

Acidified Foods and Better Process Control School

June 21-24, 2010

LaSells Stewart Center • OSU Campus • Corvallis, Oregon



Audience

Supervisors of thermal food processing operations, acidified food processing operations, and food container closure operations.

Please note: The two-day course is for acidified foods processing and glass container closure operations only.

Purpose

Each processor of low-acid or acidified foods is required to operate with a certified supervisor on hand at all times during processing. This school provides the necessary training to certify supervisors of such processors.

Certification

The Oregon State University Better Process Control School is approved by the FDA and follows the prescribed course of instruction for certification. The **two-day course** addresses operations of acidified food processing systems, glass packaging systems and container closure inspection. In addition to the first two days, the **four-day course** addresses operations of retorts, low acid food processing systems, aseptic processing and packaging systems and container closure inspection.

Examinations are given for each section and are standardized by the Food Processors Institute with the approval of the FDA who specify 70% as a passing score.

The FDA receives a list of names of individuals who have passed the prescribed course. Participants who pass receive a certificate issued by Oregon State University. In addition they may provide a waiver to have their grades forwarded to their employer.

"I look forward to your participation in the first combined Acidified Foods and Oregon Better Process Control School, June 21-24, 2010."

Dr. Mark Daeschel

Department of Food Science & Technology
Oregon State University

Schedule Overview

2-Day Course: June 21 & 22

Day 1: 8:00-5:00

- Introduction
- FDA Presentation
- Chapter 2 Microbiology
- Chapter 3 Acidified Foods
- Chapter 5 Sanitation
- Chapter 6 Records

Day 2: 8:00-5:00

- Chapter 7 Thermal Processing Principles
- Chapter 8 Instrumentation
- Chapter 4 Container Handling
- Chapter 17 Closures for Glass Containers

4-Day Course: June 21-24

Days 1&2: 8:00-5:00 (schedule listed above)

Day 3: 8:00-5:00

- Chapter 9 Still Retorts - Steam
- Chapter 10 Still Retorts - Overpressure
- Chapter 11 Hydrostatic Retorts
- Chapter 12 Agitating Retorts - Continuous
- Chapter 13 Agitating Retorts - Discontinuous

Day 4: 8:00-5:00

- Chapter 14 Aseptic Systems
- Chapter 16 Closures for Metal
- Chapter 18 Closures for Flexible and Semirigid Containers

Tests will be given following the lecture and discussions of each chapter in the textbook. Passing grade is 70% or more correct answers.

Have Questions? Need More Information?

Program Content

Dr. Mark Daeschel, ph: 541.737.6519
mark.daeschel@oregonstate.edu

Registration Information

Debby Yacas, ph: 800.823.2357
deborah.yacas@oregonstate.edu

Acidified Foods and Better Process Control School

Location and Lodging Information

The Acidified Foods and Better Process Control School will be held June 21-24, 2010, at the LaSells Stewart Center on the Oregon State University campus in Corvallis, Oregon. *For Directions: oregonstate.edu/lasells/gettinghere.html*

Lodging is available at the Hilton Garden Inn at the rate of:

\$94.00 - Single or double (*plus lodging tax*)

A block of rooms is secured through May 31, 2010, at the Hilton Garden Inn. Please make your lodging reservation online at: tinyurl.com/BPCS-reservationsHGICorvallis

All room, tax, and incidental charges are the responsibility of each attendee.

The Hilton Garden Inn is located within walking distance of the LaSells Stewart Center.

For Directions: tiny.cc/directionsHGICorvallis

YOU MAY REGISTER BY MAIL, FAX, OR INTERNET:

MAIL:

Dept. of Food Science & Technology
Attn: Debby Yacas
Oregon State University
100 Wiegand Hall
Corvallis, OR 97331-6602

PLEASE NOTE: All fax and internet registrations must be immediately followed with payment. **Registration is not final and textbooks are not sent until payment is received.** Exams are given on textbook contents, so receipt of the textbook and advance study is advised.

FAX: 541.737.1877

INTERNET: oregonstate.edu/dept/foodsci/extservices/ext_index.htm

REGISTRATION FEES:

2-Day Course (*Acidified Foods School*) - \$350 4-Day Course (*Better Process Control School*) - \$600

Registering 2 or more from the same organization? ..receive a 10% discount. Call 800.823.2357 for details.

(registration fee includes handouts, refreshments, and lunch each day)

Checks payable to: OSU, Dept. of Food Science & Technology (*sorry, no credit card payments*)

Cancellation Policy - Cancellations are accepted and refunds issued (*less a \$50 processing fee*) if received on or before June 7, 2010, and textbook is returned in "like new" condition.

REGISTRATION FORM

Name _____ Date _____

Organization _____ Title _____

Address _____

City/State/Zip _____ Phone _____

Fax _____ Email _____

Amount Enclosed _____ Vegetarian Meal?

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