

CONSUMER
BRANDS
ASSOCIATION
FOUNDATION

BPCS PARTNERS PROGRAM



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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. (See Below)
- **Option 2:** Participate in virtual training with CBA's asynchronous course or with one of our partner institutions virtual courses. (See Below)

At the completion of coursework and passing of the required examinations, participants are awarded a certificate of completion.

For any inquiries, please contact us at foundation@consumerbrandsassociation.org

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 book 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. Retort Equipment and Operation**
- 10. Batch Saturated Steam Retorts: Still and Agitating**
- 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

Food and drink industry training courses at
Campden BRI

Course Contact: Jo Rathkey

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

CHAPMAN UNIVERSITY

Virtual and In-person training

Location: 1 University Drive, CA 92866

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

Contact: Dr. Anuradha Prakash, Ph.D
prakash@chapman.edu, 714-744-7826,
Robyne Kelly, MPA, rokelly@chapman.edu, 714-
289-2040

EAS CONSULTING GROUP

Virtual and In-person training

Location: 1700 Diagonal Road, #7, Alexandria,
VA 22134

Website: <https://easconsultinggroup.com/af-lacf-seminar/>

Contact: Omar A. Oyarzabal, Ph.D., Sr.
Consultant, ooyarzabal@easconsultinggroup.com,
571-447-5513

ESI-Euroservizi Impresa SRL-Partner ITA Group

Location: 11 Via Giorgio Ribotta 00144 Roma,
Italy

Website: www.itagroupltd.com

Course Contact: Claudio Gallottini,
info@euroservizimpresa.it

FOOD PROCESSING SPECIALISTS- **Retort Supervisor and Process Control** **School (Australia and New Zealand)**

Delivering tailored training at clients sites for classes of 5 or more people

Location: Australia: 39 First Street, Brompton, Adelaide, South Australia, 507

Website: www.foodprocessingspecialists.com.au

Course Contact: Mike Moffat,
mike@foodprocessingspecialists.com, +6 (0)477
043 483

GLOBAL SERVICES SM&R TRAINING & **CONSULTING**

Offers Training in Spanish and English. Virtual and Face-to-Face.

Locations: Ecuador, Chile, Peru, USA, UK and Spain.

Also offers onsite or virtual company-specific training.

Website: <https://smrconsultores.com/nuestros-servicios/capacitacion-fda-bpcs/>

Course Contact: Paul Seminario
paul.seminario@smracademy.com

USA: +1-786-6050531; UK: +44-20-45770669

Ecuador: +593-4-5029013; Chile: +56-232100929

Perú: +51-1-4801042

IEH ACADEMY

Location: 15300 Bothell Way NE

Lake Forest Park, WA 98155

Website: <https://www.iehacademy.com/better-process-control-school>

Course Contact: 206-522-5432 or
iehacademy@iehinc.com

Training Manager: robert.brackett@iehinc.com,
+01-708-308-8905

INSTITUTE OF FOOD TECHNOLOGY (INSTITUTO DE TECNOLOGIA DE ALIMENTOS - ITAL/CAMPINAS/BRAZIL

Offers Training in Portuguese

Location: Av. Brazil, 2008 - Jardim Chapadao,
13.087-722 - Campina - SP - Brazil

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

Course Contact: Maria Isabel Berto, +55 11
3743-1835 / +55 11 3743-1834

JBT

*Offers Training in Dutch, Italian, Thai, Spanish
On-site or virtual company-specific training
offered*

Locations: Madera, CA, U.S.A, Bangkok, Thailand, Puebla, Mexico and Pharma, Italy

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

JORGE (D.J.) DESCALZO

Courses in Spanish in-person or virtual on demand

Location: Avenida Del Libertador 5933, Argentina CP 1428

Web Page: www.f-s-v-p.com

Contact: jorgedjdescalzo@gmail.com
954-394-4023 or 954-915-4374

KANSAS STATE UNIVERSITY

Location: KSU, Department Animal Sciences & Industry, Food Science Institute, 216 Call Hall, 1530 Mid-Campus Drive North, Manhattan, KS 66506

Website: <http://foodsci.k-state.edu/extension/extension-events.html>

Course Contact: Kelly Getty; kgetty@ksu.edu; 785-532-2203

Registration Contact: Kelly Getty; kgetty@ksu.edu; 785-532-2203

KING MONGKUT'S UNIVERSITY OF TECHNOLOGY THONBURI

Offers Training in Thai

Location: 126 Pracha Uthit Rd., Bang Mod, Thung Khru, Bangkok 10140

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

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

NONG LAM UNIVERSITY

Offer Training courses in Vietnamese

Virtual and in-person courses

Location: Linh Trung Ward, Thu Duc City, Ho Chi Minh City, Vietnam

Website: <https://ceft.hcmuaf.edu.vn/ceft-38997-1/vn/khoa-huan-luyen.html>

Course Contact: Assoc Prof., Dr. Tuyen Kha,
khachantuyen@hcmuaf.edu.vn

Registration Contact: Mrs. Thanh Le,
lethanh@hcmuaf.edu.vn, 0909-556-837

Purdue University

Location: 745 Agriculture Mall Drive West
Lafayette,
IN 47907

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

Registration Contact: Amanda Pedroza
john2145@purdue.edu
765-494-0874

PUSAN NATIONAL UNIVERSITY (SOUTH KOREA)

OFFERS TRAINING IN KOREAN, virtual and in-person

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

WEBSITE: bpcs.pusan.ac.kr

COURSE CONTACT: Dr. Jeehyun Lee, Ph.D.
+82 51-510-2784

SILGAN CONTAINERS

LOCATION: 1190 Corporate Center Drive,
Oconomowoc, WI 53066

Course Contact: Sean Coleman,
scoleman@silgancontainers.com, 262-569-5268

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, +62-251-8629-535

UNIVERSITY OF KENTUCKY

Location: 211 W.P. Garrigus Building, Lexington, KY 40546,

Registration Website:

<https://fsic.ca.uky.edu/training/bpcs>

Course Contact: Kandice Williams, Academic and Food Systems Innovation Center Coordinator, 859-218-4387, kandice.williams@uky.edu

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 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 Kentucky

Location: 211 W.P. Garrigus Building, Lexington, KY 40546, Animal and Food Sciences

Registration: <https://fsic.ca.uky.edu/training/bpcs>

Course contact: Kandice Williams

kandice.williams@uky.edu, 859-218-4387

WASHINGTON STATE UNIVERSITY

Offers Acidified with Glass Enclosures or Full BPCS Training, In-Person

Dates:

February 5-6, 2024

February 5-8, 2024

Location: Hampton Inn & Suites - 28th Ave, 18850 29th Ave S., SeaTac, WA 98188

Website:

<https://foodprocessing.wsu.edu/extension/training/bpcs/>

Course Contact: Cathy Blood, Event Coordinator, blood@wsu.edu

509-335-2845

2024 VIRTUAL COURSE DATES

Asynchronous Virtual Course

The Better Process Control School: Full Certification - Zosi Learning

Website:

<https://www.zosilearning.com/courses/better-process-control-school-certification/>

FDA Approved

Virtual Course By Date:

EAS Consulting Group, LLC.

April, May, October, 2024, Acidified Foods (AF) & Low-Acid Canned Foods (LACF)

Website: <https://easconsultinggroup.com/af-lacf-seminar/>

Contact: Omar A. Oyarzabal, Ph.D., Sr. Consultant,
ooyarzabal@easconsultinggroup.com, 571-447-5513

Laguna Training Consultancy Services

April 15-26, 2024, Better Process Control School
Full Certification

Website: www.lagunafirst.org

Contact: Jaime F. Tiongson, +63917 814 70 18,
jftiongson@lagunafirst.org

2024 IN-PERSON COURSE DATES

Chapman University

March 18-21, 2024, 3.5 Day Retort, 2 Day Acidified
or 2 Day Aseptic Foods Course

Website & Registration

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

Contact: Dr. Anuradha Prakash, Ph.D
prakash@chapman.edu, 714-744-7826,
Robyne Kelly, MPA, rokelly@chapman.edu, 714-
289-2040

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

May 6-10, 2024, Retort Supervisors and Process
Control School

Location: Australia: 39 First Street, Brompton,
Adelaide, South Australia, 507

Website: www.foodprocessingspecialists.com.au

Course Contact: Mike Moffat,
mike@foodprocessingspecialists.com, +6 (0)477
043 483

Michigan State University

February 26-29, 2024, BPCS for Acidified, Aseptic, Retort or any combination of certificates

Agenda and Registration online at:

<https://events.anr.msu.edu/BPCS2024/>

Non Lam University

Training Course: The Better Process Control School (BPCS)

Registration Contact: Mrs. Thanh Le;
lethanh@hcmuaf.edu.vn; (p) 0909.556.837

Website: <https://ceft.hcmuaf.edu.vn/ceft-38997-1/vn/khoa-huan-luyen.html>

Dates:

March 28-31, 2024

June 27-30, 2024

September 26-29, 2024

December 26-29, 2024

Purdue University

Course offered in-person and online

Date: July 29 - August 1, 2024

Location: 745 Agriculture Mall Drive West
Lafayette, IN 47907

Website Registration:

<https://ag.purdue.edu/departments/foodsci/mishralab/workshops/index.html>

Content Contact: Dr. Dharmendra Mishra,
mishra67@purdue.edu; 765-494-2594

Registration Contact: Amanda Pedroza;
john2145@purdue.edu; 866-515-0023

PUSAN NATIONAL UNIVERSITY (SOUTH KOREA)

Dates: July 8-12, 2024

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

WEBSITE: bpcs.pusan.ac.kr

COURSE CONTACT: Dr. Jeehyun Lee, Ph.D.
+82 51-510-2784

University of Kentucky

February 21-22, 2024, Better Process Control School,
UK Food Systems Innovation Center,
FSIC@UKY.EDU, www.fsic-ca-uky.edu, 859-218-4387

Registration: <https://fsic.ca.uky.edu/training/bpcs>

Course contact: Kandice Williams

kandice.williams@uky.edu, 859-218-4387

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