

Overview

The Better Process Control School offers instruction which fulfills the FDA and USDA Good Manufacturing Practice (GMP) requirements to certify supervisors of acidification, thermal processing, and container closure evaluation operations during the canning of low-acid or acidified foods.

Companies which manufacture low-acid or acidified foods must operate with a certified supervisor on the premises when processing as specified in FDA's 21 CFR Part 108.25(f) and 108.35(g) or in USDA's 9 CFR 318.200 and 381.300.

Participants seeking certification are required to attend all sessions and pass examinations on the following:

- Microbiology of Thermally Processed Foods
- Food Container Handling
- Records for Product Protection
- Food Plant Sanitation
- Principles of Thermal Processing
- Process Room Instrumentation

In addition, those seeking certification for a specific thermal processing system and/or container closure system must attend that session and pass the respective exam. System sessions offered:

- Acidified Foods
- Still Retorts - Steam
- Metal Container Closure
- Retorts - Overpressure
- Glass Container Closure
- Agitating Retorts – Continuous
- Agitating Retorts - Discontinuous
- Hydrostatic Retorts
- Aseptic Systems
- Semirigid & Flexible Container Closure
- Container Closure

We look forward to seeing you!

UGA Extension offers educational programs, assistance, and materials to all people without regard to race, color, national origin, age, gender, or disability.

Contact:

Dept. of Food Science & Technology
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Athens, Ga 30602

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Better Process Control School

March 20 – March 23, 2018
University of Georgia
Food Science Building
Athens, GA



Presented By:



**Department of Food Science
and Technology**
College of Agricultural & Environmental Sciences
UNIVERSITY OF GEORGIA

Details

Better Process Control School

Date: March 20 – 23, 2018

Time: 7:30 AM – 5:30 PM*

Cost: \$650 (for individual)

Location: Food Science & Technology Bldg.

100 Cedar Street

Room 242

Athens, GA 30602

The deadline to register is March 9th. Sign up 3 people or more to save \$50 per person. Space is limited to 40 attendees, so sign up today!

Workshop Agenda

Day 1 - Tuesday, March 20

Registration opens at 7:45 AM

FDA/USDA Regulations, Microbiology of Thermally Processed Foods, Acidified Foods, Principles of Thermal Processing, Thermal Processing Lab Demonstration, Can Seam Formation & Evaluation

Day 2 - Wednesday, March 21

Equipment, Instrumentation, and Operation for Thermal Processing Systems, Food Container Handling, Food Plant Sanitation, Records for Product Protection, Tutoring Session/Make Up Exams

Day 3 - Thursday, March 22

Glass Container Closures, Closures for Double-Seamed Metal & Plastic Containers, Semirigid and Flexible Container Closures, Still Steam Retorts, Still Retorts with Overpressure, Tutoring Session/Made Up Exams

Day 4 - Friday, March 23

Continuous Rotary Retorts, Batch Agitating Retorts, Hydrostatic Retorts, Aseptic Systems
3:00 PM ADJOURN

**Classes typically run from 7:30 to 5:30 Tuesday-Thursday, and until noon Friday. The subjects and class times may be altered due to availability of lecturers and time for discussion and exams following each lecture.*

Certificates

Within 30 days after the course, the student's name, company affiliation, and a list of course sections in which they were certified will be reported to FDA and USDA with verification to the employer.

Registration

You MUST pre-register by March 9, 2018.

The fee to register is \$650, which includes workshop materials, tuition, certificate, lunches and break refreshments for each workshop day. *Lodging, parking, breakfast, and evening meals are not included.*

Cancellation Policy

For cancellations, please call (706) 542-2574 or email efs@uga.edu. Cancellations made before March 9th will receive a full refund. No refunds will be granted after March 9, 2018 or for no shows.

Accommodations

Lodging

Participants are responsible for their own lodging. A block of rooms will be held until March 9th at the Graduate Athens Hotel. Call (706) 549-7020 or visit <https://graduatehotels.com/athens> to use group code "UGABET" for a special rate of \$99/night, plus tax. The Hotel is located at 295 East Dougherty Street. A shuttle to and from the workshop location is provided.

Parking

No public parking is available at the Food Science Building. If you choose to drive to the workshop each day, please park in the South Campus Parking Deck, which is a short walk to the Food Science Building; the parking fee is \$10/day. For a detailed map with directions, see the following link: <http://efsonline.uga.edu/directions>

Registration Form

Better Process Control School

March 20 – 23, 2018

Athens, GA

Full Name (Please Print)

Last 4 digits of SSN (for tracking test scores)

Company

Mailing Address

City

State

Zip

Cell Phone

Email Address

Product Name/Description

Please list dietary restrictions or **allergies**, if applicable:

Will you need handicap accessibility at any time during the workshop? If yes, explain: _____

How Did You Hear About the Workshop? _____

Mail Registration Form & Check (payable to *The University of Georgia*) to:

Better Process Control School
UGA Food Science & Technology Bldg.
100 Cedar Street
Room 240
Athens, GA 30602

Or visit our website to pay by credit card:
<http://efsonline.uga.edu>

