

**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			
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, 714-744-7826,
Robyne Kelly, MPA, 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; +1.347.96.40.171

Registration Contact: Noemi Trombetti;
info@euroservizimpresa.it; +39.06.811.52.696

IEH ACADEMY

Virtual and In-Person Training

Virtual Instructor-led BPCS (Zoom)

Date: March 24-26, 2024

Location: 15300 Bothell Way NE

Lake Forest Park, WA 98155

Website:

<https://www.iehacademy.com/betterprocess-control-school>

Course Contact: 206-522-5432 or

iehacademy@iehinc.com

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

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

KING MONGKUT'S UNIVERSITY OF TECHNOLOGY THONBURI

Offers Training in Thai

Date: November 3-6, 2025

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: Narissara Thopurin,
tho_narissars@hotmail.com, +66 0470 9244-5

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
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

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

[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

Registration Contact: Heather Bell,
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

Registration Contact: Zann Gates,
530-752-5901 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

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

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

Course Contact: Claudio Gallottini,
cgallottini@itacorporation.org; +1.347.96.40.171

Registration Contact: Noemi Trombetti,
info@euroservizimpresa.it; +39.06.811.52.696

The Ohio State University

Spanish

Dates: Summer 2025

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

Course Contact: Dr. Valente B. Alvarez
alvarez.23@osu.edu

Registration Contact: Heather Bell, 614-292-7004,
bell.1534@osu.edu

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

Date: March 24-27, 2025

Contact: Anuradha Prakash, Ph.D, 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

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

The Ohio State University

English (Hybrid)

Dates: March 4-7, 2025

August 19-22, 2025

Location: 2015 Fyffe Rd. Columbus OH, 43210

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

Course Contact: Dr. Valente B. Alvarez
alvarez.23@osu.edu

Registration Contact: Heather Bell, 614-292-7004,
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

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

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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