

**CONSUMER
BRANDS
ASSOCIATION
FOUNDATION**

**BPCS
PARTNERS
PROGRAM**

2021-2022



**CONSUMER
BRANDS
ASSOCIATION
FOUNDATION**

Virtual Course Dates

October, 2021

October 4-8, 12-13, 2021 -- Full, Acidified and Aseptic. Consumer Brands Association Foundation. Contact Weiyi Zhao, wzhao@consumerbrandsassociation.org for info. [REGISTER HERE](#).

October 13-22, 2021 -- Institute of Food Technology, Brazil. ITAL - [Calendário de eventos](https://ital.agricultura.sp.gov.br/) (<https://ital.agricultura.sp.gov.br/>)

November 22-24, 2021 -- ESI-Euroservizi Impresa SRL-Partner ITA Group. Register at www.itagroupltd.com

March 19-29, 2022 -- Laguna Training Consultancy Services. Register at lagunafirst.moodlecloud.com.

June 27-30, 2022 -- Purdue University. This is a hybrid course with participation both online and/or in-person. [Registration opens November 1, 2020](#).

August 23 - September 2, 2022 -- Laguna Training Consultancy Services. Register at lagunafirst.moodlecloud.com.

Virtual Course Dates

December 5-6, 2022 -- ACIDIFIED COURSE,
University of Nebraska Lincoln. Contact Dr. Jayne
Stratton, jstratton1@unl.edu, 402-472-2829 or Jill
Gifford, jgifford1@unl.edu, 402-472-2819

In- Person Course Dates

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

October 19-22 -- Acidified and Low-Acid, [Cornell University](#)

December 9-19, 2021 -- Acidified ONLY, [Cornell University](#)

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

February 7-11, 2022 -- Pusan National University. Visit bpcs.pusan.ac.kr to learn more.

February 8-11, 2022 -- BPCS, UC Davis, [Register Here](#).

March 14-17, 2022 -- BPCS, The Ohio State University

May 2-3, 2022 -- ACIDIFIED COURSE, University of Nebraska Lincoln. Food Innovation Center, 1901 N 21st St. Lincoln, NE. Contact Dr. Jayne Stratton, jstratton1@unl.edu, 402-472-2829 or Jill Gifford, jgifford1@unl.edu, 402-472-2819

May 17-20, 2022 -- Acidified and Low-Acid, Cornell University

May 24-27, 2022 -- Laguna Training Consulting Services, Seminar Room, GT-Toyota Asian Cultural Center, University of the Philippines, Diliman. To register, visit www.lagunafirst.org.

June 27-30, 2022 -- Purdue University. This is a hybrid course with participation both online and/or in-person. Registration opens November 1, 2020.

October 4-6, 2022 -- BPCS, University of Nebraska Lincoln. Graduate Hotel-Lincoln, 141 North 9th St., Lincoln, NE. Contact Dr. Jayne Stratton, jstratton1@unl.edu, 402-472-2829 or Jill Gifford, jgifford1@unl.edu, 402-472-2819

October 18-21, 2022 -- Laguna Training Consulting Services, Seminar Room, GT-Toyota Asian Cultural Center, University of the Philippines, Diliman. To register, visit www.lagunafirst.org.

About Better Process Control School

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.
- **Option 2:** Request a company-specific training from the Consumer Brands Association Foundation or one of our partners. Training is delivered by at least one instructor who is a recognized process authority. Trainings are customized to meet each facility's needs. 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 examinations, participants are awarded a certificate of completion.

Course Material

Canned Foods: Principles of Thermal Process Control, Acidification, and Container Closure Evaluation 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. As of 2021, the books is also available via Amazon Kindle.

Course Content

Canned Foods: Principles of Thermal Process Control, Acidification, and Container Closure Evaluation, 9th Edition is organized into 15 chapters.

- 1. Introduction**
- 2. Microbiology of Thermally Processed Foods**
- 3. Sanitation for Retorts and Atmospheric Cookers**
- 4. Cleaning for Continuous Systems**
- 5. Double Seamed Metal and Plastic Containers**
- 6. Closures for Glass and Twist-Off Plastic Containers**
- 7. Flexible and Semirigid Containers**
- 8. Introduction to Thermal Processing**
- 9. Batch Saturated Steam Retorts: Still and Agitating**
- 10. Still Retorts Processing with Overpressure**
- 11. Continuous Rotary Retorts**
- 12. Retorts with Overpressure: Still and Agitating**
- 13. Hydrostatic Retorts**
- 14. Aseptic Processing and Packaging Systems**
- 15. Mild Thermal Processes**

	Requirements		
Chapters	Retort Certificate	Aseptic Certificate	Acidified Certificate
1. Introduction	Required	Required	Required
2. Microbiology of Thermally Processed Foods	Required	Required	Required
3. Sanitation for Retorts and Atmospheric Cookers	Required	-	At least one of these is required
4. Sanitation for Continuous Systems	-	Required	At least one of these is required
5. Closures for Double Seamed Metal and Plastic Containers	At least one of these is required	At least one of these is required	At least one of these is required
6. Closures for Glass and Twist-Off Plastic Containers			
7. Flexible and Semirigid Containers			
8. Introduction to Thermal Processing	Required	Required	Required
9. Retort Equipment and Operation	Required	-	-
10. Batch Saturated Steam Retorts: Still and Agitating	At least one of these is required	-	-
11. Continuous Rotary Retorts			
12. Still and Agitating Retorts That Process with Overpressure			
13. Hydrostatic Retorts			
14. Aseptic Processing and Packaging Systems	-	Required	-
15. Mild Thermal Processes	-	-	Required

Partner Institutions

Campden BRI (United Kingdom)

Location: Station Road, Chipping, Campden, Gloucestershire, GL55 6LD, UK

Website: www.campdenbri.co.uk/training/better-process-control-school

Course Contact: Jo Rathkey, Training Manager
jo.rathkey@campdenbri.co.uk, +44 (0)1386 842104

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, 216 Jordan Hall, Cornell AgriTech, Geneva, NY 14456

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

Course Contact: Dr. Olga Padilla-Zakour
oip1@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

Food Science Interests, LLC

Location(s): 7192 Kalanianaʻole Hwy, Ste A143A
#214, Honolulu, HI 96825

Course Contact: Aurora A. Saulo, Ph.D.,
aurora@hawaii.edu, 808-226-1950

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, avasan@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

Website: <https://ital.agricultura.sp.gov.br/>

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

JBT

Offers Training in Dutch, Italian, Thai, Spanish,

Locations: Madera, CA, U.S.A, Bangkok, Thailand, Puebla, Mexico and Parma, Italy; Also offers onsite or virtual 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

Klaratech BVBA

Offers Training in English, Spanish, and Italian

Location: Schoolstraat 80E, 9140 Temse, Belgium

Website: www.klaratech.com/training

Course Contact: Clara Rovedo, Ph.D.,
crovedo@klaratech.com, +32 495124995

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: 297E Knapp Hall, Baton Rouge, LA 70808

Website:

www.lsuagcenter.com/portals/our_offices/departments/food-science/extension_outreach/incubator/seminars

Course Contact: Charles Boeneke

CBoeneke@agcenter.lsu.edu, 225-578-4383

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

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, lfl5@psu.edu

Registration Contact: csco@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

Website: bpcs.pusan.ac.kr

Course Contact: Dr. Jeehyun Lee

jeehyunlee@pusan.ac.kr, +82 51-510-2784

Rutgers University

Location: Cook Campus, New Brunswick, NJ 08901

Website:

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

Course Contact: Suzanne Hills,

suzanne.hills@rutgers.edu, 848-932-7234

Southeast Asia Food and Agricultural Science and Technology (SEAFST) 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

The 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

University of California-Davis

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

Website:

[http://ucfoodsafety.ucdavis.edu/Better Process Contr
ol Schools/](http://ucfoodsafety.ucdavis.edu/Better_Process_Contr
ol_Schools/)

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

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

University of Illinois at Urbana-Champaign

Location: Dept. of Food Science and Human Nutrition, 105 Agricultural Bioprocess Laboratory, 1302 W. Pennsylvania Ave, Urbana, IL 61801

Course Contact: Dr. Pratik Banerjee
pratik@illinois.edu, 217-300-0260.

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: Asha Manzy, 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