

BETTER PROCESS CONTROL SCHOOL

The University of Tennessee Better Process Control School offers instruction which fulfills the FDA and USDA Good Manufacturing Practice (GMP) requirements to certify supervisors of retort operations, acidification and container closure evaluation operations during the canning of low acid and acidified foods. Companies which manufacture low acid and acidified foods must operate with a certified supervisor on the premises when processing as specified in 21CFR Part 108.25(f) and 108.35(g) (FDA) or 9CFR 318.200 and 281.300 (USDA).

Areas of Instruction

FDA and USDA require approved BPC Schools to follow certain guidelines. To assure the safety of canned foods, Schools must cover the critical factors supervisors must know when processing low acid and acidified foods. Participants seeking certification are required to attend a BPC 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*
- *Still Steam Retorts*
- *Still Retorts Processing with Overpressure*
- *Hydrostatic Retorts*
- *Continuous Rotary Retorts*
- *Batch Agitating Retorts*
- *Aseptic Processing and Packaging System*

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*
- *Closures for Double Seamed Metal and Plastic Containers*
- *Flexible and Semirigid Containers*

Examination questions are prepared by the GMA Science and Education Foundation with the approval of FDA and USDA. Each examination consists of 10-30 questions and requires a minimum score of 70% to pass. Participants are encouraged to attend all sessions regardless of their intention to take the qualifying exam. Those not seeking qualification in a specific system area are not required to take that exam.

Manual, Certificates and Reporting

Cost of the instruction manual, *Canned Foods -Principles and Thermal Process Control, Acidification and Container Closure Evaluation* (7th ed., 1st Printing-2007), is included in the registration fee. Within 30 days following successful completion of the course, the participant will receive a certificate. In addition, their name, company affiliation, and a list of course sections certified will be reported to FDA along with verification to their employer (if requested).

Schedule

Day 1 - Tuesday, October 27, 2009

7:30 am Registration
8:00 Introduction/Announcements
8:30 FDA/USDA Regulations
9:15 Microbiology of Thermally Processed Foods
12:00 pm LUNCH
1:30 Principles of Acidified Foods
3:15 Food Container Handling
5:00 End day 1

Day 2 - Wednesday, October 28, 2009

8:00 am Principles of Food Plant Sanitation
9:30 Records and Recordkeeping
11:00 Principles of Thermal Processing
12:15 pm LUNCH
1:30 Equipment, Instrumentation, and Operation for Thermal Processing Systems
3:15 Still Steam Retorts
5:00 End day 2

Day 3 - Thursday, October 29, 2009

8:00 am Still Retorts Processing with Overpressure
9:30 Hydrostatic Retorts
11:00 Continuous Rotary Retorts
12:00 LUNCH
1:30 pm Continuous Rotary Retorts
2:00 Batch Agitating Retorts
3:45 Aseptic Processing and Packaging Systems
5:00 End day 3

Day 4 - Friday, October 30, 2009

8:00 am Aseptic Processing and Packaging Systems
9:30 Closures for Double Seamed Metal and Plastic Containers
11:30 pm LUNCH (on your own)
12:30 Closures for Glass Containers
2:00 Flexible and Semirigid Containers
3:30 Wrap-up

Registration and General information

The \$500 registration fee includes instruction materials, supplies, four continental breakfasts, three lunches, morning and afternoon refreshment breaks, tuition and certificates earned. Lodging and evening meals are not included.

Enrollment

Pre-registration is mandatory. To enroll, mail the enclosed registration form and a check or money order payable to The University of Tennessee and mail to Better Process Control School, % Dr. William C. Morris, Coordinator, Department of Food Science and Technology, 2605 River Drive, Room 117 FSPB, The University of Tennessee, Knoxville, TN 37996-4591. (PH: 865/974-7334, FAX 865/974-7332; e-mail: wcmorris@utk.edu). The University reserves the right to limit enrollment; however, no school will be offered to fewer than 25 participants.

Cancellations/Substitutions

If a participant must cancel, please notify the Coordinator by telephone or mail by 5:00 pm on October 20, 2009. No refunds will be made for cancellations after that time. If the BPC School is canceled for any reason, registration fees will be completely refunded. Substitution of an individual in a prepaid enrollment slot may be made at any time prior to the start of the course provided the Coordinator has been notified.

Lodging

Participants are responsible for arranging their own lodging. We have reserved a block of rooms at \$83/night at the Holiday Inn Select at the Convention Center Downtown Knoxville, 525 Henley St., Knoxville, TN 37902, phone (865) 522-2800. You will need to mention that you are with the "Better Process Control School" group to receive this rate. This rate is good until October 10, 2009

The workshop will be held on the fourth floor at the UT Conference Center, across the street from the Holiday Inn. Please contact Nancy Austin (naustin@utk.edu) for further information.

REGISTRATION FORM (Please print or type.)

Last, First, Middle
Name as it should be filed with FDA and USDA

Company

Mailing address

City, State Zip

Phone

FAX

e-mail

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

Enrollment fee: \$500 per participant
(Please make checks payable to: *The University of Tennessee*)

Or you may register on line at www.wcmorris.com and a credit card may be used.

Return form with payment to:
Better Process Control School
c/o Dr. William C. Morris, Coordinator
Department of Food Science and Technology
The University of Tennessee
2605 River Drive, 117 FSPB
Knoxville, TN 37996-4591

Faculty:

Dr. P. Michael Davidson

Food Microbiology
University of Tennessee

Dr. William C. Morris

Fruit and Vegetable Specialist
University of Tennessee

Dr. John R. Mount

Food Processing



The University of Tennessee

Better Process Control School

October 27-30, 2009

University of Tennessee
Conference Center

600 Henley Street, Room 403
Knoxville, Tennessee 37902

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**THE UNIVERSITY OF TENNESSEE
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