

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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Athens, Georgia 30602-2610



**Time Sensitive Info
Forward to Quality
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Better Process Control School

March 17-20, 2009

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
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