

**BETTER PROCESS CONTROL SCHOOL | PURDUE UNIVERSITY |
IN-PERSON AND ONLINE | JUNE 27-30, 2022 | 8:00 AM -5 PM ET****REGISTRATION**

About the School The Better Process Control School certifies supervisors of thermal processing systems, acidification and container closure evaluation programs for low-acid and acidified foods in closed containers. All low-acid and acidified food processors must have a certified supervisor on hand at all times during processing. This school satisfies the training requirements for both FDA and USDA regulations.

Requirements for Certification

Each person planning to be certified as a supervisor of a special thermal processing system, or systems, must attend the lecture and pass the examinations for those specific subjects, in addition to the lectures and examinations on the following subjects:

1. Food Microbiology of Canning
2. Food Container Handling
3. Food Plant Sanitation
4. Records for Production Protection
5. Principles of Thermal Processing
6. Process Room Instrumentation, Equipment, and Operation

Each person planning to be certified as a supervisor of container closure inspection only is required to attend the lectures and be examined on the subject in the list above (except for number six) and one or both of the following, depending upon the type of closure to be inspected:

1. Closures for Metal Containers
2. Closures for Glass Containers

Certification

It is the responsibility of Purdue University to identify to the U.S. Food and Drug Administration the names and employers of those persons who satisfactorily complete this course of instruction and to identify which thermal processing systems and container closure operations have been completed. The unsatisfactory completion of any portion of the course will not be reported to the FDA. Certificates

of completion will be prepared and provided to each person who successfully completes the course. The certificate received from this training does not expire. Purdue Food Science Department will maintain the certificate training record.

Examination

Experience with the Better Process Control Schools has shown that students benefit when the examination on the subject covered in the course of instruction is given immediately following the lecture and group discussion for that subject. For this reason, examinations will be given at appropriate intervals throughout the school and graded as quickly as possible, so that students are aware of their positions in the course. 9th edition of *Canned Foods: Principles of Thermal Process Control, Acidification and Container Closure Evaluation* manual will be provided. Exams are standardized by the Consumer Brand Association with approval of the FDA. A minimum score of 70% for each exam is required for passing.

Registration

The cost of this training is \$750.00 per person. Credit Card payments can only be processed through online registration or a phone call to a Registration Assistant at (866) 515-0023. If you need a mail-in registration and want to pay by check, call the number above and provide your address. The registration form will be mailed to you including the return address. A substitute from the original registrant's institution or company may attend the seminar. Contact Purdue Conferences at least 5 days prior to the training date to make those changes. Purdue University is not responsible for costs incurred due to cancellation. International registrants attending in-person or online must register by May 3, 2022. National online registrants must register by May 13, 2022. Registration deadline for in-person registrants is May 20, 2022.

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Agenda Lectures delivered from 8:00 AM to 12:00 PM daily. From 1:00 to 5:00 attendees are expected to complete the exam portion. Exams **MUST** be completed the daily over content presented that day.

Attend In-person or Online

In-person: This event will be hosted in-person and will follow a COVID Safety Plan. The workshop lectures and will be held at Purdue University, Philip E. Nelson Hall of Food Science Building (NLSN) located at 745 Agriculture Mall Dr. West Lafayette, IN (Main campus). Attendees will complete the exams on their own time using Purdue Online learning-management system online. Computers will be provided but attendees are encouraged bring their personal laptops. Attendees must provide an email in order to be given access to the learning-management system (not a proxy email).

COVID SAFETY GUIDENCE

- Masks are required at all indoor events.
- [Protect Purdue Eating and Drinking Guidance](#)
- Attendees will receive a link to the training video that must be completed prior to coming to campus and complete a Qualtrics Survey.

Online: Online training is delivered remotely in real time via Zoom. Attendees do not need a Zoom account, camera or microphone but can use the if they wish. Attendees will have the opportunity to see the classroom and ask questions using the chat box is preferred. Attendees will complete the exams on their own time using Purdue Online learning-management system. Access to the system will be provided prior to training. Chapter exams must be completed the day the material is presented. A strong internet connection is needed if attending the training in the online format. Attendees **MUST** provide their homes addresses in order to receive the training materials and **MUST** provide a email to receive the link for the event (not a proxy email).

Refund Policy

Pre-registrations may cancel and the pre-paid fee refunded at no cost to the registrant, provided written notification or by telephone (followed by written notification) on or before **May 27, 2022**. For the complete refund-policy, go to the registration site for more details. Once books are mailed to attendees, there will be no refund provided for the book.

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Training content provided by Consumer Brand Association

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