

Retort Operators Course 2018

<u>Course Location:</u>	The FoodBowl, 28 Verissimo Drive, Mangere, Auckland
<u>Date:</u>	Tuesday 20 th March – Wednesday 21 st March 2018
<u>Course Duration:</u>	2 days of theory and practical sessions
<u>Course fees:</u>	The course fees are \$1,325.00 +GST (NZ) per attendee All course material will be provided plus lunch and refreshments



Overview of course:

The Retort Operators Course is designed to provide attendees with the theoretical knowledge and practical skills to effectively operate a retort. Attendees will also gain an overview and insight into the responsibilities and requirements for food manufacturers.

The course includes practical training on the operation of retorts relevant to the attendees' manufacturing site. The course content is aligned with the following unit of competency under Agrifood Skills Australia. The units offered in the Retort Operators course is:

*FDFOP2044A – Operate a retort process,

Who should attend:

Attendees are primarily production operators requiring recognition of retort operator qualifications and skills. QA operatives, Leading hands, maintenance personnel and electrical personnel will also benefit from attending the Retort Operators Course.

Course content:

The following modules are covered in the Retort Operators course.

1. Principles of thermal processing,
2. Equipment, instrumentation and operation for thermal processing systems,
3. Still steam retorts (optional - specific to onsite retorts),
4. Still retorts operating with overpressure (specific to onsite retorts),
5. Records and record keeping,

Course completion:

A Certification of Completion for the course shall be issued to attendees who successfully demonstrate competence of the practical, verbal and written assessments for the Retort Operators course.

Course start times:

Participants are required to be available to start the Retort Operators course at 8:00am with the final modules concluding around 4:00pm. There will be additional time after the concluding time to respond to individual questions.

Lunch and Refreshments Provided: Suitable lunch and morning tea. (Please advise of any special dietary requirements). Also parking is available at the front or side car parks of the FoodBowl.

Course material:

Each attendee will be provided with the following items: A copy of the power-point presentations, coats, hearing protection (when necessary) and hairnets.

What do attendees need to bring?:

Each attendee will be required to provide their own

- *Steel capped boots for the practical sessions,
- *Note pads, suitable pen/pencil for use in food manufacturing facilities,
- *Highlighting pen

Course assessment:

The course competency is determined in the following areas:

1. Personal contribution during the course – asking and answering questions, demonstrate an understanding of the key course concepts,
2. Practical assessment - Retort knowledge and operation,
3. Written assessments for the key course concepts.

RETORT OPERATORS COURSE (20th -21st March 2018)

Payment & Registration Details

Electronic Funds Transfer (EFT) Banking Details	
Bank	Westpac
Account Name	NZ Food Innovation Auckland Ltd
BSB/Branch	03 0207
Account Number	061389100
Reference	2day Retort - Surname
Registration details (Please complete below)	
Name of Attendee (s)	
Company Name	
Company Address	
Email	
Total amount paid per attendee \$1523.75 incl	

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.

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