

COOPERATIVE EXTENSION SERVICE

College of Tropical Agriculture and Human Resources
University of Hawai'i at Mānoa
United States Department of Agriculture Cooperating

UHM/FDA/GMA BETTER PROCESS CONTROL SCHOOL SCHEDULE

August 16-19, 2010
University of Hawaii at Manoa
St. John 11 Auditorium
3190 Maile Way, Honolulu, HI 96822
Principal Instructor: Dr. Aurora A. Saulo

TIME	TOPIC	GUEST SPEAKER/AFFILIATION
	Day 1 (7:15 a.m. - 5:00 p.m.)	
7:15- 7:30	Registration	
7:30- 7:45	Welcome Address and Introductory Remarks	
* 7:45- 8:15	LACF/AF Regulations	FDA
8:15- 8:45	The Botulism Story	
* 8:45-10:45	Microbiology of Thermally Processed Foods	
* 11:15-12:30	Principles of Acidified Foods	
	Lunch	
* 1:30- 3:00	Aseptic Processing and Packaging Systems	
* 3:30- 5:00	Principles of Thermal Processing	
	Day 2 (7:30 a.m. - 5:00 p.m.)	
* 7:30- 9:30	Principles of Food Plant Sanitation	
* 10:00-12:00	Food Container Handling	
	Lunch	
* 1:00- 2:30	Records and Recordkeeping	
* 3:00- 4:30	Equipment, Instrumentation, & Operation for Thermal Processing Systems	
	Day 3 (7:30 a.m. - 5:00 p.m.)	
	<i>Still Retorts:</i>	
* 7:30- 9:30	1. Steam	
* 10:00-12:00	2. Processing with Overpressure	
	Lunch	
	<i>Agitating Retorts:</i>	
* 1:00- 2:30	1. Continuous Rotary	
* 3:00- 4:30	2. Batch	
	Day 4 (7:30 a.m. - 5:00 p.m.)	
* 7:30- 9:30	Hydrostatic Retorts	
	<i>Container Closure Evaluation:</i>	
* 10:00-12:00	1. Seamed Metal & Plastic Containers	
	Lunch	
* 1:00- 2:30	2. Glass Containers	
* 3:00- 4:30	3. Flexible & Semi-Rigid Containers	

*The following 15 minutes after this lecture period are allotted for private review and examination. There is an additional 15-minute break after each examination. Lectures will start on time.

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