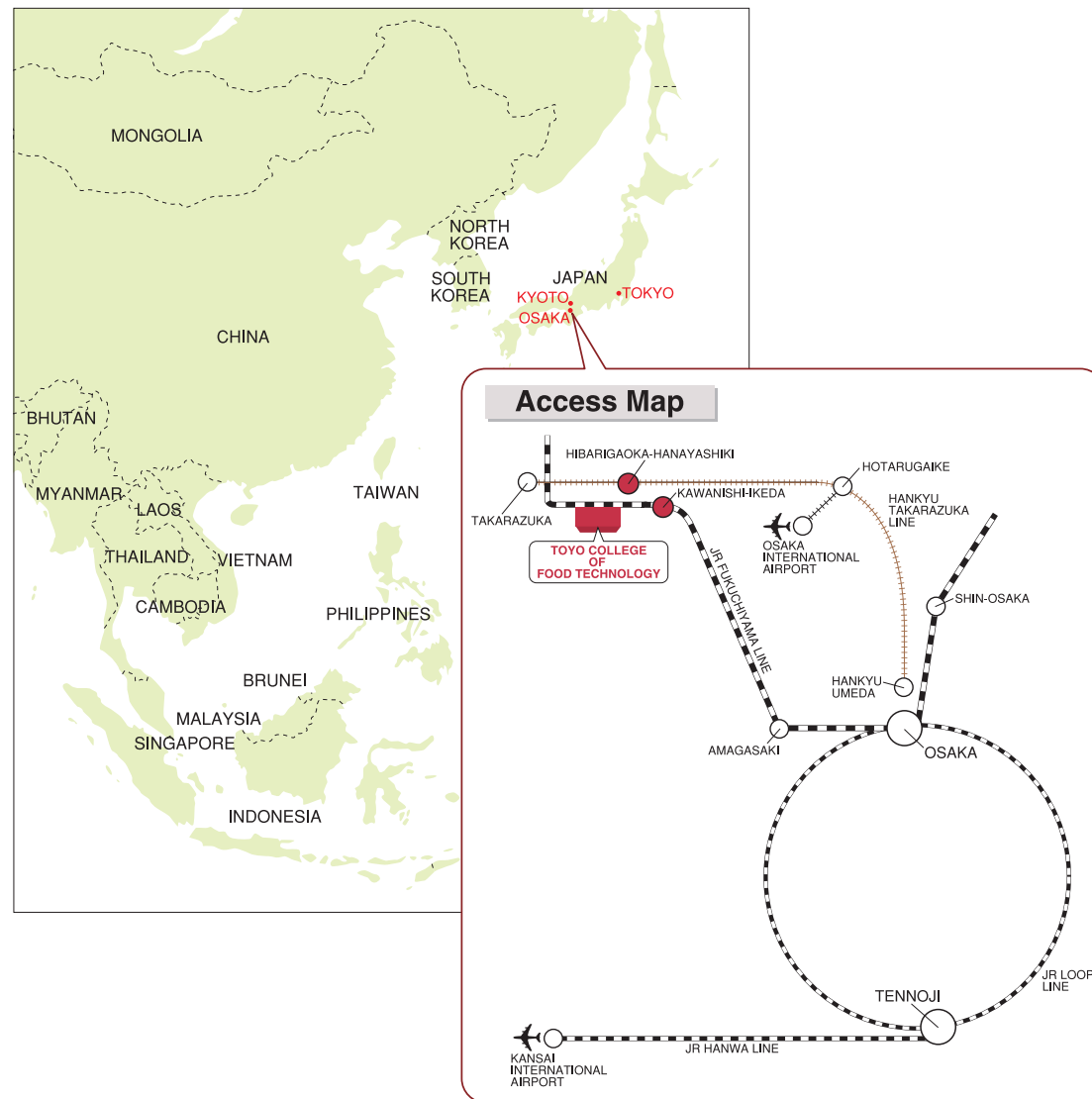




ACCREDITED  
2007

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



# TOYO COLLEGE OF FOOD TECHNOLOGY



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# Our Spirit

The late Mr. Tatsunosuke Takasaki, founder of Toyo Seikan Group, a leading company in the packaging container industry, played an important role in Japan's Canning industry. In 1938, he founded Toyo Canning Vocational School, that evolved into the Toyo College of Food Technology with the vision of nurturing human resources with integrity.

**“Food is vital for life, and those who work in the food processing industry must be persons of integrity.”**

**Tatsunosuke Takasaki**

His ideal of developing honorable people, continues to be the guiding philosophy of the school and its graduates, who make significant contributions to the food industry.

# 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.



**2007**

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



**2008**

70th anniversary of the College. Coeducation introduced. Overseas student program introduced.



**2009**

Short-term International training program.



## Programs Offered

### Short-Term Training

Each year, we offer Short-term International Program. The program has two courses, Basic & Advanced Course per year.

Participants will gain basic knowledge and practical skills in food processing & sealing technology, which include topics of food processing, sterilization, relation between foods and containers, double seaming, heat sealing, and plastic bottle capping.

### Visiting Lectures

We have a program of giving lectures over a wide range of knowledge and technologies in foreign countries.

### Practical Instruction

Practical instruction is offered over short periods of several days. Subjects are narrowed down to specific areas such as food processing and sealing technologies.

### Admission for International Students

We offer a program for international students who have aspirations to become specialists in the food industry and have interests in the curriculum of our college. Applicants need to pass the international student admission examination. Contact us for details.

\*The examination and this program are conducted in Japanese.





# ■ Department of Food Packaging

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 the 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. Curriculum consists of the following six fields.

## I Curriculum



### Foods

In the “Foods” field, students will learn scientific nature of foods. They will also learn how to select the best season for the best raw materials.

Example courses: Food science / Food material science.



### Packaging Materials

Students will learn container specifications according to food characteristics. They will also learn application methods.

Example courses: Introduction to packaging materials / Food and containers.



### Food production

The “Food Production” field intensifies the technical skills related to food production.

Practical training in food production enables students to gain the knowledge and technical skills required for the entire production flow that starts with processing raw materials and ending with the final product inspection, all while utilizing the actual facilities of the food manufacturer. The practical training in aseptic beverage production enables students to gain the knowledge and technical skills to produce beverages in sterile environments.

Example courses: Food & beverage manufacturing theory / Practical training in food manufacturing / Practical training in aseptic beverage manufacturing.



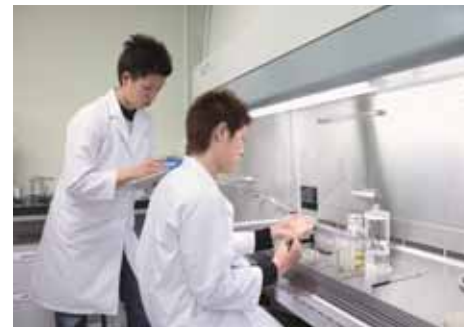
### Food Packaging Machinery

In the “Food Packaging Machinery” field, students will learn the sealing technologies that address the type and characteristic of the container as well as the structure of various machineries.

Practical training in capping helps students to learn the sealing technology for containers such as glass and PET plastic bottles. Students will learn different sealing methods one by one depending on the different lid material or the food or beverages being packaged. Students will also learn the sealing technology for retort pouches and cups.

Operating methods of machines along with sealing conditions such as temperature, pressure and timing are taught through hands-on practical training. Can sealing technology is learned from practical training in double seaming. Not only sealing methods, but also knowledge such as how to identify causes of defects and quality control methods are also acquired.

Example courses: Practical training in double seaming / Practical training in capping / Practical training in heat-sealing / Machine control / Machine mechanisms / Sealing technologies



### Microbiological Quality Control

The “Microbiological Quality Control” field enables students to gain knowledge and technical skills such as the hygienic handling of food and quality control and sterilization of microbes.

Example courses: Food hygienics / Microbiology / Sterilization technology / Practical training in microbiological tests.



### Quality Management

Quality control, equipment management, and production control are studied in the “Quality management” field. “Food analysis experiments” and “Quality evaluation practices” present students with the opportunity to harness their skills to analyze various principles, processes and measurement results using fundamental and state-of-the-art analytical technology for food analysis. Students acquire the scientific analytical skills required for quality evaluation operations that are conducted in the industry.

Example courses: Food and plant hygiene control / Quality control / Food safety sciences / Food analytics & testing / Food evaluation / Practical training in quality evaluation.



## ■ Facilities and Equipment



■ Main Building



■ Lecture Room



■ Information Technology Room



■ Library



■ Dormitory

## ■ Pilot plant and Laboratories



**Primary Food Processing Room**  
Preparation of raw materials for food processing.



**Food Packaging Room For Plastic Containers**  
Automated pouch-filling machine and cup sealing machine.



**Food Analytical Chemistry Laboratory**  
Measurement and analysis of chemical compounds in foods.



**Beverage Can Seamer**  
Production speed is up to 1,800 cans per minute.



**Microbe Laboratory**  
Food microbiology testing. From sample collection to identification of foodborne pathogens.



**Retort Sterilization Machine**  
Sterilization of canned and pouched foods under the high pressure and high temperature condition.



**Aseptic Manufacturing Training Building**  
Beverage production by using aseptic processing and packaging equipments.

