

**CONSUMER
BRANDS
ASSOCIATION
FOUNDATION**

**BPCS
PARTNERS
PROGRAM**



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.
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- **Option 2:** Participate in a virtual training a virtual training via one of our partner institutions.
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- **Option 3:** The University of Tennessee offers an asynchronous BPCS program.

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 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**

Chapters	Requirements		
	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			
11. Continuous Rotary Retorts	At least one of these is required	-	-
12. Still and Agitating Retorts That Process with Overpressure			
13. Hydrostatic Retorts			
14. Aseptic Processing and Packaging Systems	-	Required	-
15. Mild Thermal Processes	-	-	Required

Virtual Course Dates

Laguna Training Consultancy

May 8-12, 2023 -- Online BPCS Aseptic Certificate,
Course Contact: Jaime F. Tiongson,
jftiongson@lagunafirst.org, +639178147918

October 9-20, 2023 -- Online BPCS Aseptic, Retort
and Acidified Certificates, Course Contact: Jamie F.
Tiongson, jftiongson@lagunafirst.org,
+639178147918

University of Nebraska-Lincoln

Better Process Control School for Acidified Foods –
ON LINE

University of Nebraska Food Processing Center
December 11 - 12, 2023, **Registration Deadline –**
November 20, 2023, Fpc.unl.edu; Contact: Jill
Gifford 402-472-2819, jgifford1@unl.edu

Kansas State University and University of Missouri

Nov 2-3, Better Process Control School for
Acidified Foods

Visit: [https://foodsci.k-
state.edu/extension/extension-events.html](https://foodsci.k-state.edu/extension/extension-events.html)

In- Person Course Dates

Nong Lam University

Registration contact: Mrs Thanh Le, Email:

lethanh@hcmuaf.edu.vn, Mobile: 0909.556.837

May 11-14, 2023 Full BPCS Training, in-person

October 19-22, 2023: Full BPCS training, in-person

December 21-24, 2023: Full BPCS training course, in-person

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

oop1@cornell.edu

315-787-2255

Registration Contact: Gemma Osborne

gro2@cornell.edu

315-787-2245

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: 19 Patamba Street, Koorringal, NSW, 2650 Australia

Website: foodprocessingspecialists.com.au/training

Course Contact: Mike Moffat

mike@foodprocessingspecialists.com

+61 (0)477 043 483

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 - 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

[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 \(Thailand\)](#)

Offers Training in Thai

Location: 126 Pracha Utit Rd. Bangmond, 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/department_s/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

Nong Lam University

Offer training courses in Vietnamese

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, Email:
khachantuyen@hcmuaf.edu.vn

Registration contact: Mrs Thanh Le, Email:
lethanh@hcmuaf.edu.vn, Mobile: 0909.556.837

Penn State University

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

Website: <https://agsci.psu.edu/bpcs>

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

Website: bpcs.pusan.ac.kr

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

Richard Kimball

Offers Company in-house , in person training

Location: Company specific

Course Contact: Richard Kimball,
kimballrn@gmail.com
503-339-5272

Seafood Products Association

Location: 1600 S. Jackson Street,
Seattle, WA 98144

Course Contact: Subba Rao Gurram, PhD;
sgurram@spa-food.org; 206-323-3540

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 (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, +62-251-8629-535

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
Control_Schools/](http://ucfoodsafety.ucdavis.edu/Better_Process_Control_Schools/)

Course Contact: 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: Asha Manzy, EFS@uga.ed

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 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

Virginia Tech

Location: 360 Duck Pond Drive, Blacksburg, VA
24061

Website: <https://www.fst.vt.edu/>

Course Contact: Alexis Hamilton, ahamilton@vt.edu,
540-231-1891

Registration Contact: Alexis Hamilton,
ahamilton@vt.edu,
540-231-1892

Washington State University

*Offers Acidified with Glass Enclosures or Full BPCS
Training*

Course Contact: Cathy Blood, Event Coordinator,
blood@wsu.edu
509-335-2845