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

Better Process Control School

June 10-13, 2019
Purdue University
Philip E. Nelson Hall of Food Science
Eastern Time Zone



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

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

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.

Registration

The fee for the Better Process Control School is \$750 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 space is limited and is only offered annually. The registration deadline is June 3, 2019. Online registration is available at: www.conf.purdue.edu/BPCS

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.

The certificate received from this training does not expire. Purdue Food Science Department will maintain the certificate of training record. If you lose the original copy of this record please contact taylo236@purdue.edu to request a reprinted copy. Reprints cost \$20.00 for electronic version or \$30.00 for a paper version.

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.

Agenda

On the first day of training registration starts at 8:15 a.m. and trainings begins at 8:30 and ends at 5 p.m.. The second and third day of training the lectures starts at 8:15 a.m. and ends at 5:00 p.m. . The final day of training begins at 8:15 a.m. and ends at 12:30 p.m. .

Refund Policy

Pre-registrations may be canceled and the pre-paid fee refunded at not cost to the registrant, provided notification is received in writing or by telephone (followed by written notification) on or before May 14, 2018. 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 June 3 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, \$101, or deluxe for one or two people, \$127. 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. *Prices subject to change.*

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 (765) 494-0270 at least one week before the program begins.

For More Information For program content, contact:

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For registration information, contact:

Amanda Johnson
Conference Division/Stewart Center, Room 116
128 Memorial Mall
West Lafayette, IN 47907-2034
Phone: (765) 494-0874 or (866) 515-0023
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Department of Food Science

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

Registration Form 40022

Registration Deadline: **June 3, 2019**

Better Process Control School

June 10-13, 2019

Name _____

Organization _____

Address _____

City _____

State _____

Zip Code _____

Phone _____

Fax _____

Email(required) _____

Payment Method

(Payment is required upon submission of registration.)

Enclosed is a check for \$750 made payable to Purdue University in U.S. dollars.

I will be using a company purchase order for payment.

PO# _____

Please charge to:

Credit Card

For security purposes an invoice will be emailed with information on how to call with a credit card number.

Mail or fax form with payment to:

PEC Business Services
Stewart Center, Room 110
128 Memorial mall
West Lafayette, IN 47907-2034
Phone: (866) 515-0023
Fax: (765) 494-0567



It is the policy of the Purdue University Cooperation Extension Service that all persons have equal opportunity and access to its educational programs, services, activities and facilitates without regard to race, religion, color, sex, age, national origin or ancestry, marital status, parental status, sexual orientation, disability or status as a veteran. Purdue University Action Institution. This material may be available in alternate formats.