



College of Tropical Agriculture and Human Resources
University of Hawai'i at Mānoa

Certificate of Completion

is awarded to

Alison Omura

for successfully completing

the **Better Process Control School** prescribed by the *U.S. Food and Drug Administration* and the *U.S. Department of Agriculture* for certification as an operating supervisor in the following areas of thermally processed low acid and acidified foods:

Microbiology of Thermally Processed Foods

Principles of Thermal Processing

Food Container Handling

Equipment, Instrumentation, and Operation for Thermal Processing Systems

Still Steam Retorts

Hydrostatic Retorts

Batch Agitating Retorts

Closures for Double Seamed Metal and Plastic Containers

Closures for Glass Containers

Principles of Acidified Foods

Principles of Food Plant Sanitation

Records and Recordkeeping

Still Retorts Processing with Overpressure

Continuous Rotary Retorts

Aseptic Processing and Packaging Systems

Flexible and Semirigid Containers

Aurora A. Saulo
Extension Specialist in Food Technology
Department of Tropical Plant and Soil Sciences
September 21, 2009
Certificate Number *BPCS HNL 8-20-09-0023*

Andrew G. Hashimoto, Director and Dean
Cooperative Extension Service
College of Tropical Agriculture and Human Resources