

Better Process Control School For Acidified Foods

The Department of Food Science, Nutrition and Health Promotion will offer a Better Process Control School (BPCS) for Acidified Foods. This course 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 114 & 108.25(f).

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 BPC School and pass examinations on these topics:

- *Microbiology of Thermally Processed Foods*
- *Foods Container Handling*
- *Records for Product Protection*
- *Food Plant Sanitation*
- *Principles of Thermal Processing*
- *Process Room Instrumentation, Equipment and Operation*

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:

- *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:

- *Glass containers*

Examination questions are prepared by the National Food Processors Association/Food Processors Institute with the approval of FDA and USDA. Each examination consists of 10-20 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.

Other subjects:

- Acidified Canned Foods Draft Guidance
- How to develop an acidification process
- How to verify a process schedule
- Hands-on Laboratory Exercises: pH measurement, temperature measurement
- References and other materials

Manual, Certificates and Reporting

Cost of the instruction manual, *Canned Foods Principles and Thermal Process Control, Acidification and Container Closure Evaluation*, 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 - April 15, 2014

- 8:00am Registration
- 8:30 Introduction/Announcements
- 8:45 FDA/USDA Regulations
- 9:15 Microbiology of Canned Foods
- 10:15 BREAK
- 10:30 Microbiology (continued)
- 12:00pm LUNCH
- 1:15 Acidified Foods
- 2:45 BREAK
- 3:00 Records for Product Protection
- 4:00 Food Container Handling
- 5:00 End day 1

DAY 2 - April 16, 2014

- 8:00am Food Plant Sanitation
- 10:00 BREAK
- 10:15 Principles of Thermal Processing
- 11:45 LUNCH
- 1:00 pm Process Room Instrumentation
- 2:30 BREAK
- 2:45 Closures for Glass Containers
- 4:15 pH meter demonstration

Registration Form

(Registration fee \$250
After April 1st fee is \$300))

Name _____

Company _____

Address _____

Phone _____

FAX _____

E-mail _____

Payment Method: Check _____
(Payable to Mississippi State University)

Credit Card:
____ VISA ____ MasterCard ____ Am Express

Account Number _____

Expiration Date _____

Card Member's Name _____

Card Member's Signature _____

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

Return form with payment to:

Department of Food Science,
Nutrition and Health Promotion
Attn: Dr. Juan Silva
Box 9805
Mississippi State, MS 39762

Faculty:

Dr. Juan Silva
Professor/Food Processing, MSU

Wayne S. Fortenberry
Consumer Safety Officer
FDA -

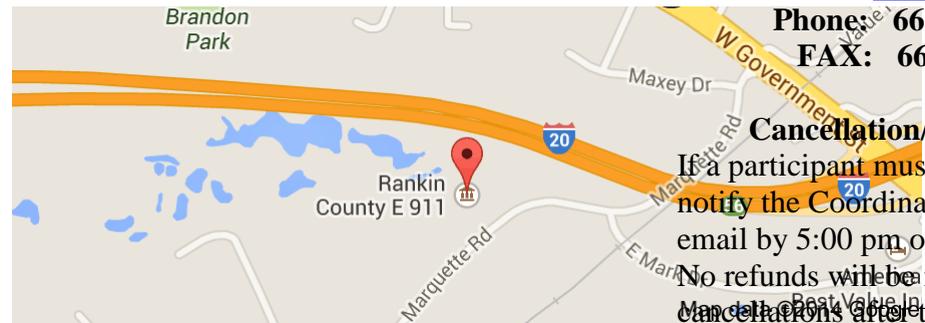
Meals and Lodging

Participants are responsible for arranging their own meals and lodging.

Location & Directions

Directions - The meeting will be held at the Rankin County Extension Office, 601 Marquette Road Brandon, MS 39042. 601-825-1462.

Directions to the building can be found at: http://msucare.com/counties/rankin_61/directions.pdf



Discrimination based upon race, color, religion, sex, national origin, age, disability, or veteran's status is a violation of federal and state law and MSU policy and will not be tolerated. Discrimination based upon sexual orientation or group affiliation is a violation of MSU policy and will not be tolerated.

Registration Information

The registration fee (\$250) includes breaks, instructional materials, tuition and certificates earned. A letter/email confirming receipt of your registration, directions to the Ag Museum and the book will be mailed to you. After April 1st the fee is \$300 (until April 7th).

Enrollment

Pre-registration is mandatory. To enroll, mail or fax the enclosed registration form and payment to:

**Mississippi State University
Department of Food Science,
Nutrition and Health Promotion
Attn: Dr. Juan Silva, Coordinator
P.O. Box 9805
Mississippi State, MS 39762**

Email: jls46@msstate.edu

Phone: 662-325-3200

FAX: 662-325-8728

Cancellation/Substitutions

If a participant must cancel, please notify the Coordinator by telephone or email by 5:00 pm on April 1st, 2014. No refunds will be made for cancellations after that time. If the BPC School is cancelled 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.

Better Process Control School
C/O Dr. Juan Silva
Department of Food Science, Nutrition
and Health Promotion
Box 9805
Mississippi State, MS 39762

Mississippi State
UNIVERSITY



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April 15-16, 2014

Rankin County Extension Office
601 Marquette Road
Brandon, MS 39042

Sponsored by:

**Mississippi State University,
Miss. Department of Agriculture &
Commerce,
Miss. Department of Health and
&
US Food & Drug Administration**