SHORT COURSE DETAILS

Conventional Thermal Process Design for Low-Acid and Acidified Foods – Course #1
This short course is intended for anyone who would like to understand the various aspects associated with designing and validating conventional thermal processing technologies (including hot-fill, cold-fill, and retorting operations) for low-acid and acidified foods. It will encompass microbiological, quality, equipment, and calculations associated with ensuring the safety of the process. Alternative thermal processes (microwave & ohmic heating) and computational techniques associated with describing them will be discussed.

Advanced Thermal Process Design for Low-Acid and Acidified Foods – Course #2
This short course is intended for anyone who would like to understand the various aspects associated with advanced thermal processing of viscous & particulate foods using microwaves, ohmic heating, and high pressure. A major emphasis will be on process development and validation techniques. There will also be opportunities to see our pilot plant facilities and the results of the work performed through the Center for Advanced Processing and Packaging Studies (CAPPS) – http://fst.osu.edu/capps at various times during the short course.

MEETING LOCATION
The short course will be held at:
Dept. of Food, Bioprocessing & Nutrition Sciences
(Schaub Hall, Room 40)
North Carolina State University
400 Dan Allen Dr.
Raleigh, NC 27607
Phone: 919-515-2957
http://www.ncsu.edu/foodscience

The building (Schaub Hall) is at the corner of Dan Allen Dr. & Sullivan Dr. on the NC State University campus.

The closest airport is the Raleigh-Durham Airport (RDU). It is approximately 13 miles from NC State University.

NEARBY HOTELS
1. Holiday Inn: 919-828-0811 (1.5 miles away) 1707 Hillsborough St., Raleigh, NC 27605
2. Clarion Hotel: 919-832-0501 (2.5 miles away) 320 Hillsborough St., Raleigh, NC 27603
3. Holiday Inn Express: 919-854-0001 (3 miles away) 3741 Thistledown Dr., Raleigh, NC 27606
4. Days Inn: 919-828-9081 (3 miles away) 300 N. Dawson St., Raleigh, NC 27603
5. Ramada Inn: 919-832-4100 (3 miles away) 1520 Blue Ridge Rd., Raleigh, NC 27607
6. Sheraton: 919-834-9900 (3 miles away) 421 S. Salisbury St., Raleigh, NC 27601
7. Raleigh Marriott City Center: 919-833-1120 (3 miles) 434 Fayetteville St. Mall, Raleigh, NC 27601
8. Comfort Suites: 919-854-0502 (4 miles away) 1200 Hurricane Alley way, Raleigh, NC 27607
9. Hampton Inn & Suites: 919-233-1798 (5 miles away) 111 Hampton Woods Lane, Raleigh, NC 27607
10. Candlewood Suites: 919-468-4222 (5 miles away) 1020 Buck Jones Rd, Raleigh, NC 27606

To be held at Dept. of Food, Bioprocessing and Nutrition Sciences
North Carolina State University
Raleigh, NC
Sept. 29 – Oct. 1, 2015
PROGRAM

Conventional Thermal Process Design for Low-Acid and Acidified Foods – Course #1

Tuesday (Sept. 29, 2015)
8:00 to 8:30 Registration and Introductions
Microbiological concerns
Kinetics of reactions in foods
Thermal processing equipment
12:00 to 1:00 pm LUNCH
Hot fill process considerations
Cold fill process considerations
Retorting considerations

Wednesday (Sept. 30, 2015)
1:00 to 1:30 Registration & Introductions
Particulate (multiphase food) processing
Continuous flow microwave processing
Tour of processing facilities
12:00 to 1:00 pm LUNCH
Temperature distribution and heat penetration
Thermal process design calculations
12:00 to 1:00 pm LUNCH

Advanced Thermal Process Design for Low-Acid and Acidified Foods – Course #2

Thursday (Oct. 1, 2015)
Continuous flow ohmic heating
In-pack microwave processing
In-pack high pressure processing
12:00 to 1:00 pm LUNCH
Thermal process design calculations
Process validation tools and considerations
Demonstration of process validation protocols
Adjourn at 5:00 pm

Disclaimer: Under extenuating circumstances, we may have to make changes in times, topics, and speakers

REGISTRATION

Name: _____________________________
Organization: ________________________
Address: ____________________________
___________________________________
___________________________________
Phone: ______________________________
E-Mail: ______________________________

By Aug. 5 After Aug. 5
Course #1 $1,500 $2,000
Course #2 $1,500 $2,000
Both Courses $2,500 $3,000
No REFUNDS on cancellations after Aug. 5.

Mail Registration Form to:
Dr. K.P. Sandeep
100 Schaub Hall, Box 7624
Dept. of Food, Bioprocessing & Nutr. Sciences
North Carolina State University
Raleigh, NC 27695-7624

Checks should be made payable to “North Carolina State University”
For online registration & credit card payment, go to: http://foodsafety.ncsu.edu/workshops

For More Information, Contact:
Dr. K.P. Sandeep
sandeep@ncsu.edu 919-515-2957

Dr. Josip Simunovic
simun@ncsu.edu 919-513-3190