



**CHAPMAN UNIVERSITY**



**Extended Education - Food Science Programs**

**1 University Drive**

**Orange, California 92866**

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## **SHORT COURSES PROGRAM IN FOOD SCIENCE**

### **Better Process Control School, in Spanish January 14 - 17, 2008**

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**An Instructional Training Course on Thermal Processing of Canned Foods  
Recognized by the U. S. Food and Drug Administration (US FDA), and the  
U. S. Department of Agriculture - Food Safety and Inspection Service  
(USDA-FSIS)**

**Beckman Hall - Room 213**

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#### **Recommended Participants:**

- **Food industry employees working in companies:**
  - using thermal processing
  - using aseptic processing
  - manufacturing acidified foods
- **Upper management/owners of food companies who do not have practical experience with processing and regulatory requirements;**
- **Food industry professionals needing an update on regulatory changes and Good Manufacturing Practices;**
- **Professionals working in food-regulatory/inspection agencies;**
- **Retort operators and closure inspectors;**
- **Supervisors of retort operators and closure inspectors.**

According to US 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. The Better Process Control School (BPCS) aims at training

participants in the practical application of Good Manufacturing Practices (GMPs) for thermal processing operations set forth in US regulations.

To assist food industries in complying with the FDA/USDA regulations, a four-day **Better Process Control School, in Spanish**, 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 version of the course allows Spanish-speaking food professionals to complete the required training.** The texts for this course include a dictionary, exclusive to the Chapman University course, which translates all of the pertinent terminology and phrases to their English equivalents. The textbooks to be used are "**ALIMENTOS ENLATADOS. Principios de Control del Proceso Térmico, Acidificación y Evaluación del Cierre de los Envases**" 6<sup>th</sup>. Edition, 1995, published by the Food Processors Institute (FPI) and "**Control de los Procesos Térmicos: Traducciones**" by M. de Vasconcellos, published by Chapman University.

Instruction for this course will be given by professors from the University of the Americas, Puebla, Mexico, through the Department of Physical Science, Chapman University. These professionals are highly-regarded for their levels of expertise, their communication abilities and their practical experience in the food industry.

Participants who have completed the course successfully - which requires attending all classes, as well as passing the examination for every chapter, with a minimum score of 70% - will be awarded a Certificate of Completion, and will be registered with the FDA as qualified food canning supervisors.

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## **TOPICS**

The following subjects will be covered:

- **Microbiology of Thermally Processed Foods** \*\*
- **Food Plant Sanitation (Chlorination)** \*\*
- **Food Container Handling** \*\*
- **Records for Product Protection** \*\*
- **Principles of Thermal Processing** \*\*
- **Process Room Instrumentation and Operation** \*\*
- **Thermal processing systems:**
  - still retorts for metal containers
  - still retorts for glass containers
  - continuous agitating retorts
  - discontinuous agitating retorts
- **Acidified foods**
- **Aseptic canning**
- **Container closure evaluation:**
  - metal containers
  - glass containers
  - semi-rigid/flexible containers

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\*\* Core chapters: MUST be passed for certification.

**Satisfactory completion of the course ensures that the participant is acquainted with:**

- The critical points in the thermal processing of low-acid foods in hermetically sealed containers where errors can be costly.
- The need for control programs which will detect deviations from safe operation procedures.

- The processing irregularities which must be dealt with using investigative and evaluation procedures which are adequate to prevent unsafe foods from entering the distribution channels.
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## **ORGANIZATION AND SCHEDULE**

- All class meetings will be held on Chapman's campus in Beckman Hall Room 213.
- Monday, January 14, 2008, 7:30 - 8.00 A.M.: Registration - Beckman Hall 213
- Monday - Thursday, January 14 - 17, 2008, 8.00 A.M. - 4:30 P.M.: Instruction
- Exams are given between 8:00 and 10:00 A.M. each morning, starting on Tuesday. There will be a one-hour lunch break daily. **Lunch and refreshments during the day included in the registration fee.**
- Certificates of Completion will be mailed approximately three to four weeks following completion of course.

### ***Please note:***

- 1) *If you have already attended a Better Process Control School and hold a certificate, please pass this announcement on to your colleagues.*
  - 2) *With your registration, make sure you provide your name **exactly in the way you would like it to appear in your certificate.***
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## **REGISTRATION**

The registration fee is **US \$ 725.00 per person** (to be paid by January 3, 2008). **This includes the cost of the textbooks, certificates, materials, coffee breaks, and daily lunches.** The registration cost can be charged to your VISA or Master Card. After January 3, 2008, the registration cost will be US \$ 785.00 per person.

**\*\*Chapman University reserves the right to cancel the course if the required minimum number of students are not registered by January 4, 2008\*\***

**School Director: Anuradha Prakash, Ph.D.**  
Food Science Program, Chapman University  
Telephone: (714) 744-7826  
e-mail: prakash@chapman.edu

### **For complete information, please contact:**

**Marilyn de Vasconcellos, Course Administrator**  
Telephone: (951) 479-1367  
e-mail: mdev@vascotech.com; vascotech@earthlink.net

### **To register, complete the attached form and mail with fee to:**

Extended Education,  
Chapman University  
1 University Drive, Orange, CA 92866  
Phone: (714) 628-7313

**or Fax to:** (714) 997-6641

**Space is limited. Please register early.**

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## **TRAVEL INFORMATION**

**John Wayne - Orange County Airport** is convenient to Chapman University. The airport is served by American, United, Continental, Delta, American West, and Alaska Airlines.

**Los Angeles International Airport** is approximately one hour from the university and is served by a large number of domestic and international airlines.

Both airports offer shuttle services, located outside of the Luggage Claim areas.

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## **ACCOMODATIONS**

There are a number of fine hotels in the area however, we would recommend the following (please make your reservations directly):

- **Ayres Inn – Orange**, 3737 W. Chapman Ave., Orange, CA 92868  
Telephone: (714) 978-9168  
Website: [www.ayresorange.com](http://www.ayresorange.com)  
Single or double room rate is \$ 99.00 + 10% tax (discounted for Chapman University)  
- Includes a full breakfast buffet and evening wine social

The hotel offers shuttle service to and from Chapman University, upon request and availability: please notify the front desk if you need this service.

**In making hotel reservations please make sure that you indicate that you are attending the Better Process Control School at Chapman University.**

**You are not obliged to stay at this hotel and may make alternate arrangements.**



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**Better Process Control School, in Spanish**

**Chapman University**

**Attn: Extended Education**

**1 University Drive, Orange, California 92866**

**Fax to: (714) 997-6641**

Please print the requested information. Use a separate form for each person registering.

**Date of the Course:** January 14 - 17, 2008

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_ Zip Code \_\_\_\_\_

Country: \_\_\_\_\_

Telephone: \_\_\_\_\_

Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

Company: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_ Zip Code \_\_\_\_\_

Country: \_\_\_\_\_

Telephone: \_\_\_\_\_

Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

Please make checks payable to **Chapman University**.

Cancellations must be received by January 3, 2008. There will be a U.S. \$ 50.00 charge for cancellation plus U.S. \$ 130.00 for textbook costs for a total of \$180.

**Credit Card Registration Information**

\_\_\_ **VISA**

\_\_\_ **Master Card**

**Course Fee: \$725.00 (late registration: \$785.00)**

Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_

Credit Card Name: \_\_\_\_\_

Signature of Legal Credit Card Holder: \_\_\_\_\_