



THE UNIVERSITY of TENNESSEE

# **Better Process Control School for Acidified Foods**

**August 18-19, 2009**

**Agricenter International**

**The University of Tennessee Extension**

**7777 Walnut Grove Road**

**Suite B, Box 21**

**Memphis, TN 38120**

**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 (or individuals) which manufacture acidified foods for sale must operate with a certified supervisor on the premises when processing as specified in 21CFR Part 108.25(f) (FDA).**

**Acidified foods are any shelf stable product that includes a food grade acidulant to lower the pH to less than 4.6. Examples are any pickled vegetable (e.g., corn relish, beets, green beans, etc.), chow-chow, “quick pickles”, pickled meats and pickled eggs. Some salsas and marinades are acidified foods but it depends on the composition. Fermented foods, such as sauerkraut, are not acidified foods. It also does not include any product that is intended to be refrigerated or frozen.**

**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: August 18-19, 2009

Time: 8:30 am (CST)

## Enrollment:

**Pre-registration with payment is mandatory. Registration fee is non-refundable. The University reserves the right to limit enrollment; however, no school will be offered to fewer than 10 participants. The registration fee is \$200.00 if you pay before August 11th; after the 11th the fee will be \$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](http://www.wcmorris.com).

For further information please contact Nancy Austin at:

Phone: 865-974-7717 e-mail: [naustin@utk.edu](mailto:naustin@utk.edu)

## From Nashville, Tennessee:

Travel I-40 west, exit Germantown Road (exit 16A). Go south on Germantown Road approximately 5 miles. You will go under the overpass at Walnut Grove Road, turn right at the stop light at Timbercreek. This is the entrance...Agricenter Expo Center is the large grayish white building, past the Butcher Shop Restaurant.

## From Jackson, Mississippi:

Travel I-55 north towards Memphis. Follow signs to I-240 east (exit 6A). Follow I-240 east until you reach Walnut Grove (exit 13) heading east. Go east on Walnut Grove approximately 2 1/2 miles. Turn right into the Agricenter entrance... Agricenter Expo Center is the large grayish white building on the right past the Ducks Unlimited entrance.

## Better Process Control School

For Acidified Foods

August 18-19, 2009

**Cost: Registration fee is \$200.00 if you pay before August 11th; after the 11th the fee will be \$250.00.**

Made check or money order payable to:

**The University of Tennessee**

**Box Lunch Preference:** please check for both days

- Ham  
 Turkey  
 Roast Beef  
 Veggie Pita

## 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](http://www.wcmorris.com).

