th</sup> – Friday 8<sup>th</sup> December 2017 (½ day).

The program has been developed for those involved with the management, development, validation and control of UHT processing and aseptic packaging of low-acid and acid foods and beverages and specifically designed to provide an advanced level of training and accreditation that will be regarded by the food industry and regulators as similar in status to the Approved Persons Course for Thermal Processing of Low-Acid Foods which DWC FoodTech has been presenting in collaboration with CSIRO since 1997.

The course is presented at a tertiary level and requires participants to be comfortable performing mathematical calculations.

*For those NOT wishing to undertake the advanced level of training a simplified course, called the Operators and Supervisors Course for UHT Processing and Aseptic Packaging, is also available. This course is less demanding and is intended to provide training at a level which is appropriate for line supervisors, operators, maintenance staff and verifiers of aseptic processing/packaging systems.*

**The Format** of the Approved Person Course for UHT Processing and Aseptic Packaging involves four days of lectures, practical demonstrations and tutorial sessions which will be followed on the fifth morning by two examinations. The first examination will be closed-book and will cover the theory underpinning UHT processing and aseptic packaging; the second examination will be open-book and will require a series of calculations and written discussions relating to the course material. Those who attend all sessions and successfully complete both examinations will receive a formal certificate and their names will be forwarded to national regulatory authorities as is appropriate.

**Course Content:** Microbiology of UHT operations, Thermal processing concepts, Heat resistance and determination of target F values, Processing plant equipment, The influence of product flow characteristics on exposure times, Thermal processing calculations Filling operations, Packaging and performance evaluation, Cleaning, sanitisation and sterilisation, Validation and verification of UHT/aseptic packaging systems.

<b>Please complete the following form to ensure your early registration email to <a href="mailto:info@foodinnovationnetwork.co.nz">info@foodinnovationnetwork.co.nz</a></b>	
<b>Name</b>	
<b>Title</b>	
<b>Company</b>	
<b>Address</b>	
<b>City</b>	
<b>Post Code</b>	
<b>Telephone</b>	
<b>Email</b>	
<b># Attendees</b>	
<b>Amount</b>	<b>\$3450 (incl gst) per person</b>
<b>Total to pay</b>	
<b>Electronic Funds Transfer (EFT) Banking Details</b>	
<b>Bank</b>	<b>Westpac</b>
<b>Account Name</b>	<b>NZ Food Innovation Auckland Ltd</b>
<b>BSB/Branch</b>	<b>03 0207</b>
<b>Account</b>	<b>061389100</b>
<b>Reference</b>	<b>Approved_UHT and Name(s)</b>

**Course Fees:** All course fees are payable with registration. Payment options are: Cheque or Electronic Fund Transfer (EFT) If you require an invoice please forward an order number. This invoice must be paid immediately and confirms your place/registration.

**What's provided:**

Course manual, exercise books and pen. Refreshments, morning/afternoon teas and lunch will be provided. If you have any special dietary requirements please make these known at the time of registration. **Please bring:** Scientific calculator, pen /pencils and pad and comfortable clothes and closed flat shoes.

**Course Certification:**

Those who attend all sessions and successfully complete both examinations will receive a formal certificate and their names will be forwarded to national regulatory authorities as is appropriate.

**Course venue:**

The FOODBOWL  
New Zealand Food Innovation (Auckland) Limited  
Te Ipu Kai, 28 Verissimo Drive, PO Box 107039,  
Auckland Airport 2150 [info@foodinnovationnetwork.co.nz](mailto:info@foodinnovationnetwork.co.nz)  
Tel +64 9 254 4730 Freephone 0508NZFOOD

**Cancellations:**

Cancellations received 21 days prior to the start of the course will incur a NZ\$300 administration fee. No refunds will be paid after this date, however substitute delegates will be welcome. Courses may be cancelled and repayments will be made if numbers are insufficient by the registration closing date.