

Operators and Supervisors Course for UHT Processing and Aseptic Packaging

4th – 8th December 2017 (Auckland)

Course Outline DWC FoodTech is pleased to announce that we will be presenting a new course which shall be known as the Operators and Supervisors Course for UHT Processing and Aseptic Packaging.

This 4½ day program will be presented at the New Zealand Food Innovation Network's FoodBowl facility from Monday 4th - Friday 8th December 2017 (½ day). The course has no prerequisites and is less demanding than our Approved Persons Course for UHT Processing and Aseptic Packaging.

The program has been developed for those involved with the development, verification, maintenance and operation of UHT processing and aseptic packaging of low-acid and acid foods and beverages. It is suitable for those involved in (or have an interest in) UHT processing and/or aseptic packaging but do not require the advanced level of training required to determine, validate or verify heat treatments (F values). The syllabus presents the theoretical basis underpinning thermal processing technologies for the manufacture of acid and low-acid UHT processed foods and provides practical training in the operation of UHT heat treatment plants and aseptic filling systems.

The syllabus applies to the manufacture of sterilised low-acid shelf stable products (aseptic), pasteurised acid shelf stable products and pasteurised products with a nominated refrigerated shelf-life. Throughout the training the printed course manual is enhanced by numerous practical examples drawn from DWC FoodTech's extensive commercial experience.

Course Content Microbiology of UHT operations, Thermal processing concepts, Heat resistance and determination of target F values, Processing plant equipment, Product flow characteristics and validation of thermal processes, Filling operations, Packaging material options, Cleaning, sanitation and sterilisation, HACCP in the manufacture of UHT processed foods, Validation and verification of UHT systems

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

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
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.