

Principles of Food Safety in Dairy Pasteurisation

DWC

FoodTech

Principles of Food Safety in Dairy Pasteurisation - Course Details

Principles of Food Safety in Dairy Pasteurisation has been developed in accordance with regulatory frameworks and has been acknowledged by Australia's dairy regulators that successful completion of the course can be used to supplement or assist with demonstration of the skills and knowledge required by clause 3 of Standard 3.2.2 of the

Course outline: Food Standards Code.

The course has been developed for those involved in processing and packaging of pasteurised milk for sole use, or use in other dairy products, and is specifically designed to provide an introduction to the theories underpinning the concepts of milk pasteurisation and the critical components of its production.

**Course
objectives:**

- To provide an understanding of the microbiology underpinning milk pasteurisation.
 - To provide understanding of the operation of milk pasteurisation systems.
 - To provide an awareness of the food safety risks associated with the operation of milk pasteurisation systems.
 - To be able to understand critical operating requirements of processing equipment.
 - To be able to identify critical limits for all factors affecting delivery of the pasteurisation process.
 - To provide awareness of the application of HACCP in manufacture of pasteurised milk.
 - To demonstrate competency in all of the above.
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**Training
modules:**

Number	Subject
1.	Food Microbiology and Thermal Processing Concepts
1.1	An introduction to food microbiology of thermally processed foods
1.2	Thermal processing concepts
1.3	Delivering food safety and determination of processing conditions
2.	Processing Plant Equipment
2.1	Continuous thermal processing
2.2	Batch pasteurisation
2.3	Other processing equipment and filling
2.4	Validation & verification
3.	Cleaning and Decontamination
3.1	Plant equipment
3.2	Packaging
3.3	Verification and management
4.	HACCP in Dairy Pasteurisation

**Course
schedule:**

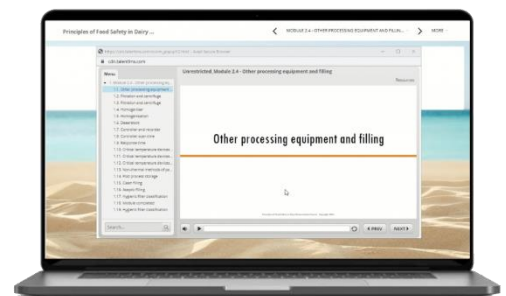
The course is to be completed at the participant's own pace using DWC FoodTech's Online Learning Platform (OLP).

Participants will have 14 days to complete the short course.

**Online training
platform:**

The course is presented using DWC FoodTech's Online Training Platform.

- A tailored course to suit online learning outcomes
- Learn at your own pace over 14 days
- Suitable for PC, laptop, tablet and mobile
- App available for mobile devices
- Interactive learning using audio and video with PowerPoint slides
- Track your progress
- Direct contact to trainers for questions
- Interactive assessment



Test Your Knowledge

Each module (including sub-modules) includes a 'test your knowledge' component which is designed to demonstrate comprehension of the key learning objective covered through that module (or submodule). The 'test your knowledge' component also serves as a form of preparation for the final course assessment.

Course assessment:

The 'test your knowledge' section must be completed, after completion participants are given feedback on which questions were answered correctly or incorrectly. The 'test your knowledge' questions do not contribute to the final assessment score.

Final Assessment

Following completion of the course content, a final assessment covering all course material is to be completed. The course assessment is comprised of a number of short questions (similar to that of the 'test your knowledge') designed to demonstrate the required level of understanding of the course material.

A minimum of 80% must be achieved in the final assessment to pass the course.

Course certification:

Those who complete all of the online training modules and pass the final assessment will receive formal certification which is acknowledged to meet the requirements for skills and knowledge by pasteuriser operators as specified by clause 3 of Standard 3.2.2 of the Food Standards Code by Dairysafe South Australia, Dairy Food Safety Victoria, NSW Food Authority, Tasmanian Dairy Industry Authority, Safe Food Production Queensland and Western Australia Department of Health.
