2023 September Short-Term Program

Aim: Understand theories used in productions of packaged foods, and applying theories into practical skills. Schedule: September 11 (Mon) - September 22 (Fri), 2023 Capacity: 10 persons Registration fee: 80,000 yen (lectures, lab sessions, and texts included) Language: English

9:00 10:40		10:50 12:30	13:30	15:10	15:20	17:00
9/11 Mon	Opening Session	Introduction to Food and Beverage Containers	Food Spoilage and Heat theory	Sterilization		o Institute of Food hology
9/12 Tue	Lab Session 1: Canned Seafood					
9/13 Wed	Lab Session 2: Canned Fruit					
9/14 Thu	Factory Tour 1: Food Factories					
9/15 Fri	Lab Session 3: Foods in Plastic Pouches and Cups					
9/16 Sat						
9/17 Sun						
9/18 Mon	Mechanism of Heat Sealing	chanism of Heat Sealing Lab Session 4: Heat Sealing of Plastic Pouches				
9/19 Tue	Factory Tour 2: Packaging Containers Factories					
9/20 Wed	Lab Session 5: Aseptic Filling of Beverage					
9/21 Thu	Mechanism of Bottle Colure	sm of Bottle Colure Lab Session 6: Capping of Bottles				
9/22 Fri	Mechanism of Double Seaming	Lab Session 6: Do	Lab Session 6: Double Seaming of Cans Closing Session			
	: Lecture	: Lab Session	: Tour			