An Introduction to Food Manufacturing Operations

WHO SHOULD ATTEND

This course has been developed for food industry professionals involved in food manufacturing operations. The focus of the course is on the concepts and principles associated with food manufacturing, with emphasis on concepts essential to ensuring safety of the food products being manufactured. The course content will be beneficial for plant engineers, maintenance engineers, quality assurance staff, manufacturing operations management and personnel responsible for acquisition of raw products and ingredients.

LEARNING OBJECTIVES

Upon completion of this training, you will be able to:

• Explain the general principles of plant layout - people and material flow, separation of raw and processed, wet and dry ingredients
• List the basic principles of food safety - physical, chemical and biological hazards
• Describe processes to reduce hazards - physical separation, thermal, non-thermal, isolation, and water activity

COURSE DESCRIPTION

The overall purpose of this course is to assist engineers and other professionals associated with food manufacturing operations to gain an understanding of food manufacturing facilities, equipment and processes. Specific attention will be given to the unique sanitation requirements of food manufacturing operations and other concepts associated with food safety.

Module 1: Equipment and Processes
• Storage: raw materials & ingredients
• Handling systems
• Processes and unit operations
• Food packaging
• Final product storage and distribution

Module 2: The role of processes in food safety
• The food safety concept
• Estimation and evaluation of risks

Module 3: Integration of food safety programs within a facility and with other facilities
• Broad applications of HACCP

Question and Answer Session

For more information see reverse side
COURSE DIRECTOR

Dr. J. Peter Clark, Process Engineer and Consultant to the Food Industry

With contributions by: Dr. Dennis R. Heldman, Principal of Heldman Associates

Dr. J. Peter Clark is a Process Engineer and consultant to the food industry, and Contributing Editor of Food Technology magazine, with a monthly column on processing since 2002. Previously, he was Vice President, Technology with Fluor Daniel (a major engineering firm); Senior Vice President, Process Development for A. Epstein and Sons International (a large architecture and engineering firm with a food practice) and President of Epstein Process Engineering (a subsidiary); Director of Research for ITT Continental Baking Company; Assistant, then Associate Professor of Chemical Engineering at Virginia Tech; and he began his career as a Research Engineer with the U. S. Agricultural Research Service. Dr. Clark is author of the books entitled “Practical Design, Construction and Operation of Food Facilities” and of “Case studies in Food Engineering: Learning from Experience.”

Dr. Dennis R. Heldman is Principal of Heldman Associates, a consulting firm involved in applications of engineering concepts to food processing for educational institutions, industry and government. His educational background emphasized the application of engineering principles and concepts to the processing of foods. Dr. Heldman was Professor of Food Process Engineering at Rutgers, the State University of New Jersey, and Director of the Cooperative Research & Development Program in the Center for Advanced Food Technology (CAFT). He has served as President-Elect, President and Past-President of IFT, the Society for Food Science and Technology, an international organization with over 20,000 members. He was elected Fellow in the International Academy of Food Science & Technology.

TUITION AND REGISTRATION

TUITION*  Single Rate: U.S.$295.00 per person  Group Rate: U.S.$245.00 per person**

Register at www.cfpa.com  Enter Course Offering #1002-709 into Quick Jump. To register use Priority Code: 520.

For Questions and Information call Customer Service at 732-613-4500.

Please Note: Multiple participants are not authorized to share access provided to a single registrant, a single dedicated seat license must be purchased for each individual. CfPA reserves the right to cancel access or collect the group rate payment if this requirement has been violated. Only registered participants will receive accreditation.

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WHO WE ARE

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TERMS AND CONDITIONS

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