

**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](mailto: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		
<b>Chapters</b>	<b>Retort Certificate</b>	<b>Aseptic Certificate</b>	<b>Acidified Certificate</b>
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

# PARTNER INSTITUTIONS

## CHAPMAN UNIVERSITY

*Virtual and In-person training*

**Location:** 1 University Drive, CA 92866

**Website:** <http://www.chapman.edu/bpcs>

**Contact:** Dr. Anuradha Prakash, Ph.D  
[prakash@chapman.edu](mailto:prakash@chapman.edu), 714-744-7826,  
Robyne Kelly, MPA, [rokelly@chapman.edu](mailto:rokelly@chapman.edu), 714-  
289-2040

## ESI-Euroservizi Impresa SRL-Partner ITA Group

*Offer Virtual and in-person training in English,  
French, Spanish and Italian*

**Location:** 11 Via Giorgio Ribotta 00144 Roma,  
Italy

**Website:** <https://www.itagroupltd.com>

<https://www.euroservizimpresa.it>

**Course Contact:** Claudio Gallottini,  
[cgallottini@itacorporation.org](mailto:cgallottini@itacorporation.org); +1.347.96.40.171

**Registration Contact:** Noemi Trombetti;  
[info@euroservizimpresa.it](mailto:info@euroservizimpresa.it); +39.06.811.52.696

## 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](http://www.f-s-v-p.com)

**Contact:** [jorgedjdescalzo@gmail.com](mailto:jorgedjdescalzo@gmail.com)  
954-394-4023 or 954-915-4374

## MICHIGAN STATE UNIVERSITY

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

**Website:** <https://www.canr.msu.edu/food-safetyregulations-and-courses/>

**Course Contact:** ANR Event Services,  
[events@anr.msu.edu](mailto: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](mailto:khachantuyen@hcmuaf.edu.vn)

**Registration Contact:** Mrs. Thanh Le, [lethanh@hcmuaf.edu.vn](mailto:lethanh@hcmuaf.edu.vn), 0909-556-837

## Purdue University

**Location:** 745 Agriculture Mall Drive West Lafayette, IN 47907

**Dates:** June 23-26, 2025

**Website:**

<https://ag.purdue.edu/department/foodsci/misralab/workshops/index.html>

**Course Contact:** Dharmendra Mishra, [mishradh@purdue.edu](mailto:mishradh@purdue.edu)  
765-494-7953

**Registration Contact:** Amanda Pedroza [john2145@purdue.edu](mailto:john2145@purdue.edu)  
765-494-0874

## [The Ohio State University](#)

*Offers onsite or virtual company-specific training*  
*Offers Training in Spanish*

**Location:** 2015 Fyffe Rd. Columbus OH, 43210

**Website:** <https://go.osu.edu/bpcs>

**Course Contact:** Dr. Valente B. Alvarez  
[alvarez.23@osu.edu](mailto:alvarez.23@osu.edu)

**Registration Contact:** Heather Bell,  
[bell.1534@osu.edu](mailto:bell.1534@osu.edu)

## [University of California-Davis](#)

*BPCS In-Person*

**Date:** March 18-21, 2025

**Location:** One Shields Avenue, Davis, CA 95616

**Website:**

<https://ucfoodsafety.ucdavis.edu/training/better-process-control-schools/better-process-control-school-person>

**Course Contact:** Dr. Erin DiCaprio,  
[eldicaprio@ucdavis.edu](mailto:eldicaprio@ucdavis.edu)

**Registration Contact:** Zann Gates,  
530-752-5901 [zgates@ucdavis.edu](mailto:zgates@ucdavis.edu)

## 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](mailto:kandice.williams@uky.edu)

## WASHINGTON STATE UNIVERSITY

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

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

**Website:**

<https://foodprocessing.wsu.edu/extension/training/bpc/s/>

**Course Contact:** Cathy Blood, Event Coordinator, [blood@wsu.edu](mailto: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:***

### **ESI-Euroservizi Impresa SRL-Partner ITA Group**

*For Italian Cannery in Italian*

**Date:** February 5, 6, 7 - 2025

**Web Platform:** Google Meet

**Website:** [www.itacorporation.org](http://www.itacorporation.org)

**Course Contact:** Claudio Gallottini,

[cgallottini@itacorporation.org](mailto:cgallottini@itacorporation.org); +1.347.96.40.171

**Registration Contact:** Noemi Trombetti,

[info@euroservizimpresa.it](mailto:info@euroservizimpresa.it); +39.06.811.52.696

# 2024 IN-PERSON COURSE DATES

## **Chapman University**

*Better Process Control School (BPCS)*

**Location:** One University Drive, Orange, CA  
92866

Website Link: [www.chapman.edu/bpcs](http://www.chapman.edu/bpcs)

**Date:** March 24-27, 2025

**Contact:** Anuradha Prakash, Ph.D, [prakash@chapman.edu](mailto:prakash@chapman.edu)

## **Michigan State University**

*Better Process Control School (BPCS)*

*Group will also visit the MSU Food Processing  
Innovation Center during the course*

**Date:** March 3-5, 2025

**Website:** <https://events.anr.msu.edu/bpcs2025/>

**Contact:** ANR Event Services, 517-353-3175 or  
[events@anr.msu.edu](mailto:events@anr.msu.edu)

## **Purdue University**

*In-Person and Online*

Location: 745 Agriculture Mall Drive West  
Lafayette, IN 47907

Dates: June 23-26, 2025

Website:

<https://ag.purdue.edu/department/foodsci/misralab/workshops/index.html>

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

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

## **University of California-Davis**

*BPCS In-Person*

**Date:** March 18-21, 2025

**Location:** One Shields Avenue, Davis, CA 95616

**Website:**

<https://ucfoodsafety.ucdavis.edu/training/better-process-control-schools/better-process-control-school-person>

**Course Contact:** Dr. Erin DiCaprio,  
[eldicaprio@ucdavis.edu](mailto:eldicaprio@ucdavis.edu)

**Registration Contact:** Zann Gates,  
530-752-5901 [zgates@ucdavis.edu](mailto:zgates@ucdavis.edu)

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BPCS Training, In-Person*

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

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