

The University of Tennessee Food Science Department

Certifies that

Cesare Goslino

Has successfully completed a course of instruction approved by the Commissioner of the U. S. Food and Drug Administration to meet the requirements of 21 CFR 108.25(f), 21 CFR 108.35(g), 21 CFR 113 and 21 CFR 114 and the Secretary of Agriculture to meet the requirements of 9 CFR 318.310 and 9 CFR 381.310 in the following topics:

Better Process Control School Course

Course Work Complete on May 30, 2024

- ❖ Introduction – Canned Foods
- ❖ Microbiology of Thermally Processed Foods
- ❖ Principles of Acidified Foods
- ❖ Principles of Thermal Processing
- ❖ Principles of Food Plant Sanitation
- ❖ Food Container Handling
- ❖ Records and Recordkeeping
- ❖ Equipment, Instrumentation, and Operation for Thermal Processing Systems
- ❖ Still Steam Retorts
- ❖ Still Retorts Processing with Overpressure
- ❖ Hydrostatic Retorts
- ❖ Continuous Rotary Retorts
- ❖ Batch Agitating Retorts
- ❖ Aseptic Processing and Packaging Systems
- ❖ Closures for Double Seamed Metal and Plastic Containers
- ❖ Closures for Glass Containers
- ❖ Flexible and Semi-rigid Containers



Mark Morgan, **Professor** & Process Engineering Specialist