

## What is the BPCS?

The Better Process Control School (BPCS) was established by the Food and Drug Administration (FDA) for operating supervisors of commercial food canning operations. It is approved by the FDA and the California Department of Health Services, Food and Drug Branch. The UC Davis Better Process Control School is offered in conjunction with the Grocery Manufacturers Association, the largest trade association serving the food and beverage processing industry worldwide. We also partner with the University of California Laboratory for Research in Food Preservation, who provides two experienced lecturers.



## Enrollment Fee

Your enrollment fee of \$685 includes all instruction, course materials, continental breakfast, four lunches, and morning and afternoon coffee breaks. Your enrollment is requested no later than January 25, 2010 so that course materials may be mailed to participants for review prior to the class.

Registration may be done using our on-line registration form, or by mailing a check.. Enrollment will not be guaranteed until payment is received. If your plans change, refunds, less a \$75 processing fee, will be granted if requested at least 7 calendar days before the course begins. At that time you may also discuss sending a substitute.

## Campus Map

For the location of the ARC and nearby campus parking (Visitor Parking Lot 25):

[http://www.cevs.ucdavis.edu/map/map\\_detail.cfm?assetInfo=6](http://www.cevs.ucdavis.edu/map/map_detail.cfm?assetInfo=6)

## Accommodations and Parking

A limited number of short-stay campus apartments are available through the UC Davis Guest Resident Program for \$65/person/night (<http://www.confhsg.ucdavis.edu/UGR.htm>). For local hotel information please go to: <http://www.volocvb.org/stay/davis> Campus Parking permits will be available to those attending the class; please check the box on the registration form attached, or on the on-line registration form to indicate that you will need a parking pass.

## For More Information

Using the information below, please contact Diane Barrett for questions regarding the technical content of the class, or contact Zann Gates for registration information.

College of Agricultural &  
Environmental Sciences

UCDAVIS



FOOD SCIENCE  
& TECHNOLOGY  
UCDAVIS

**Course Coordinator:**  
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Dept. of Food Science & Technology  
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# Better Process Control School at UC Davis February 9-12, 2010

UC Davis Campus at the ARC  
(Activities & Recreation Center)  
Ballroom A+B



**Course Coordinator:**  
**Dr. Diane M. Barrett**

UC Davis Department of  
Food Science & Technology  
in conjunction with the  
Grocery Manufacturers Association and  
California League of Food Processors

# 2010 Better Process Control School at UC Davis



## Who Should Attend?

The BPCS was established primarily for operating supervisors, the individual who is in the plant at the time a canned food product is packed and processed. The school is particularly intended for operating supervisors involved in production of thermally processed low acid and acidified foods. Production of these canned foods is covered by the following FDA regulations.

- Thermally Processed Low Acid Foods Packaged in Hermetically Sealed Containers (21 CFR Part 113, FDA)
- Acidified Foods (21 CFR Part 114, FDA)
- Canning and Canned Products – Meat (9 CFR 318 Subpart A, G, USDA)
- Canning and Canned Meat Products – Poultry (9 CFR 381, Subpart X, USDA)

The operating supervisor is typically responsible for the application of adequate time/temperature processes that render a product commercially sterile, for appropriate record keeping and control programs that will detect deviations from safe operating procedures. In addition, the operating supervisor for container closure evaluation (can, glass or flexible containers) must ensure that inspectors are carrying out both visual and destructive examinations at proper time intervals and that all measurements, including deviations, are properly recorded.

Although the course was specifically designed for operating supervisors, the attendance by any individual involved in commercial food canning operations is encouraged. Any person engaged in commercial, custom or institutional (church, school, penal and other organization) processing of food, including pet food, may be considered a “commercial processor”. The school is open to low acid food cannery employees, retort operators and seam closure operators.

In addition, individuals involved in the regulation of the food processing industry are encouraged to attend.

Instructional materials (books, lectures, examinations) will be given in the English language. Attendees must be proficient in English to attend the school; there will be no additional tutoring given should attendees have difficulty comprehending the material.

## Course Instructors

**Diane M. Barrett**, Fruit & Vegetable Products Specialist, University of California, Davis (School Coordinator & Instructor)

**Linda J. Harris**, Food Microbiology Specialist, University of California, Davis

**Brad Shafer**, Research Associate, UC Laboratory for Research in Food Preservation & GMA

**Mark Deniston**, Research Associate, UC Laboratory for Research in Food Preservation

**Agency Representatives** - USDA, FDA, California Dept. of Health Services and the California League of Food Processors

## Course Agenda

### Day One

- Food Container Handling
- Microbiology of Thermally Processed Foods
- Acidified Foods
- Records for Product Protection

### Day Two

- Food Plant Sanitation
- Principles of Thermal Processing
- Process Room Instrumentation, Equipment and Operation
- Still Retorts – Pressure processing in Steam
- Hydrostatic Retorts – continuous container handling

### Day Three

- Still Retorts – Pressure processing with Overpressure
- Agitating Retorts – Continuous Container Handling
- Agitating Retorts – Discontinuous Container Handling
- Aseptic Processing and Packaging Systems
- Closures for Glass Containers

### Day Four

- Closures for Metal Containers
- Closures for Semi-rigid and Flexible Containers

# Better Process Control School Registration Form

## ENROLLING IS EASY!

**On-Line (Credit Card):** Use our secure on-line registration form at: [http://www.fruitandvegetable.ucdavis.edu/Cooperative\\_Extension\\_Short\\_Courses/Better\\_Process\\_Control\\_School.htm](http://www.fruitandvegetable.ucdavis.edu/Cooperative_Extension_Short_Courses/Better_Process_Control_School.htm)

**Credit card payment must be made using our secure on-line registration. No phone or fax enrollment is available.**

Companies sending multiple employees may pay by purchase order; email [zgates@ucdavis.edu](mailto:zgates@ucdavis.edu) for details.

**By Mail:** Complete this form and send it with your **check made payable to “UC Regents”** for \$685 to: Attn: Zann Gates (BPCS Registration), UC Davis Dept. of Food Science & Technology, One Shields Avenue, Davis, CA 95616

## REGISTRANT INFORMATION (for check payment only):

Name \_\_\_\_\_

Job Title \_\_\_\_\_

Company \_\_\_\_\_

Mailing Address (for your certificate to be mailed to you):  
\_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_

Zip Code \_\_\_\_\_ Country \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_

Email \_\_\_\_\_

I will need a **campus parking permit** for the class

Yes, I would like my name, company and contact details to be listed on the “**Networking Roster**” that is **distributed to all course attendees**.

## Payment Information

Enclosed is a **check payable to “UC Regents”** for **\$685**.