



BETTER PROCESS CONTROL SCHOOL

2020-2021 Partner Institution Network



Virtual Course Dates

March, 2021

March 1 - 10, 2021 -- Consumer Brands Foundation, register [here.](#)

March 8-19 weekdays only -- Acidified: March 8 -12, Acidified and Low-Acid, March 8 -19, Michigan State University, register [here.](#)

March 22-30 -- Institute for Food Safety and Health. Register [here.](#)

April, 2021

April 5-7 -- ESI Euroservisi -- Google Meet (Italian)

April 5-16 -- Global Services SM&R Training and Consulting

April 26-27 -- University of Nebraska, BPCS for Acidified,
[Register](#)

In- Person Course Dates

March, 2021

March 8 - 11 -- Ohio State university

March 22-25 -- Chapman University, Acidified (March 22-24) and Low Acid (March 22-24). Learn more & register [here](#).

March 24-27, 2021 -- Nong Lam University, Viet Nam

April, 2021

April 12-13, 2021 -- University of Nebraska, BPCS for Acidified, [Register](#)

April 13 - May 6, 2021 -- New Mexico State University, Spanish BPCS

May, 2021

May 18-21, 2021 -- Laguna Training Consultancy, Seminar Room, GT-Toyota Asian Cultural Center, University of the Philippines Diliman.

June, 2021

June 14 - 17 -- Cornell University, Acidified June 14-15, Low-Acid June 14-17.

June 22 - 23 -- Ohio State University, Acidified ONLY.

June 23-26, 2021 -- Nong Lam University, Viet Nam

July, 2021

July 12 - 16 -- Pusan University, Busan, South Korea

August, 2021

August 16-19 -- Chapman University, Acidified (August 16-18), Low Acid (August 16-19). Learn more & register [here](#).

September, 2021

September 21-23, 2021 -- University of Nebraska, BPCS, Register

September 22-25, 2021 -- Nong Lam University, Viet Nam

October, 2021

October 19-22, 2021 -- Laguna Training Consultancy, Seminar Room, GT-Toyota Asian Cultural Center, University of the Philippines Diliman.

November, 2021

November 4-5, 2021 -- Cornell University, Acidified ONLY.

December, 2021

December 22-25, 2021 -- Nong Lam University, Viet Nam

Better Process Control School

About the training

FDA regulations 21 CFR 108, 113, and 114 require that each processor of low-acid or acidified foods operate with a certified supervisor on hand at all times during processing. These regulations are designed to prevent public health problems in low-acid and acidified packaged foods.

To prepare industry practitioners and help companies meet federal regulations, the Consumer Brands Association Foundation and its partner institutions offer the Better Process Control School (BPCS).

In addition to meeting FDA regulations, the BPCS course also meets USDA FSIS regulations 9 CFR 431 for thermally processed meat and poultry products.

The BPCS subject areas include thermal processing system operations, microbiological food safety, equipment operations, acidification, and container closure evaluation for low acid and acidified canned foods.

Who should attend?

The BPCS program is an important and valuable educational opportunity for operators, mid-level managers, and employees of food processing plants that utilize thermal processing.

The course is an excellent platform to improve thermal processing knowledge for food safety and quality assurance personnel, individuals who work with rigid and flexible packaged food products, academia, auditors, and government inspectors.

Training options

- **Option 1:** Attend an in-person training at one of our partner institutions. Refer to the latter pages of this brochure for dates and locations. An in-person BPCS course can range from two to four days.
- **Option 2:** Request a company-specific training from the Consumer Brands Association Foundation. Training is delivered by at least one instructor who is a recognized process authority. Trainings are customized to meet each facility's needs and can take between two and four days, depending on the material covered. To request a quote, contact us at foundation@consumerbrandsassociation.org.
- **Option 3:** The University of Georgia and the University of Tennessee both offer online BPCS programs.

At the completion of coursework and passing of the required examination, participants are awarded a certificate of completion, providing an additional respected credential to processing professionals.

Course Material

Canned Foods: Principles of Thermal Process Control, Acidification, and Container Closure Evaluation, 8th Edition is the FDA approved text for the instruction of Better Process Control School. [The book may be purchased online.](#) The text is also available in Spanish.

Course Content

Canned Foods: Principles of Thermal Process Control, Acidification, and Container Closure Evaluation, 8th Edition is organized into 17 chapters. Six chapters are federally mandated to meet federal regulations.

1. Introduction
2. **Microbiology of Thermally Processed Foods**
3. Principles of Acidified Foods
4. **Principles of Thermal Processing**
5. **Principles of Food Plant Sanitation**
6. **Food Container Handling**
7. **Records and Recordkeeping**
8. **Equipment, Instrumentation, and Operation for Thermal Processing Systems**
9. Still Steam Retorts
10. Still Retorts Processing with Overpressure
11. Hydrostatic Retorts
12. Continuous Rotary Retorts
13. Batch Agitating Retorts
14. Aseptic Processing and Packaging Systems
15. Closures for Double Seamed Metal and Plastic Containers
16. Closures for Glass Containers
17. Flexible and Semirigid Containers

Chapter titles in **BOLD** indicate federally mandated chapters.

Partner Institutions

Chapman University

Location: 1 University Drive Orange, CA 92866

Website: www.chapman.edu/scst/graduate/ms-food-science/better-process-control-school.aspx

Course Contact: Dr. Anuradha Prakash,
prakash@chapman.edu, 714-744-7826

Cornell University

Offers Training in Spanish

Location: 630 W. North St. NYS Agricultural Experiment Station Geneva, NY 14456

Website: foodscience.cals.cornell.edu/extension/events

Course Contact: Dr. Olga Padilla-Zakour
oop1@cornell.edu, 315-787-2255

Registration Contact: Gemma Osborne, gro2@cornell.edu,
315-787-2248

DEMOS Global Group, Inc.

Offers Training in English and Spanish

Location: 8950 SW 74 Court, Suite 1406, Miami, FL 33156

Website: www.demosglobal.es

Course Contact: Tania A. Martinez, 305-670-0979

Registration Contact: info@demosglobal.es

ESI-Euroservizi Impresa SRL-Partner ITA Group

Location: 11 Via Giorgio Ribotta 00144 Roma, Italy

Website: www.itagroupltd.com

Course Contact: Claudio Gallottini

Email: info@euroservizimpresa.it

Food Processing Specialists - Retort Supervisor and Process Control School (Australia and New Zealand)

Location: Australia: 13 Watervale Drive, Green Fields, Adelaide, South Australia, 5107.

New Zealand: The Foodbowl, Auckland

Website: foodprocessingspecialists.com.au/training

Course Contact: Mike Moffat,

mike@foodprocessingspecialists.com, +61 4770 43483

Global Services SM&R Training & Consulting

Offers Training in English and Spanish. Also Conducts Onsite Company-Specific Training

Location(s): 11109 Lakeland Circle, Fort Myers, FL 33913, USA Latin America, United Kingdom and Spain.

Website: www.smracademy.com

Course Contact: Paul Seminario, General Manager,
paul.seminario@smracademy.com, 786-605-0531

Institute for Food Safety and Health (IFSH)

Location: 6502 S. Archer Rd. Bedford Park, IL 60501

Website: <https://www.ifsh.iit.edu/events/virtual-better-process-control-school-bpcs-begins-march-22nd>

Course Contact: Dr. Akhila Vasan, avasani@iit.edu,
708-563-7539

Registration Contact: Renee McBrien, mcbrienr@iit.edu
708-563-8271

Institute of Food Technology (Instituto de Tecnologia de Alimentos - Itai/Campinas/Brazil)

Offers Training in Portuguese

Location: Av. Brasil, 2880 - Jardim Chapadao, 13.087-722 -
Campina - SP - Brazil

Course Contact: Maria Isabel Berto, miberto@ital.sp.gov.br,
+55 11 3743-1835/ +55 11 3743-1834

JBT Tech

Offers Training in Dutch, Italian, Thai, Spanish,

Locations: Madera, CA, U.S.A, Bangkok, Thailand, Puebla,
Mexico and Parma, Italy; Also offers onsite company-specific
training.

Website: www.jbtc.com/en/north-america/foodtech/customer-care/training/technical-school/better-process-control-school

Course Contact: Karen Brown, karen.brown@jbtc.com
559-661-3345

King Mongkut's University of Technology Thonburi (Thailand)

Offers Training in Thai

Location: 126 Pracha Utit Rd. Bangmod, Thungkru,
Bangkok, 10140 Thailand

Website: <https://foodeng.kmutt.ac.th/>

Course Contact: Dr. Tipaporn Yoovidhya
tipaporn.yoo@kmutt.ac.th, +66 0470 9241

Registration Contact: Ruchira Maneekot,
ruchira.man@kmutt.ac.th, +66 0470 9244-5

Laguna Training Consultancy Services (Philippines)

Location: Pila-Calumpang Road, Barangay Masico, Pila,
Laguna, Philippines 4010

Website: www.lagunafirst.org

Course Contact: Jaime F. Tiongson
jftiongson@lagunafirst.org, +63 9178147918

Louisiana State University

Location: 297b Knapp Hall, Baton Rouge, LA 70808

Website: <https://nfs.lsu.edu/outreach/bpcs.htm>

Course Contact: Louise Wicker
lwicker@agcenter.lsu.edu, 225-578-6153

Registration Contact: Celika Murphy,
murphy@agcenter.lsu.edu, 225-578-4475

Michigan State University

Location: 446 West Circle Drive Room 11 East Lansing, MI
48824

Website: <https://www.canr.msu.edu/food-safety-regulations-and-courses/>

Course Contact: ANR Event Services, events@anr.msu.edu
517-353-3175

New Mexico State University

Offers Training in Spanish

Location: 940 College Drive Gerald Thomas Hall 312 Las Cruces, NM 88003

Website: <https://aces.nmsu.edu/ces/foodtech/better-process-control-s.html>

Course Contact: Dr. Nancy Flores, naflores@nmsu.edu

Nong Lam University (Vietnam)

Offers Training in Vietnamese

Location: Linh Trung Ward, Ho Chi Minh, Vietnam

Course Contact: Dr. Tuyen Kha

khachatuyen@hcmuaf.edu.vn, +84 (0) 909.367.094

Ohio State University

Offers Training in Spanish

Location: 2015 Fyffe Rd. Columbus OH, 43210

Website: www.foodindustries.osu.edu

Course Contact: Dr. Valente B. Alvarez

alvarez.23@osu.edu

Registration Contact: Heather Bell, bell.1534@osu.edu

Penn State University

Location: Erikson Food Science Building, University Park, PA 16802

Website: <https://foodscience.psu.edu/workshops/better-process-control>

Course Contact: Luke LaBorde, lf15@psu.edu

Registration Contact: csc0@psu.edu

Purdue University

Location: 745 Agriculture Mall Drive West Lafayette, IN 47907

Course Contact: Dharmendra Mishra, mishradh@purdue.edu
765-494-7953

Registration Contact: Amanda Johnson,
ohn2145@purdue.edu, 765-494-0874

Pusan National University (South Korea)

Offers Training in Korean

Location: 63 Beon-gil 2 Geumjeonggu, Busan, 46241

Course Contact: Dr. Jeehyun Lee
mjeehyunlee@pusan.ac.kr, +82 51-510-2784

Rutgers University

Location: Cook Campus, New Brunswick, NJ 08901

Website:

http://www.cpe.rutgers.edu/programs/food_science_food_safety.html

Course Contact: Suzanne Hills, suzanne.hills@rutgers.edu
848-932-7234

Southeast Asia Food and Agricultural Science and Technology (SEAFAST) Center IPB University

Offers courses in Bahasa Indonesia

Location: Jl. Ulin no. 1, Kampus IPB Darmaga, Bogor 16680, West Java, Indonesia

Course Contact: Dr. Pupso Edi Giriwono
pegiriwono@apps.ipb.ac.id, +62 2518629903

University of California-Davis

Location: UC Davis Food Science and Technology, Davis, CA 95616

Website:

http://ucfoodsafety.ucdavis.edu/Better_Process_Control_Schools/

Course Contact: Dr. Linda Harris, ljharris@ucdavis.edu
Dr. Erin DiCaprio, eldicaprio@ucdavis.edu

Registration Contact: Zann Gates, zgates@ucdavis.edu,
530-752-5901

University of Georgia

Offers Online Training

Location: 240 Food Science Building, 100 Cedar St. Athens, GA 30602

Website: <https://extension.uga.edu/topic-areas/food-health/food-science-manufacturing.html>

Course Contact: Dr. Anand Mohan, anandmohan@uga.edu
706-542-6673

Registration Contact: Mr. Derell Hardman, EFS@uga.edu

University of Nebraska-Lincoln

Location: Food Innovation Center 1901 N 21st St. Lincoln, NE 68588

Course Contact: Dr. Jayne Stratton, jstratton1@unl.edu
402-472-2829

Registration Contact: Jill Gifford, jgifford1@unl.edu
402-472-2819

University of Tennessee

Offers Online Training

Location: 2510 River Drive Knoxville, TN 37996

Website: <https://foodscience.tennessee.edu/better-process-control-school-course/>

Course Contact: Nathan Miller, nmille12@utk.edu
865-974-7287

Registration Contact: Connie Bowman, cbowma14@utk.edu
865-974-7331

University of Wyoming

Location: 1000 E. University Ave, Laramie, WY, 82071

Course Contact: Gleyne Bledsoe, gleyne@live.com,
206-612-6980