

**CONSUMER
BRANDS
ASSOCIATION
FOUNDATION**

**BPCS
PARTNERS
PROGRAM
2026**



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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

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

DR. EDNA NEGRON

Tailored training company specific can be delivered virtually (web based - live) or in-person, in English or Spanish for groups of 5 or more participants on demand.

Contact: Dr. Edna Negron, President of PR Food Safety, alimentossanospr@gmail.com; 1-787-635-8329

Location: Puerto Rico, USA, Mexico, El Salvador, Dominican Republic, Central and Caribbean

Website link: <https://prfoodsafety.com>

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 DVM, PhD
cgallottini@itacorporation.org; +1.347.96.40.171

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

Training Dates: February 17, 18, 19, 2026
(Virtual)

Language: Italian

Web Platform: Google Meet

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

Training Dates: March 2-6, 2026
October 12-16, 2026

GLOBAL FOOD SAFETY INTERNATIONAL, LLC

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

Face-To-Face and Remote Training

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; (USA) 1-754-837-2669

educationcenter@global-foodsafety.com

LATAM Contact: Marcela Reyes (México); +52-33-2310-3023

Jéssica Costa (Brazil); +55-11-97814-5372

Training Dates: BPCS - 9th Edition

June 16-19, 2026, **IN-PERSON**, Mexico City

October 20-23, 2026, **IN-PERSON**, São Paulo, Brazil

November 3-6, 2026, **IN-PERSON**, Mexico City

IEH ACADEMY

Virtual and In-Person Training

Virtual Instructor-led BPCS (Zoom)

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

Training Dates: March 17-19, 2026

June 16-18, 2026

September 15-17, 2026

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, 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

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

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

Training Dates: March 2-5, 2026

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

Location: Erikson Food Science Building
University Park, PA 16802

Course Website:

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

Course Contact: Luke LaBorde; 814-863-2298; lfl5@psu.edu

2026 Better Process Control School (Virtual) -
Online and presented Live

Training 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

WEBSITE: bpcs.pusan.ac.kr

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

+82 51-510-2784

Training Dates: February 23-27, 2026
August 24-28-2026

SILGAN CONTAINERS

Location: 1190 Corporate Center Drive,
Oconomowoc, WI 53066

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

THE OHIO STATE UNIVERSITY

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

Location: 2015 Fyffe Rd. Columbus OH, 43210
or virtual

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

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

Registration Contact: Heather Bell,
bell.1534@osu.edu

Training Dates:

March 3-6, 2026 (English, hybrid)

August 11-14, 2026 (English, hybrid)

Summer 2026 (Spanish, virtual)

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 MASSACHUSETTS- AMHERST

Department of Food Science

Location: 102 Holdsworth Way
Amherst, Mass 01003

Contact: Amanda Kinchla, 413-545-1017

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

UNIVERSITY OF TENNESSEE

Offers online self-paced, virtual, in-person and on-site company-specific training on demand. Training options include Retort, Aseptic, Acidified, and full BPCS courses.

Location: 201 McLeod Food Science Bldg, 2510 River Drive, Knoxville, TN 37996

Website: <https://foodscience.tennessee.edu/better-process-control-school-course/>

Course Contact: Dr. Mark Morgan
Mark.Morgan@tennessee.edu and
foodsci_ext@utk.edu

+1 865-974-7499

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