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CONFERENCE DIVISION
Stewart Center
128 Memorial Mall
West Lafayette, IN 47907-2034

Better Process Control School

May 13-16, 2013
Stewart Center
Room 214

PURDUE
UNIVERSITY

Sponsored by:
Department of Food Science
& Cooperative Extension,
Purdue University

In cooperation with:
Grocery Manufacturers Association
U.S. Food & Drug Administration



Department of Food Science
Purdue University

<http://www.ag.purdue.edu/foodsci/Pages/extension.aspx>

Better Process Control School

Stewart Center, Room 214 Eastern Time Zone

Monday, May 13

- 7:30 a.m. Registration
- 8:00 Instruction in School Arrangement & Facilities
- 8:10 Welcome & Objectives of the School,
- 8:15 Federal Regulations of Low-Acid Canned Foods
- 9:00 Microbiology of Thermally Processed Foods Acidified Foods
- 11:00 Acidified Foods
- 12:30 p.m. **Lunch**
- 1:30 Principles of Thermal Processing
- 3:00 Food Plant Sanitation

Tuesday, May 14

- 8:00 a.m. Food Container Handling
- 9:45 Records for Product Protection
- 11:00 Process Room Instrumentation, Equipment, & Operation
- 12:30 p.m. **Lunch**
- 1:30 **Still Retorts-Pressure Processing in Steam**
- 3:00 Still Retorts-Pressure Processing with Over Pressure

Wednesday, May 15

- 8:00 a.m. Hydrostatic Retorts
- 9:30 Agitating Retorts-Continuous
- 11:00 Agitating Retorts-Discontinuous
- 12:30 p.m. **Lunch**
- 1:30 Aseptic Processing
- 3:00 Closures for Glass Containers

Thursday, May 16

- 8:00 a.m. Closures for Metal Containers
- 11:00 Plastic Packaging: Semi-Rigid & Flexible Type & Laminated Foil Lid Closure
- 1:00 p.m. Course Evaluation
Closing Comments
BPCS Conclusion

All times are approximate and are subject to change.

Program Speakers:

Bruce Applegate, Purdue University,
West Lafayette, IN
Katherine Clayton, Purdue University,
West Lafayette, IN
Mark Morgan, Purdue University,
West Lafayette, IN
Fernanda San Martin, Purdue University,
West Lafayette, IN

Better Process Control School

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, & 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

While participants are not required to attend all lectures on the subjects, we encourage all attendees to do so. Any person who attends all lectures and passes the associated examinations will be certified as a supervisor for the operations covered by the examinations, whether or not he or she will be working in these areas.

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. Certifications of completion will be prepared and mailed to each person who successfully completes the course.

Examinations

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.

General Information

Registration

The fee for the Better Process Control School is \$700 per registrant. This fee includes the textbook (The Food Processing Institute, Canned Foods Principles of Thermal Process Control, Acidification and Container Closure Evaluation), and morning and afternoon refreshment breaks. If more than one person is registering from your organization, please complete a registration form for each participant. If your organization is paying the fee for more than one registrant, their registration forms must be returned together. Please register as soon as possible. The registration deadline is April 26. Online registration is available at: www.conf.purdue.edu/BPCS

Refund Policy

Pre-registrations may be canceled and the pre-paid fee refunded at no cost to the registrant, provided notification is received in writing or by telephone (followed by written notification), on or before April 26. A substitute from the original registrant's institution or company may attend the seminar. Purdue University is not responsible for costs incurred due to cancellation.

Lodging

A block of rooms has been reserved at the Purdue Memorial Union Club Hotel for the Better Process Control School. The Union Club Hotel is located adjacent to Stewart Center. Requests for accommodations in the union Club should be received by April 26, for preferential consideration and confirmed reservations. Please mention the name of the conference when reserving your room. Daily rates in the union Club Hotel are as follows: standard for one or two people, \$96, or deluxe for one or two people, \$122. You may write to: The Union Club, Purdue Memorial Union, 129 N. Grant St, West Lafayette, IN 47907-2048 or phone: (765) 494-8900 or toll free: (800) 320-6291. The Union Club accepts MasterCard, American Express, Discover and VISA.

Parking

If you drive, please park in the Grant Street parking garage, across the street from Purdue Memorial Union. The maximum fee is \$10/day. Nearly all other campus spaces are reserved Monday-Friday. Union Club guests can park in the Grant Street Garage at no cost with a bar-coded card obtained from the reservation desk.

Purdue is committed to making its programs accessible to individuals with disabilities. If you require an accommodation or special assistance for this program, due to a disability, please contact the Conference division at (800) 359-2968 or (765) 496-3827 at least one week before the program begins.

For More Information

For program content, contact:

Katie Clayton
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745 Agriculture Mall Drive
West Lafayette, IN 47907-2009
Phone: (765) 494-3726 Fax: (765) 494-7953
Email: Katie-clayton@purdue.edu

For registration information, contact:

Tom Robertson
Conference Division/Stewart Center, Room 116
128 Memorial Mall
West Lafayette, IN 47907-2034
Phone: (765) 494-7220 or (800) 359-2968
Fax: (765) 494-0567
Email: tlobertson@purdue.edu

Online Registration: www.conf.purdue.edu/BPCS

Registration Form

11602 13YR-TR

Registration Deadline: April 26

Better Process Control School
May 13-16, 2013

Name _____
Organization _____
Address _____
City _____
State _____ Zip Code _____
Phone _____
Fax _____
Email _____

I require auxiliary aids/services due to a disability.
Please contact me at the above address.

Payment Method

(Payment is required upon submission of registration.)

Enclosed is a check for \$700 made payable to Purdue University in U.S. dollars.
 I will be using a company purchase order for payment. PO# _____

Please charge to: MasterCard Discover
 American Express VISA

Account Number _____
Expiration Date _____
Signature _____

Mail or fax form with payment to:

PEC Business Services
Stewart Center, Room 110
128 Memorial mall
West Lafayette, IN 47907-2034
Fax: (765) 494-0567

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