Better Process Control School

The Better Process Control School offers instruction which fulfills the FDA and USDA’s 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 381.300.

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

EXAMS: The exam for each chapter consists of 10 to 40 questions and requires a minimum score of 70 to pass. The exam questions are prepared by the Food Processors Institute with the approval of FDA and USDA. Participants seeking certification to cover all systems will need to allow 3½ 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.
Day 1 - Tuesday, March 15
Registration opens 7:45 a.m.
FDA Regulations/ USDA
Microbiology of Thermally Processed Foods (Chapter 2)
Acidified Foods (Chapter 3)
Principles of Thermal Processing (Chapter 7)
Thermal Processing Lab Demonstration
Can Seam Formation & Evaluation

Day 2 - Wednesday, March 16
Equipment, Instrumentation, & Operation for Thermal Processing Systems (Chapter 8)
Food Container Handling (Chapter 4)
Food Plant Sanitation (Chapter 5)
Records for Product Protection (Chapter 6)
Tutoring Session/Make Up Exams

Day 3 - Thursday, March 17
Glass Container Closures (Chapter 16)
Closures for Double-Seamed Metal & Plastic Containers (Chapter 15)
Semirigid and Flexible Container Closures (Chapter 17)
Still Steam Retorts - Steam (Chapter 9)
Still Retorts with Overpressure (Chapter 10)
Tutoring Session/Made Up Exams

Day 4 - Friday, March 18
Continuous Rotary Retorts (Chapter 12)
Batch Agitating Retorts (Chapter 13)
Hydrostatic Retorts (Chapter 11)
Aseptic Systems (Chapter 14)
Wrap-Up
3:00 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.

Course Manual

Certificates and Reporting
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.

Workshop Registration:
Pre-registration is required by Feb. 19, 2016 - fee $600. Limit 30 participants
The registration fee includes instruction materials, supplies, three lunches, morning and afternoon refreshment breaks, tuition and certificate. Lodging, parking fees, breakfasts, and evening meals are NOT included.

Lodging: Lodging, breakfasts and evening meals are NOT included in registration fee. Participants are responsible for their own lodging. A block of rooms at the UGA Hotel at the Georgia Center, 1197 South Lumpkin Street, Athens, will be held until Friday, Feb. 19, 2016. Call 1-800-884-1381 and request the *BPCS2016* group to get the special rate of $99.00 (1 queen, 1 king, or 2 single beds), per night, plus tax. Or to make your reservation online with a credit card, [https://webapps.georgia center.uga.edu/Hotel/](https://webapps.georgia center.uga.edu/Hotel/) and enter the block code *BPCS2016* and select the dates for your stay.

NOTE: No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center at 1197 South Lumpkin Street. From there, it is a short walk to the Food Science Building. Print the map with more detailed directions at [http://EFSonline.uga.edu](http://EFSonline.uga.edu).

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. 19, 2016, will be refunded. NO REFUND if received after Feb. 19 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 - go to their webpage for schedules at [www.groometransportation.com](http://www.groometransportation.com) or call 706-410-2363 for schedule and reservations.