This two-day Better Process Control School is specifically geared for certification of processing acidified foods – low-acid foods to which acid or an acidic food has been added – according to the FDA requirements in 21 CFR 114. Companies that manufacture 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.

The course offers instruction which fulfills the FDA and USDA Good Manufacturing Practice (GMP) requirements to certify supervisors of acidification, thermal processing, and glass container closure evaluation during the canning of acidified foods. An overview of Federal Regulations for Acidified Foods will also be covered.

**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 that supervisors must monitor when processing acidified foods.

Participants are required to attend sessions and pass examinations on these six basic topics:
- Microbiology of Thermally Processed Foods
- Food Container Handling
- Records and Record Keeping
- Principles of Food Plant Sanitation
- Principles of Thermal Processing
- Equipment, Instrumentation and Operation of Thermal Processing Systems

In addition, participants seeking certification for acidified food processing also must attend the following sessions and pass the respective examinations:
- Principles of Acidified Foods
- Closures for Glass Containers

Examination questions are prepared by the Food Processors Institute with the approval of FDA and USDA. Each exam consists of 10 to 40 questions and requires a minimum score of 70 to pass.

**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/GMA), is included in the registration fee. Study materials will be mailed to participants registered by October 21, 2013. After this date, registrants will receive their study materials on the first day of class.

Upon passing all required exams, 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, within 30 days after the course.

**Optional Bonus Lab Session**
Thursday, Nov. 12, 8-noon
University of Georgia
Food Science Building Outreach Seminar Room 242
Athens, Georgia

Meets FDA & USDA GMP Certification Requirements
AGENDA

Day 1 - Tuesday, November 10, 2015
Registration opens 7:45 a.m.
FDA Regulations for Acidified Foods (no exam)
Microbiology of Thermally Processed Foods (Chapter 2)
Principles of Acidified Foods (Chapter 3)
Food Container Handling (Chapter 6)
Food Plant Sanitation (Chapter 5)
Principles of Thermal Processing (Chapter 4)
5:00 pm Adjourn, Dinner on your own

Day 2 - Wednesday, November 11, 2015
Records and Record Keeping (Chapter 7)
Process Room Equipment, Instruction, & Operation for Thermal Processing Systems (Chapter 8)
Closures for Glass Container (Chapter 16)
Course Wrap-Up

Day 3 - Thursday, November 12, 2015
OPTIONAL BONUS SESSION 8:00 - Noon - FREE!
We have added a “bonus” session that will include the following topics - it is not required for your certification. However, it will clarify many different aspects that will be covered during our BPCS, and that are *very* important for your process approval here at UGA, and your process filing with FDA.
- pH reading for different types of products
- pH meter calibration
- temperature measurements for hot-fill-hold procedures
- thermometer calibration
- and other related topics

Space is limited to 30 participants! Register early!

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 Oct. 19 will be refunded. NO REFUND if received after Oct. 12, 2015 or no show.

TRANSPORTATION: Airline access to Athens is available via Atlanta’s Hartsfield-Jackson International Airport (ATL), which is about 90 minutes away from Athens via ground transportation or 45 minutes by air.

Shuttle from Atlanta to Athens: Groome Transportation has 14 shuttles to and from Atlanta to Athens - see www.groometransportation.com or call (706) 410-2363 for schedule and reservations.