

Time	Topic	Instructor	Certificate
	Day 1		
8:00 - 8:30 AM	Registration and check-in		
8:30 - 9:00 AM	Ch. 1. Welcome and Introduction	Dr. Anuradha Prakash	Retort, Acidified, Aseptic
9:00 - 10:30 PM	Ch. 2. Microbiology of Thermally Processed Foods	Dr. Anuradha Prakash	Retort, Acidified, Aseptic
10:30 - 10:45 PM	Break		
10:45 - 12:15 PM	Ch. 8. Introduction to Thermal Processing	Dr. Anuradha Prakash	Retort, Acidified, Aseptic
12:15 - 1:30 PM	Lunch and Tests: Chapters 2 and 8		
1:30 - 3:00 PM	Ch. 14. Aseptic Processing and Packaging Systems	Dr. Anuradha Prakash	Aseptic
3:00 - 4:30 PM	Ch. 4. Sanitation for Continuous Systems	Dr. Anuradha Prakash	Aseptic
4:30 - 5:00 PM	Tests: Chapters 14 and 4		
	Day 2		
8:30 - 10:00 AM	Ch. 15. Mild Thermal Processes	Dr. Anuradha Prakash	Acidified
10:00 - 11:30 AM	Ch. 3. Sanitation for Retorts and Atmospheric Cookers	Dr. Anuradha Prakash	Retort, Acidified
11:30 - 12:45 PM	Lunch and Tests: Chapters 15 and 3		
12:45 - 2:45 PM	Ch. 5. Closures for Double Seamed Metal/Plastic Containers	Mr. Doug Miller	Retort, Acidified, Aseptic
2:45 - 4:15 PM	Ch. 7. Flexible and Semirigid Containers	Mr. Doug Miller	Retort, Acidified, Aseptic
4:15 - 5:00 PM	Tests: Chapter 5 and 7		
	Day 3		
8:30 - 10:00 AM	Ch. 6. Closures for Glass and Twist-Off Plastic Containers	Mr. Doug Miller	Retort, Acidified, Aseptic
10:00 - 11:30 AM	Ch. 9. Retort Equipment and Operations	Mr. Doug Miller	Retort
11:30 - 12:45 PM	Lunch and Tests: Chapters 6 and 9		
12:45 - 2:15 PM	Ch. 10. Batch Saturated Steam Retorts: Still and Agitating	Mr. Doug Miller	Retort
2:15 - 3:45 PM	Ch. 12. Retorts with Overpressure: Still and Agitating	Mr. Doug Miller	Retort
3:45 - 4:30 PM	Tests: Chapter 10 and 12		
	Day 4		
8:30 - 9:45 AM	Ch. 11. Continuous Rotary Retorts	Mr. Doug Miller	Retort
9:45 - 11:00 AM	Ch. 13. Hydrostatic Retorts	Mr. Doug Miller	Retort
11:00 - 11:45 AM	Tests: Chapters 11 and 13		