



CHAPMAN UNIVERSITY



Extended Education - Food Science Programs

1 University Drive

Orange, California 92866

SHORT COURSES PROGRAM IN FOOD SCIENCE

Better Process Control School

March 17 - 20, 2008

**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 101 (updated location)

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** 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 and Nutrition 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, 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.

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

** 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 101.
- Monday, March 17, 2008, 7:30 - 8.00 A.M.: Registration - Beckman Hall 101.
- Monday - Thursday, March 17 - 20, 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 are 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 \$ 700.00 per person** (to be paid by March 7, 2008). **This includes the cost of the textbooks, certificates, course materials, coffee breaks, and daily lunches.** The registration cost can be charged to your VISA or Master Card. After March 7, 2008, the registration cost will be US \$ 760.00 per person.

****Chapman University reserves the right to cancel the course if the required minimum number of students are not registered by March 10, 2008****

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

For questions and technical 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.

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.

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
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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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: March 17 - 20, 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 March 10, 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: \$700.00 (late registration: \$760.00)**

Credit Card Number: _____ Expiration Date: _____

Credit Card Name: _____

Signature of Legal Credit Card Holder: _____