

**BETTER PROCESS CONTROL SCHOOL | PURDUE UNIVERSITY | ONLINE WITH LIVE  
INSTRUCTION | JUNE 14-17, 2021 | 8:00 AM -12PM 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

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. If there are lectures that are not attended, the participants will not be received certification for that section and will not appear on their certificate. If at some point in the future the missed section is required, the whole course must be retaken.

### 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. *Canned Foods: Principles of Thermal Process Control, Acidification and Container Closure Evaluation (8th Edition)* manual will be provided. Exams are standardized by the Grocery Manufacturers Association Science and Education Foundation with approval of the FDA. A minimum score of 70% for each exam is required for passing.

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### 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.

### Agenda

Lectures delivered from 8:00 am to 12:00 pm Eastern Time. Exams will be due on the day presented.

### Location

Online training is presented live by Purdue University Food Science instructors. More information about how to login into the training will be provided in advance of the training event via 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 9, 2021**. 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.

### Replacement Certificates

If the certificate gets lost by the participant, you **MUST** contact [taylo236@purdue.edu](mailto:taylo236@purdue.edu) or call 765-494-6702 first to verify the record can be located. A request form will be sent via email. Duplicate certificates are \$20 for electronic version or \$35 for a paper version. Duplicate certificates will only be sent once the payment has been received. Checks need to be made out to Purdue University Food Science and sent to the address below. If the record is not located the participant will need to retake the course if necessary for their job at their expense.

### Content information details contact:

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### Registration information or assistance contact:

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**Purdue Conferences**  
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### Training content provided by Grocery Manufacturers Association Science and Education Foundation

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