

REQUIRED CHAPTERS OF STUDY

Table 1-2—Required and optional chapters. Required chapters are listed. Students may complete additional chapters. Optional chapters are shown with a dash (-).

Chapters	Requirements		
	Retort Certificate	Aseptic Certificate	Acidified Certificate
1. Introduction	Required	Required	Required
2. Microbiology of Thermally Processed Foods	Required	Required	Required
3. Sanitation for Retorts and Atmospheric Cookers	Required	-	At least one of these is required
4. Sanitation for Continuous Systems	-	Required	
5. Closures for Double Seamed Metal and Plastic Containers 6. Closures for Glass and Twist-Off Plastic Containers 7. Flexible and Semirigid Containers	At least one of these is required	At least one of these is required	At least one of these is required
8. Introduction to Thermal Processing	Required	Required	Required
9. Retort Equipment and Operation	Required	-	-
10. Batch Saturated Steam Retorts: Still and Agitating 11. Continuous Rotary Retorts 12. Still and Agitating Retorts That Process with Overpressure 13. Hydrostatic Retorts	At least one of these is required	-	-
14. Aseptic Processing and Packaging Systems	-	Required	-
15. Mild Thermal Processes	-	-	Required

