

The information of short term training program course in 2018.

1. We will hold the "Advanced Course" from 10 September to 21 September 2018.
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 **50000 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 2018, please send us the "Application Form".

Deadlines of application is 30 June 2018 !!

2018 Short-Term Program (Advanced Course:draft)

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


Schedule: September 10 (mon) - September 21 (fri), 2018


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	
9/10 mon		Opening ceremony	Introduction to food and beverage containers		Food microbiology		Orientation		Welcome Party
9/11 tue	Hands-on practice of packaged food 1: Production of canned fruit in syrup								
9/12 wed	Hands-on practice of packaged food 2: Production of canned marine products								
9/13 thu	Visit to food factories 1 (details will be announced soon)								
9/14 fri	Hands-on practice of packaged food 3: Production of processed foods in the plastic pouch, and in the plastic cup								
9/15 sat									
9/16 sun									
9/17 mon	Visit to food factories 2 (details will be announced soon)								
9/18 tue	Theory of double seaming	Practical training in double seaming							
9/19 wed	Theory of heat sealing	Practical training in heat sealing							
9/20 thu	Theory of capping	Practical training in capping							
9/21 fri	Introduction to Aseptic processing and filling							Closing ceremony	

 : lecture

 : practical training

2018 Short-Term Program (Advanced Course)

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