

Better Process Control School for Acidified Foods

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.

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Better Process Control School-Acidified Foods
University of Georgia
Extension Food Science
240 Food Science Building
Athens, Georgia 30602-2610



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Control or Food
Safety Officer ASAP



Better Process Control School for Acidified Foods

Nov. 10-12, 2015

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



Sponsored by:

1785 The University of Georgia
College of Agricultural & Environmental
Sciences
Department of Food Science & Technology
Food Science Extension Outreach Program

Learning
for Life

**Better Process Control School
for Acidified Foods**

Nov. 10-12, 2015

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

**Space is limited to 30 participants!
Register early!**

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

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.

Workshop Registration: Pre-registration is required by Oct. 12, 2015 - fee \$350; space limited to 30. The registration fee includes instruction materials, supplies, two lunches, morning and afternoon refreshment breaks, tuition and certificate. Lodging, parking fees, breakfasts and evening meals are NOT included in registration fee.

Lodging: 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 Oct. 12, 2015. Call 1-800-884-1381 and request group "ABPCS2015" to get the special group rate of \$99 (1 queen or 1 king bed), plus tax. Or make your reservations online with a credit card, go to <https://webapps.georgiacenter.uga.edu/Hotel/> and enter the block code "ABPCS2015" and 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 detailed directions on our website www.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 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.

**Better Process Control School for
Acidified Foods Registration Form**

Registration fee MUST be prepaid – registration closes Oct. 12, 2015.

| | | |
|------|-------|----|
| Last | First | MI |
|------|-------|----|

Name as it should be filed with FDA/USDA (please print)

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

Type(s) of products you wish to process

_____ **Register by Oct. 12, 2015 - \$350 USD**
_____ I want to attend the FREE bonus lab session on Thursday morning (optional - not required for certification)

PAYMENT METHODS:
CHECK or MONEY ORDER: Complete and fax registration form to (706) 583-0992 to hold your place. Make payable to the *University of Georgia* and mail to:

**BPCS for Acidified Foods
UGA Extension Food Science
240 Food Science Building
Athens, GA 30602-2610**

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