

Better Process Control School

Chapman University System's Food Science Program, in collaboration with the California Department of Public Health – Food and Drug Branch (CDPH-FDB) is pleased to announce this upcoming Better Process Control School (BPCS). To make this important curriculum more available to food industry stakeholders in the central valley of California, this four-day course is being offered on the Brandman University campus in Hanford. Chapman and CDPH recognized the strain on industry to send staff to off-site training for a week at a time, and therefore partnered to bring this course to the central valley and reduce the associated costs.

Course Details

Date: July 11th-July 14th, 2011

Time: Registration - Monday, 7:30 AM to 8:00 AM
Instruction - Monday through Thursday, 8:00 AM to 4:30 PM

Location:  **BRANDMAN**
University Chapman University
System
Hanford Campus
325 Mall Drive, Hanford, CA 93230

Cost: \$700 per person if received by the June 27 early registration deadline. (includes instruction, course materials, four continental breakfasts, four lunches, and coffee breaks). \$775 after June 27.

Deadline: Space is limited, so register early!
Registration forms and fees are due by June 27, 2011

Background

According to U.S. food regulations, operators of retorts and thermal processing systems and container closure inspectors must be under the supervision of a person who has attended a school approved by the Commissioner of the Food and Drug Administration (US FDA) for giving instructions in thermal processing and who has satisfactorily completed the required course of instruction. This course meets those requirements outlined in Title 21 of the Code of Federal Regulations (CFR) parts 108, 113, 114 and 9 CFR parts 318.300 and 381.300. The BPCS aims at training participants in the practical application of Good Manufacturing Practices (GMPs) for thermal processing operations, acidified foods, aseptic canning, container closure evaluation and other pertinent food processing operations.

Suggested Participants

- Retort operators, closure inspectors, and their supervisors;
- Professionals working in food-regulatory/inspection agencies;
- Upper management/owners of food companies who do not have practical experience with processing and regulatory requirements.

Course Description

To assist food industries in complying with the federal regulations, this four-day BPCS is offered by Chapman University which will certify attendance and successful completion of the required course of instruction. The certification is a requirement that should be met by all low-acid canned food processors. This course allows food professionals to complete the required training. The text for this course is "CANNED FOODS: Principles of Thermal Process Control, Acidification and Container Closure Evaluation" 7th Edition, 2007, published by the Food Processors Association (FPA).

Instruction will be given by professors of the Chapman University Physical Sciences Department – Food Science Program, and by experts from food companies, with wide experience in thermal processing, container handling, federal regulations for manufacturing and processing foods, food plant sanitation and food microbiology. Participants who have completed the course successfully - which requires attending all classes and passing the examination for every chapter with a minimum score of 70% - will be awarded a Certificate of Completion.

Registration Information

To register, please visit <http://www1.chapman.edu/enhance/BPCSMainPage.htm> and select the appropriate Enrollment Form.

For additional information, you may contact:



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