CANNED FOODS: THERMAL PROCESSING AND CONTAINER EVALUATION
PEI Food Technology Centre, Charlottetown, PE

(THE TRAINING COURSE WILL BE RESCHEDULED AT A LATER DATE; IF YOU ARE INTERESTED IN ATTENDING, PLEASE CALL (902) 368-5548 AND ASK TO BE ADDED TO THE LIST.)

DURATION: 5 days

COURSE FEE: $900.00 plus GST

COURSE AIMS:
1. To meet the employee qualifications (retort operators) section of the Quality Management Program of Fisheries & Oceans.
2. To meet the training requirements of the Personnel Section of the Canadian Food Industry Code of Practice for the Heat Processing of Low Acid and Acidified Low Acid Foods in Hermetically Sealed Containers.
3. To provide training for employees who have direct involvement with canned foods in hermetically sealed containers.
4. To train post secondary students in the subject area.

MAJOR TOPICS:
1. INTRODUCTION TO SITE MICROBIOLOGY
2. PRODUCT PREPARATION
3. PROCESSING EQUIPMENT AND PROCEDURE
4. CONTAINER INTEGRITY
5. POST CONTAINER HANDLING
6. INCUBATION
7. REGULATIONS AND CODES OF PRACTICE

PREREQUISITES: Enrolled in, or graduation from, an appropriate education program. Recommended by government and industry.

REGISTRATION FORM (Please complete one for each participant)
Fax to (902) 368-5549

Name: ______________________________ Title: ______________________________
Company: __________________________ Address: __________________________
City: ____________________________ Prov: ____________ Postal Code: ____________
Tel. (__ ) ____________ ext. ________ Fax ( __ ) ____________ E-Mail: ______________
Payment: ___ Cheque Attached ___Please Invoice Me

Important: Payment must be received before or at the course before you can be admitted.