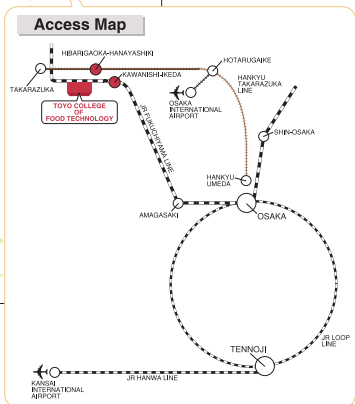




ACCREDITED
2007

Toyo college of food
technology accredited by
Japan Association
for College Accreditation.



TOYO COLLEGE OF FOOD TECHNOLOGY



**TOYO COLLEGE
OF
FOOD TECHNOLOGY**

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Our Spirit

The late Mr. Takasaki, the founder of Toyo Seikan Kaisha Ltd., started Toyo Canning Vocational School in 1938 in order to train young students in canning technology.

In 1961, the vocational school evolved into Toyo College of Food Technology for a further contribution to food science and technology.

Toyo College this year celebrates the 70th anniversary since the foundation of Toyo Canning Vocational School. During the 70 years, the following words by Mr. Takasaki have been our motto.

“Food is vital for life, and those who work in the food processing industry must be a person of integrity.”
Tatsunosuke Takasaki

Skills and knowledge is not the sole aim.

We wish all students to cultivate heart and character in the college.

History

1938

Toyo Canning Vocational School founded by the late Mr. Tatsunosuke Takasaki.

1961

Toyo College of Food Technology authorized by the Ministry of Education.

2005

Started offering the Associate Degree in Food Technology.

2007

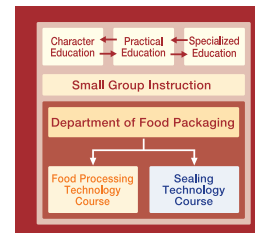
Department of Food Packaging established with two courses, Food Processing Technology and Sealing Technology, Toyo College of Food Technology accredited by Japan Association for College Accreditation.

2008

The 70th anniversary of the college.



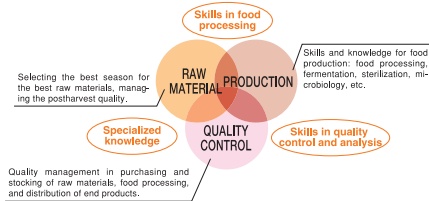
Toyo College of Food Technology is the only place in Japan for learning technology and knowledge of food processing and packaging. We offer students a whole spectrum of food science and engineering: Food processing of meats, fishes, and fruits, and packaging techniques such as canning, plastic bottling, and retortable pouch packaging. Microbiology, hygiene, and quality control are also within scope of our educational program. We apply small-group instruction system to achieve our educational goal, thereby offering best human resources to the food industry.



Certificates		
Certificates under Food Safety Law and its enforcement ordinance		
■ Food hygiene manager	○	○
■ Food hygiene inspector	○	○
Certificates issued by Japan Canners Association		
■ Chief can seaming technician (acquired by application after 3 years working experience)	○	○
■ Exemption from primary examination for Chief Canning Quality Control Technician	○	○
■ Exemption from primary examination for Chief Can Sterilization Technician	○	○
Certificates issued by Association of Food Science Education in Japan (AFSE)		
■ Food Scientist	○	○
■ Food Processing Technology Course	■ Sealing Technology Course	

Food Processing Technology Course

This course offers the best opportunity to study a series of food processing operations from raw material processing to end-product distribution. This specialization offers students with the fundamental knowledge of food science and technology including food processing, sealing, and sterilization to broaden their education background. Graduates of the college will become experts in food processing, quality control, and food hygiene, and will take responsibility for safe and reliability in food production.



Employment opportunities

Variety of positions in food hygiene, quality control, and product development in food industry.

Quality control

The aim of this subject is to study quality management in food production, and to qualify for the certificate issued by the Japanese Society for Quality Control.

Food quality assessment (Theory and Practical)

This subject provides skills and knowledge for food safety, nutrition, sensory analysis, and functional/medicinal foods.

Food analytical chemistry (Theory and Practical)

This subject provides skills and knowledge in food analytical chemistry. Classical methods as well as up-to-date protocols by using modern instruments for quantitative analysis are presented to study chemical processes in food production.

Microbiology (Theory and Practical)

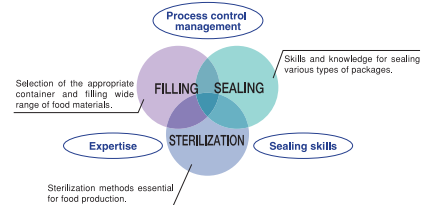
This subject provides skills and knowledge to observe, analyze, and control microbes in food production. Practical approaches to bacterial thermostability test and genetic engineering are also presented.

Food hygiene (Practical)

This subject provides skills and knowledge for food safety and quality management. Practical approaches to control harmful chemicals and microbes are also presented.

Sealing Technology Course

This course covers theories and techniques for operating industrial equipments used in processing, filling, packaging, and sterilization of foods. Aim of this course is to obtain practical skills in canning, capping of plastic bottles, product-filling, and retort-sterilization. This specialization offers students with fundamental knowledge and techniques of sealing technology.



Employment opportunities

Variety of positions in engineering, quality control, and product management in food industry.

Sealing technology (Theory)

Aim of this subject is to overview packaging theories such as can seaming, capping of plastic bottles, and heat-sealing of retort pouch. Also covered are theoretical aspects in quality control of sealing technology.

Sealing technology (Practical)

Sealing, capping, and retort pouch packaging practice. Aim of this subject is to obtain basic skills and knowledge for sealing technology. Analysis of malfunctioning of sealing machines and problem-solving exercise are also intended.

Quality control in food packaging

Practice for finding and solving problems of food packaging in various situations. Students are introduced to scientific analyses of inappropriately sealed cans, plastic bottles, and retortable pouch foods.

Basic electrical engineering

From basic nature of electricity to theoretical aspects of diodes and electronic sensors. Aim of this subject is to learn electrical engineering necessary for handling food packaging machines.

Mechanical engineering

Understand theoretical aspects of various food packaging machines. Aim of this subject is to learn how to put theoretical knowledge to practical uses in food processing.





Main Buildings

Gymnasium and Cafeteria



Lecture Room

Library



Dormitory

Facilities and Equipment

Pilot plant and Laboratories



Food analytical chemistry lab
Measurement and analysis of chemical compounds in foods.



Primary food processing room
Preparation of raw materials for food processing.



Secondary food processing room
Food processing and packaging under highly hygienic condition.



Can seamers
Seaming practice with state-of-the-art can seamers.



Beverage can seamer
Up to 1,800 cans can be seamed per minute.



Pouch filling machine
Filling and sealing of pouch packed foods.



Food packaging room for plastic containers
Automated pouch-filling machine and cup sealing machine.



Can-seaming analysis lab
Measurement and analysis of can seaming.



Vapor vacuum sealing machine
Capping of glass bottles for jam etc.



Retort sterilization machine
Sterilization of canned and pouched foods under the high pressure and high temperature condition.