



THE UNIVERSITY^{of} TENNESSEE

Better Process Control School For Acidified Foods

December 15-16, 2008

**2605 River Drive
Food Safety & Processing Building, Room 26
Knoxville, TN 37996**

The University of Tennessee Better Process Control School for Acidified Foods offers instruction which fulfills the FDA and USDA Good Manufacturing Practice (GMP) requirements to certify supervisors of acidification and container closure evaluation operations during the canning of acidified foods. Companies which manufacture acidified foods must operate with a certified supervisor on the premises when processing as specified in 21CFR Part 108.25(f) (FDA).

**P. Michael Davidson
and
William C. Morris
Department of Food Science and Technology**

Areas of Instruction

FDA and USDA require approved BPC Schools to follow certain guidelines. To assure the safety of acidified foods, Schools must cover the critical factors supervisors must know when processing acidified foods. Participants seeking certification are required to attend a Better Process Control School and pass examinations on these topics:

- *Microbiology of Thermally Processed Foods*
- *Food Container Handling*
- *Records and Recordkeeping*
- *Principles of Food Plant Sanitation*
- *Principles of Thermal Processing*
- *Equipment, Instrumentation, and Operation for Thermal Processing Systems*

Participants seeking certification in specific processing systems must attend that session and are required to pass the respective examination. Process systems offered for certification include:

- *Principles of Acidified Foods*

Participants seeking certification for a specific container closure system must attend that session and pass the respective examination. Closure sessions offered for certification include:

- *Closures for Glass Containers*

Examination questions are prepared by the GMA Science and Education Foundation. with the approval of FDA and USDA. Each examination consists of 10-20 questions and requires a minimum score of 70% to pass.

Course Schedule:

Date: December 15-16, 2008 (EST)

Time: 8:30 am (EST)

Enrollment:

Pre-registration with payment is mandatory .

The registration fee is **\$250.00**. To enroll, mail the enclosed registration form with a check or money order payable to

The University of Tennessee to:

Nancy Austin
The University of Tennessee
Food Science & Technology
2605 River Drive, 116 FSPB
Knoxville, TN 37996-4591

Or you may register and pay by credit card on-line at www.wcmorris.com.

For further information please contact Nancy Austin at:

Phone: 865-974-7717

e-mail: naustin@utk.edu

Better Process Control School For Acidified Foods

December 15-16, 2008

Cost: \$250.00 per person

Made check or money order payable to:

The University of Tennessee

Please Print

Name _____

Address _____

City _____

State _____ Zip Code _____

Phone _____

E-mail _____

Company _____

Duplicate this form as needed and complete separate form for each participant.

You may register and pay by credit card on-line at www.wcmorris.com.