Overall Description:

Few of those working in the food and packaging industries have had formal education in food packaging. Decisions about which polymer to choose or what the effect on shelf life will be if a change is made in package dimensions or polymer type are often based on trial and error or intuition. This course is an attempt to fill that gap with respect to plastic packaging by discussing the basic principles behind polymer selection, deteriorative reactions in foods and shelf life. The properties of the newer bio-based polymers such as PLA and PHA will also be discussed.

The course will provide attendees the opportunity to construct connections between food chemistry, packaging design and polymer science to expand their knowledge base and competence. Participants will identify key packaging decision-making processes and will validate their new knowledge to reframe package challenges and make winning food packaging decisions.

Learning Objectives:

- To understand the properties of the key plastic polymers available for food packaging;
- To comprehend the major plastic processing methods;
- To appreciate the key deteriorative reactions which determine end of shelf life;
- To solve food packaging challenges in package design and plastic material selection;
- To justify and appraise package design and plastic material selections as related to shelf life.

Course Instructor:

The course will be taught by Dr. Gordon Robertson. Gordon was Foundation Professor of Packaging Technology at Massey University where he taught food packaging courses for 21 years. He then spent 11 years with Tetra Pak in Asia. He is now an adjunct Professor at the University of Queensland and a consultant in food packaging based in Brisbane.

Dr Robertson is the author of the definitive textbook on food packaging, the 2nd edition of which was published last year in the USA. This book forms the course notes for the workshop. He recently conducted this workshop in Brisbane with a course fee of AUD1100. NUS-FST managed to convince him to run the workshop at a special price to benefit the food industries in Singapore. More information on his background can be found on his website; www.gordonrobertson.com

Registration Form

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Please submit the cheque and the registration form to: Ms Lee Chooi Lan, Food Science & Technology Programme, S3-level 6, Science Drive 4, Chemistry Department, National University of Singapore, Singapore 117543