



New Zealand Retort Supervisors and Process Control School Course
19th March – 23rd March 2018 (Mon-Fri)

Course Duration: 4 ½ Day Course
Cost: NZ\$2,650.00 (excl GST)

Course Outline:

The Retort Supervisor and Process Control School is designed to provide attendees with the theoretical knowledge and practical skills to effectively operate and supervise the retort operations. Attendees will also gain an overview and insight into the responsibilities and requirements for food manufacturers processing pouches, metal and plastic cans, glass and semi-rigid containers for commercial sale. The course includes practical training on the operation of retorts and the packaging relevant to the attendees' manufacturing site.

The course is based on reference material used for the US Better Process Control School however the course content is specifically aligned to NZ MPI requirements and the relevant US FDA guidelines.

Course start times:

Participants are required to be available to start the Retort Supervisor and Process Control School 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.

Course Content

1. Introduction to the course,
2. Microbiology of thermally processed foods,
3. Principles of acidified foods
4. Principles of thermal processing,
5. Principles of food plant sanitation,
6. Food container handling,
7. Records and record keeping,
8. Equipment, instrumentation and operation for thermal processing systems,
9. Still steam retorts,
10. Still retorts operating with overpressure,
11. Closures for double seamed metal and plastic containers,
12. Closures for glass containers,
13. Flexible and semi-rigid containers
14. Overview of NZ HACCP.

Copies of the presentations and a manual will be provided

What attendees need to bring:

Each attendee will be required to provide their own: Work boots for the practical sessions, note pads, suitable pen/pencil for use in food manufacturing facilities and a highlighting pen.

Please complete below	Please complete the following form to ensure your early registration (email to info@foodinnovationnetwork.co.nz)
Name(s)	
Title	
Company	
Address	
State/Country	
Post Code	
Telephone	
Facsimile	
Email	
# Attending	
Total Amount \$3047.50 incl gst	
State method of payment	

Course Fees: All course fees are payable with registration. Payment options are: Cheque or Electronic Fund Transfer (EFT). Please note payment must be made to confirm registration

	Electronic Funds Transfer (EFT) Banking
Bank	Westpac
Account Name	NZ Food Innovation Auckland Ltd
BSB/Branch	03 0207
Account	061389100
Reference	Retort and your name /company

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 Supervisors and Process Control School.

Course venue:

The FOODBOWL

New Zealand Food Innovation (Auckland) Limited
 28 Verissimo Drive, PO Box 107039, Auckland Airport 2150
 Tel +64 9 254 4730 Freephone 0508NZFOOD

Course Places are limited so it is essential to complete and return the course registration form to ensure allocation of a place for the advertised course. Tea, coffee and lunch will be provided. If you have any dietary requirements please make this known at time of registering.

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.