

REGISTRATION

The registration fee for the Better Process Control School is \$700 per participant for the complete course. A reduced fee of \$625 will be charged to those only interested in Acidified Foods certification. This fee covers instructional materials, speaker expenses, lunch and coffee breaks. Lodging and other meals are not included.

Enrollment is limited to the first 60 students to send in their fee and the attached registration form. Other registrations will be returned to the sender promptly. All registrations must be received by September 22, 2017. A minimum of 40 students is necessary to conduct the course.

The course manual which includes the GMPs on low-acid and acidified foods, will be given to each participant at registration Monday morning. A confirmation email will be sent upon receipt of registration.

Please report to the Courtyard by Marriott at 8:30 a.m. on Monday, October 9, to obtain course materials, name tags, etc. All sessions will be held at the Courtyard by Marriott.

TAX DEDUCTION FOR EDUCATIONAL PURPOSES

SECTION 1.162.5 of the treasury regulations permits an income-tax deduction for educational expenses (registration fees and cost of travel, meals and lodging) undertaken to:

- 1) maintain or improve skills required in one's employment or other trade or business, or
- 2) meet express requirements of retention of employment, job status, or rate of compensation.

LODGING

For your convenience, 30 rooms have been blocked at the Courtyard by Marriott, 3939 State Highway 6 S, College Station, TX 77845. The rate is \$110 per night, single or double.

The cutoff date to reserve these rooms is September 22, 2017.

Please identify yourself as a TAMU Better Process Control School (code BET) participant when making your reservation by phone.

Call the Courtyard by Marriott at **979-695-8111** and refer to Group Code BET.

AIRLINE SERVICES

Bryan/College Station is serviced by the following commuter airlines:

- 1) United through Houston Intercontinental Airport (IAH), and
- 2) American Eagle through Dallas (DFW).

We are a 2-hour drive from Houston Intercontinental and a 4-hour drive from the DFW airport. The Austin airport (AUS) is also a 2-hour drive.

For additional information, contact

Dr. Al B Wagner Jr.
Extension Food Technologist
Texas A&M University - 2134
College Station, TX 77843-2134
(979) 845-7023
Fax: (979) 845-8906
a-wagner@tamu.edu

TEXAS A&M
AGRILIFE
EXTENSION

BETTER
PROCESS
CONTROL
SCHOOL

CONDUCTED BY THE
**TEXAS AGRILIFE EXTENSION
SERVICE**

COLLEGE STATION, TEXAS

CO-SPONSORED BY THE
**TEXAS FOOD PROCESSORS
ASSOCIATION**

OCTOBER 9-12, 2017

**COURTYARD BY MARRIOTT
COLLEGE STATION, TX**

BETTER PROCESS CONTROL SCHOOL
Courtyard by Marriott, College Station, TX 77845
October 9-12, 2017

REGISTRATION FEES: (check one) (TX Food Processors Assn. members get a \$100 discount)
_____ Only Acidified Food Certification.....\$625 _____ Acidified and Low-Acid Certification.....\$700

Please enroll the following person(s) in the Better Process Control School:

Name _____ Email _____
Name _____ Email _____
Company _____ Telephone _____
Street/Box _____ City, State, Zip _____
Method of Payment: _____ Check _____ Credit Card _____ Card Number: _____ Exp. _____

Please make checks payable to:
Texas Food Processors Assn.
Mail to:
Cindy Wise
Texas Food Processors Assn.
P.O. Box 341
College Station, TX 77841
or FAX to: 979-846-1752
cindy@tfpa.org

BACKGROUND

The Federal Food and Drug Administration published in the Federal Register, January 24, 1973, a regulation which detailed rules governing the canning industry. Section 128B,10 of that regulation requires all operators of retort, acidified, and aseptic processing and packaging systems as well as container-closure inspectors, to operate under the supervision of an individual who has satisfactorily completed a prescribed course of instruction at an FDA-approved school. This school also meets USDA guidelines.

Texas A&M University is an approved school, and will conduct training October 9-12, 2017. The course includes materials on the Good Manufacturing Practices (GMPs) for Low-Acid and Acidified Foods. The FDA has set certain requirements and guidelines for approved schools, to standardize the course.

COURSE SCHEDULE

The course will again be divided into two parts:

- 1) Acidified Foods
- 2) Low-Acid Food Certification

The first day will cover background materials, including an introduction to FDA regulations, microbiology, container handling, food plant sanitation, and record keeping.

Second-day discussions will be on glass-closure evaluation, theory of thermal processing, instrumentation, and acidified foods.

Those requiring the acidified foods certification only will be finished on Wednesday morning upon completion of the exams. The next day and a half will be devoted to detailed discussions of the various thermal processing systems. Thursday afternoon, the metal-closure evaluation section will be presented. After testing has been successfully completed, certificates will be awarded.

REQUIREMENTS FOR CERTIFICATION

The first two days of the course are required for all persons attending for certification. Those attending for certification on a specific thermal processing system or systems, or container-closure systems, are required to attend the sessions on those systems and to satisfactorily complete examinations on the subject matter.

EXAMINATION

A standard set of examination questions has been prepared by the Food Products Association with approval of the FDA. The FDA requires a score of 70 to pass. An examination is given after each session on a qualifying area such as still retort operations. Students are urged, however, to attend all sessions, even if they do not intend to take the examination. Fifteen examinations, consisting of 10 to 40 questions each, are given during the course.

CERTIFICATES

Certificates will be issued by Texas A&M University to all who attend and satisfactorily complete the prescribed course.

REPORTING

The FDA requires the names of certified individuals, the specific proficiencies in which they are certified, and their company affiliation. The names are not identified with examination grades; however, the school will inform an employer of the grade and relative standing achieved by each employee if the employee gives us a waiver. We may do this only if we have a signed waiver from the student.

FAILURES

Students who do not pass this class will have the opportunity to participate in another school at a reduced cost.