

Better Process Control School AGENDA

Day 1 - Tuesday, March 16

Registration opens 7:45 a.m.

FDA Regulations/ USDA

Microbiology of Thermally Processed Foods (Chapter 2)

Acidified Foods (Chapter 3)

Food Container Handling (Chapter 4)

Food Plant Sanitation (Chapter 5)

Can Seam Formation & Evaluation

Day 2 - Wednesday, March 17

Principles of Thermal Processing (Chapter 7)

Records for Product Protection (Chapter 6)

Process Room Instruction, Equipment & Operation
(Chapter 8)

Glass Container Closures (Chapter 17)

Still Retorts - Steam (Chapter 9)

Semirigid and Flexible Container Closures (Chapter 18)

Tutoring Session/Make Up Exams

Day 3 - Thursday, March 18

Container Closure Evaluation (Chapter 15)

Metal Container Closures (Chapter 16)

Retorts - Overpressure (Chapter 10)

Agitating Retorts - Continuous (Chapter 12)

Agitating Retorts - Discontinuous (Chapter 13)

Tutoring Session/Made Up Exams

Day 4 - Friday, March 19

Hydrostatic Retorts (Chapter 11)

Aseptic Systems (Chapter 14)

Wrap-Up

12:00 pm ADJOURN

Classes typically run from 7:30 to 5:30 Tuesday-Thursday, and until noon Friday. The order of subjects and starting times may be altered because of availability of lecturers and time required for discussion and examinations following each lecture.

Manual, Certificates and Reporting

Cost of the instruction manual, *Canned Foods - Principles and Thermal Process Control, Acidification and Container Closure Evaluation* (7th ed., 2007, FPA), is included in the registration fee.

Within 30 days after the course, the student's name, company affiliation, and a list of course sections in which they were certified will be reported to FDA and USDA with verification to the employer.

Lodging: Participants are responsible for their own lodging. A block of rooms will be held until Feb. 15, 2010 at the Foundry Park Inn, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 or 1-866-928-4367 and request "UG0315" to get special rate of \$94.00 USD per night (2 double or 1 king, plus tax). A shuttle to and from the course will be provided by FPI.

Note: No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center on Lumpkin Street. From there, it is a short walk to the Food Science Building. See a map and print more detailed directions on our website www.EFSonline.uga.edu.

Workshop Registration:

Pre-registration is required by Feb. 26, 2010! Register by Feb. 15 - fee \$550; by Feb. 26 - fee \$600. Lodging, breakfasts and evening meals are NOT included.

Cancellation Policy: To cancel, make a substitution or verify registration, call (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. Cancellations received before Feb. 15 will be refunded, less a \$35.00 handling fee. Cancellations by Feb. 26, 2010, will receive a 50% refund; NO REFUND if received after Feb. 26, 2010 or "no show".

Transportation: Airline access to Athens is available into Athens Municipal Airport (via Charlotte, NC) or Atlanta's Hartsfield-Jackson International Airport, which is about 90 minutes away from Athens via ground transportation.

Shuttle service from Atlanta to Athens: AAA Airport Express provides shuttle service to and from the Foundry Park Inn and other Athens hotels several times daily - call 1-800-354-7874 or see the schedule online at www.aaaairportexpress.com.

Registration Form

Return form by Feb. 26, 2010 to:
Better Process Control School
University of Georgia
Extension Food Science
240 Food Science Building
Athens, GA 30602-2610

Last First MI
Name as it should be filed with FDA/USDA

Last 4 digits of Social Security # (for tracking test scores)

Company

Company Mailing Address

If mailing address is PO Box, provide UPS address

City State Zip

Phone

FAX

E-mail address

____ Register by Feb. 15, 2010 - \$550 (You saved \$50!)

____ Register by Feb. 26, 2010 - \$600 USD

PAYMENT METHOD: Registration fee MUST be prepaid – registration closes Feb. 26, 2010.

ONLINE CREDIT CARD REGISTRATION: Please go to the calendar at www.EFSonline.uga.edu and click on the link to our secure registration website.

NOTE: A email will be sent to all registrants two weeks prior to the course to confirm that the course will take place. Please do not make your travel arrangements until confirmation is received. EFS is not responsible for any penalties that may be incurred.

NOTE: Register three or more from the same company at the same time by Feb. 15 to receive a \$50 per person discount on the registration fee.

Better Process Control School

The Better Process Control School offers instruction which fulfills the FDA and USDA Good Manufacturing Practice (GMP) requirements to certify supervisors of acidification, thermal processing, and container closure evaluation operations during the canning of low-acid or acidified foods. Companies which manufacture low-acid or acidified foods must operate with a certified supervisor on the premises when processing as specified in FDA's 21 CFR Part 108.25(f) and 108.35(g) or in USDA's 9 CFR 318.200 and 281.300.

Areas of Instruction - FDA and USDA require approved BPC schools to follow certain guidelines. To assure the safety of canned foods, the schools must cover the critical factors supervisors must know when processing acidified or low-acid canned foods.

Participants seeking certification are required to attend sessions and pass examinations on these six basic topics:

- Microbiology of Thermally Processed Foods
- Food Container Handling
- Records for Product Protection
- Food Plant Sanitation
- Principles of Thermal Processing
- Process Room Instrumentation

In addition, participants seeking certification for a specific thermal processing system(s) and/or container closure system(s) also must attend that session(s) and pass the respective examination(s).

System sessions offered for certification include:

- Acidified Foods
- Still Retorts - Steam
- Metal Container Closure
- Retorts - Overpressure
- Glass Container Closure
- Agitating Retorts - Continuous
- Agitating Retorts - Discontinuous
- Hydrostatic Retorts
- Aseptic Systems
- Semirigid & Flexible Container Closure

Examination questions are prepared by the Food Processors Institute with the approval of FDA and USDA. Each exam consists of 10 to 40 questions requiring a minimum score of 70 to pass. Participants seeking certification to cover all systems will need to allow 3 ½ days to complete the course.

Participants are encouraged to attend all sessions regardless of their intention to take the qualifying exam. Those not seeking qualification in a specific system area are not required to take that exam.

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University of Georgia
Extension Food Science
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Athens, Georgia 30602-2610



**Time Sensitive Info
Forward to Quality
Control or Food
Safety Officer ASAP**



Better Process Control School

March 16-19, 2010

University of Georgia
Food Science Building
Outreach Seminar Room 242
Athens, Georgia

Meets FDA & USDA GMP
Certification Requirements



Sponsored by:



The University of Georgia
College of Agricultural & Environmental
Sciences
Department of Food Science & Technology
Food Science Extension Outreach Program

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