

- Module 7 – Food Packaging, Labeling and Regulatory Considerations
- Module 8 – Food Packaging and Sustainability

A session will be held for participants to pitch their choice of food preservation and packaging to resource person/s for advice and comments.

Table 1 - Summary of RTP Schedule (TENTATIVE) (June 5-16, 2023)

Time	June 5	June 6	June 7	June 8	June 9
AM1	Opening/ Course Instruction	Module 2: Food Preservation for Safer Food / Session 1: Food Hazards and Preservation (1.5)	Module 4 – Structured Learning Visit	Module 4 – Structured Learning Visit Report and Recap (1.5)	Module 2 / Session 4 Food Preservation Techniques and Technologies (1.5)
AM2	Getting to Know Each Other Pre-Test	Module 2 / Session 2 Principles of Food Preservation (1.5)		Module 3 – Choice of Food Preservation (1.5)	Module 2 / Session 4 Food Preservation Techniques and Technologies (1.5)
Lunch					
PM1	Module 1 – Introduction The Food Safety Concepts (1.5)	Module 2 / Session 3 Product Development Principles and Considerations (1.5)	Module 4 – Structured Learning Visit	Module 3 – Choice of Food Preservation (3.0)	Module 5 Regulatory Considerations for Food Preservation (1.5)
PM2	Module 1 – Introduction The Food Safety Concepts (1.5)	Module 2 / Session 4 Food Preservation Techniques and Technologies (1.5)			Action Planning on Preservation (1.5)
Time	June 12	June 13	June 14	June 15	June 16
AM1	Module 6 – Food Packaging Types of Food Packaging Materials / Session 1: Food Packaging Introduction (1.5)	Module 6 / Session 3: Food Packaging Types of Food Packaging Materials (1.5)	Pitching Your Packaging	Module 7 – Food Packaging Design, Labeling and Regulatory Considerations (1.5)	Action Plan Presentation
AM2	Module 6 / Session 2: Terms, Concepts and Pre-requisites (1.5)	Module 6 / Session 3: Food Packaging Types of Food Packaging Materials (1.5)		Module 7 – Food Packaging Design, Labeling and Regulatory Considerations (1.5)	Action Plan Presentation
Lunch					
PM1	Module 6 / Session 3: Food Packaging Types of Food Packaging Materials (1.5)	Module 6 / Session 4: Considerations for Food Packaging Types (1.5)	Pitching Your Packaging	The Eggcellent Packaging Challenge	Action Plan Presentation
PM2	Module 6 / Session 3: Food Packaging Types of Food Packaging Materials (1.5)	Module 6 / Session 4: Considerations for Food Packaging Types (1.5)	Module 8 – Food Packaging Trends and Sustainability Considerations (1.5)	Post-Test Action Planning on Packaging	Course Closing