

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: <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

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

Tailored training also delivered at clients' sites for classes of 5 or more people

Location: Australia: 39 First Street, Brompton, Adelaide, South Australia, 5007

Website:

www.foodprocessingspecialists.com.au

Course Contact: Mike Moffat,
mike@foodprocessingspecialists.com,
+61 (0)477 043 483

GLOBAL FOOD SAFETY **INTERNATIONAL, LLC**

Offers Training in English, Spanish, Portuguese (speaker), Arabic (speaker).

Virtual and Face-To-Face

Locations: USA, Mexico, Central America, Brazil and Middle East

Also offers onsite or virtual company-specific training

Website: <https://usa.global-foodsafety.com>

Course Contact: Carol Wright
educationcenter@global-foodsafety.com

LATAM Contact: Marcela Reyes (México) /
Jéssica Costa (Brazil)

USA: 1-754-837-2669, MX: +52-33-2310-3023;

BR: +55-11-97814-5372

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/nuestrosservicios/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

Spain: +34- 647-03-49-58

IEH ACADEMY

Virtual and In-Person Training

Virtual Instructor-led BPCS (Zoom)

Date: December 16-18, 2025

March 17-19, 2026

June 16-18, 2026

September 15-17, 2026

December 15-17, 2026

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

JORGE (D.J.) DESCALZO

Offers Training in Spanish and English—virtual and face-to-face on-site, or company-specific training.

Every third week of every even-numbered month, online courses on acidification, retorts, and asepsis are offered.

Location: Argentina and the USA

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

www.jorgedescalzo.com

www.fsqorganization.com

Contact: Jorge Descalzo or Dra. Adela Androcaiti

jorgedjdescalzo@gmail.com

fsqorganization@gmail.com

USA: 954-394-4023 or 954-915-4374

ARGENTINA: +54 911 2500 9648

JBT

Offers Training in Dutch, Italian, Thai, Spanish, French, English

On-site at JBT locations or virtual company specific training offered

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

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

Laguna Training Consultancy Services

Location: Pila-Calumpang Road, Barangay Masico, Pila, Laguna, Philippines 4010

Website: www.lagunafirst.org

Course Contact: Jaime F. Tiongson

Email: jftiongson@lagunafirst.org

Telephone number: +63 9178147918

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

PENN STATE UNIVERSITY

Location: Erikson Food Science Building
University Park, PA 16802

Course Website:

<http://agsci.psu.edu/bpcs>

Course Contact: Luke LaBorde; 814-863-2298; lf15@psu.edu

PURDUE UNIVERSITY

Location: 745 Agriculture Mall Drive West
Lafayette, IN 47907

Dates: June 23-26, 2025

Website:

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

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, in-person training only

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

WEBSITE: bpcs.pusan.ac.kr

COURSE CONTACT: Dr. Jeehyun Lee, Ph.D.,
jeehyunlee@pusan.ac.kr;

+82 51-510-2784

SEAFOOD PRODUCTS ASSOCIATION

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

Website: <https://www.spa-food.org>

Course Contact: Subba Roa Gurram, Ph.D.;
sgurram@spa-food.org; 206-323-3540

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 GEORGIA

Location: UGA Food Science Building and
Technology
(240A) Food Science Building
Athens, GA 3062-5028

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

UNIVERSITY OF NEBRASKA - LINCOLN

The Food Processing Center

Website: <https://fpc.unl.edu/events-workshops/>

Location: 1901 N. 21st Street, FIC 271g, Lincoln,
NE 68588

Course Contact: Julie Reiling, jreiling2@unl.edu;
402-472-2529

Jayne Stratton, Ph.D., jstratton1@unl.edu;
402-472-2829

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/bpcs/>

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

2026

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

Dates: FEBRUARY 17, 18,19 - 2026

Instructor: Claudio Gallottini DVM,PhD

Language: Italian

Web Platform: Google Meet

Michigan State University

Online Self-Paced Better Process Control

School open 24/7 for registration

Website: <https://www.canr.msu.edu/fshn/Non-Credit-Courses/bpcs>

PENN STATE UNIVERSITY

2026 Better Process Control School (Virtual) -

Online and presented Live

Dates: April 20-28, 2026

PUSAN NATIONAL UNIVERSITY

(SOUTH KOREA)

OFFERS TRAINING IN KOREAN, in-person
training only

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

Dates: February 23-27, 2026

August 24-28, 202

WEBSITE: bpcs.pusan.ac.kr

COURSE CONTACT: Dr. Jeehyun Lee, Ph.D.,
jeehyunlee@pusan.ac.kr;

+82 51-510-2784

2026 IN-PERSON COURSE DATES

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

Location: Australia: 39 First Street, Brompton,
Adelaide, South Australia, 5007

Website:

www.foodprocessingspecialists.com.au

Course Contact: Mike Moffat,
mike@foodprocessingspecialists.com

+61 (0)477 043 483

Dates: March 2-6, 2026

October 12-16, 2026

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/better-process-control-school>.

Course Contact: ANR Event Services,
events@anr.msu.edu
517-353-3175

Dates: March 2-5, 2026

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/bpcs/>

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