

EXPANDED BETTER PROCESS CONTROL SCHOOL

The processed food market in the US is expanding, and demand for all kinds of food is growing. Safety of the food supply is important and all processed foods sold in the US must meet safety standards established by the US Department of Agriculture (USDA) and the Food and Drug Administration (FDA). All companies which manufacture low acid and acidified shelf-stable foods for sale in the U.S. must operate with a certified supervisor on the premises.

This course is based upon the required Better Process Control School curriculum, but is expanded to provide additional information and experience for those less familiar with the US food industry and the requirements for entering the US market. It provides the most up-to-date information on the hazards of thermally processed foods and what the important issues are as recognized by the FDA. The course offers instruction that fulfills the FDA and USDA Good Manufacturing Practice (GMP) requirements to certify supervisors of retort operations, acidification and container closure evaluation operations during the canning of low acid and acidified foods.

In addition, the course will provide up-to-date information on changing US regulations, including US Customs requirements, concerning importation of processed food into the US, as well as hands-on experience in the laboratory.

Areas of Instruction

FDA and USDA -approved Better Process Control (BPC) schools must cover critical factors that supervisors must know when processing low acid and acidified foods. Participants seeking certification are required to attend a BPC school and pass examinations on these topics:

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

Participants seeking certification in specific processing systems must pass the respective examination following each presentation. Process systems offered for certification include:

Acidified Processing;
Still Retorts – Steam;
Still Retorts – Overpressure;
Hydrostatic Retorts;
Agitating Retorts – Continuous ;
Agitating Retorts – Discontinuous ;
Aseptic Processing and Packaging

Container closure systems include:

Glass containers, Metal containers,
Semi rigid and flexible containers

Following successful completion of the course, the participant's name, company affiliation, and a list of course sections certified will be reported to FDA and USDA along with verification to the employer if desired.

Course Structure

The course combines classroom instruction and discussion; field visits to food companies in the area and an introduction to laboratory work conducted at the university. Lab work will include some basic food microbiology techniques, package evaluation methods and operation of a retort. The field trips will be to a vegetable canning operation, a frozen food supplier of restaurants, a winery and a snack food operation.

It is **strongly recommended** that participants attend the Institute of Food Technologists (IFT) annual meeting and food expo in New Orleans, LA following this training. This meeting will include several hundred research presentations and more than 700 exhibitors of food ingredients, laboratory equipment and support services for the food industry. See <http://www.ift.org/cms/> for details.

The course fee for the full program in Tennessee is \$895. This includes tuition, class materials, and local field trips. Lodging (approximately \$70 single, \$35 double occupancy per day), mandatory medical insurance, and cost of travel to and from Knoxville are the responsibility of the sponsoring agency or the participant. Attendance at the IFT conference must be arranged separately by the participant or sponsoring agency. Applications should be received by June 1, 2005. Those received after this date will be reviewed on a space-available basis.

For further information, contact:
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The University of Tennessee Knoxville

Founded in 1794, the University of Tennessee (UT) is one of the nation's oldest universities. As a comprehensive, land-grant university with 26,000 students from every state in the U.S. and from more than 90 foreign countries, UT offers a variety of programs and services.

The Department of Food Science and Technology is dedicated to furthering the quality and safety of the food produced and consumed throughout the world. The educational program is recognized by the IFT and educates students in quality assurance, production, regulatory or research and development in the food industry. The research areas of the Department encompass food safety and microbiology, food preservation, sensory science, and physical/chemical properties of foods. Extension education efforts are directed toward all aspects of the food industry in Tennessee.

<http://foodscience.utk.edu/>

The Food Safety Center of Excellence was established by the University of Tennessee in December 2000. The center develops and evaluates strategies to destroy or control food-borne pathogens and reduce the occurrence of food-borne illnesses. Contributing to this work is a multi-disciplinary team of faculty in the Department of Food Science and Technology as well as scientists and educators from other departments, USDA, FDA, CDC, other universities and industry.

International Programs

Since the 1980s, International Programs for Agriculture and Natural Resources (IPANR) has arranged and conducted professional training and observation and study tours for more than 400 participants from more than 40 countries. In addition to food science-related programs, topics have included national park management, sustainable development, natural resource project planning and management, and ecotourism as well as traditional areas of agriculture. Also, through its UT partners, IPANR has presented programs on municipal management, health care, energy-related topics, and historic preservation.

**For more information on this and other courses organized by IPANR, visit our website: <http://ipanr.tennessee.edu>
Or e-mail us at rpdavis@utk.edu**

Faculty for course

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UT publication #

EXPANDED BETTER PROCESS CONTROL SCHOOL FOR INTERNATIONAL AUDIENCES

A Nine Day Intensive Training Program for Owners and Supervisors Of Food Processing Operations

6 – 14 July 2005

The University of Tennessee
Knoxville, Tennessee
U.S.A.

This training program will provide participants with the opportunity to obtain training, certified by the University of Tennessee, required for producing low-acid or acidified thermally processed food products for export into the US market. Participants will also visit American food processing companies and obtain hands-on experiences in a food microbiology lab and food processing pilot plant.

Department of Food Science and Technology
The University of Tennessee