

GRADUATE CERTIFICATE PROGRAM

FOOD PROCESSING SPECIALIST

Goal

The Food Processing Specialist Certificate Program at the Institute for Food Safety and Health (IFSH), Illinois Institute of Technology is designed to provide a broad working knowledge of technical elements of thermal processing systems (with understanding of alternative technologies) to qualify at an intermediate level as a recognized Food Processing Specialist.

Benefits

Successful completion of the program will enable the graduates to have a good understanding of regulatory framework and thermo-bacteriological principles for thermal processing of low acid canned foods. The program will provide the graduates with basic skills in developing, filing and delivery of thermal processes. Companies will benefit by having a thermal processing specialist to meet regulatory requirements and ensure food safety.

Certification/Credit

Graduates of the program receive a Food Processing Specialist Certificate and 12 college credits from the Illinois Institute of Technology, Department of Chemical and Biological Engineering. Credits can be transferred to the IFSH/IIT Food Process Engineering Degree Program.

Candidate Eligibility

This course is designed for professionals and graduate students in food science, food technology, or food engineering who do not have a background in thermal processing regulations and microbial hazards associated with thermally processed foods. Other requirements include:

- Proficiency in calculus, biology, and certificate from a Better Process Control School
- 3-5 years food processing experience (process development, unit operations, process control, etc.)
- Students enrolled in IIT/IFSH degree programs are also eligible to apply

Program Structure

- Participation and successful completion of eight (8), two and a half (2.5)-day modules of interactive classroom training and take-home exercises
- A total of 180 hours of instructor and examination time
- 4 courses (12 credit hours):
 - low-acid canned food regulations and microbiology
 - thermobacteriology and establishing a low-acid canned food process
 - low-acid canned food process delivery
 - product integrity and alternative technology

THE PROGRAM WILL INCLUDE MODULES ON:

- *regulations*
- *microbiology*
- *thermal kinetics*
- *heat transfer*
- *process validation and food safety objectives*
- *seal integrity and spoilage diagnosis*
- *aseptic processing and alternative process technologies*
- *process deviations, process establishment, and process operations*

Instructors will include specialists from the US Food and Drug Administration, the food industry, and IFSH/IIT.

For additional information, please contact:

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