

The information of short term training program course in 2017.

1. We will hold the "Advanced Course" from 4 September to 15 September 2017.
This Advanced Course is specialized for the members of society (for example, employee of food Product Company and so on).
2. **We will not able to prepare the lodging and meals (Breakfast and Dinner).**
We will able to prepare only "Lunch" at our college's cafeteria on every weekday.
3. For your lodging, you will need to reserve the hotel and take meals (morning and dinner) by yourselves.
4. Advanced Course Fee is **50,000 Japanese yen** / each participant.
5. The end of the course, we will give you a "Certificate of Completion" (not awarded the degree).
6. If you will participate in this Advanced Course in 2017, please send us the "Application Form".

Deadlines of application is 30 June 2017 !!

2017 Short-Term Program (Advanced Course)

Aim: Understanding theories used in productions of packaged foods, and applying theories into practical skills.

Schedule: September 4 (mon) - September 15 (fri), 2017

Number of participants to be accepted: 10

Tuition fee: 50,000 yen (the fee includes every lunch fee on weekdays)

Language: English

	9:00	10:40	10:50	12:30	13:30	15:10	15:20	17:00
9/4 mon		Opening ceremony, orientation			Introduction to food and beverage containers		Food microbiology	
9/5 tue	Hands-on practice of packaged food 1: Production of canned fruit in syrup							
9/6 wed	Visit to food factories 1 (details will be announced soon)							
9/7 thu	Hands-on practice of packaged food 2: Production of canned marine products							
9/8 fri	Hands-on practice of packaged food 3: Production of processed foods in the plastic pouch, and in the plastic cup							
9/9 sat								
9/10 sun								
9/11 mon	Theory of double seaming		Practical training in double seaming					
9/12 tue	Theory of heat sealing		Practical training in heat sealing					
9/13 wed	Visit to food factories 2 (details will be announced soon)							
9/14 thu	Theory of capping		Practical training in capping					
9/15 fri	Introduction to Aseptic processing and filling							Closing ceremony

: lecture

: practical training

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Title	Description	Prof
Introduction to food and beverage containers	Characteristics and production methods of food containers	Yamamoto
Food microbiology	Characteristics of food spoiling microorganisms, heat resistance of bacterial spore	Matsunaga
Theory of double seaming	Theoretical aspects of double seaming for cans	Tademoto
Theory of heat sealing	Theoretical aspects of heat sealing for plastic pouches	Inoue
Theory of capping	Theoretical aspects of capping for plastic and glass bottles	Imaizumi
Practical training in canning 1	Canned fruit in syrup, selection of metallic can, pasteurization method.	Asaka
Practical training in canning 2	Canned marine products (mackerel), retort sterilization	Goto
Practical training in production of pouched food	Processed foods in plastic pouch	Goto
Practical training in production of cup	Processing and pasteurization of products in the plastic cup	Goto
Practical training in double seaming	Structure of seamer and adjustment method, quality control of seaming	Tademoto
Practical training in heat sealing	Adjustment method and quality control of heat sealing	Inoue
Practical training in capping	Structure of capper and adjustment method, quality control of capping	Imaizumi
Aseptic processing and filling	Aseptic processing and filling of beverage	Inoue, Tanioka
Factory visit 1, 2	Visiting factories of container, foods, and beverage production	