

# REGISTRATION FORM

January 2019 Better Process Control School

**Participant Information** (Please type/print all information and use a separate form for each registrant.)

Date: \_\_\_\_\_  
Name: \_\_\_\_\_  
Organization: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_  
State: \_\_\_\_\_ Zip Code: \_\_\_\_\_  
Phone: (    ) \_\_\_\_\_  
Fax: (    ) \_\_\_\_\_  
E-mail: \_\_\_\_\_

## Cost

Early bird registration Fee: \$850.00/person  
Regular Registration Fee: \$875.00/person

## Payment

Credit Card Payments

Click on [store.lsuagcenter.com/events](http://store.lsuagcenter.com/events)

Visa, Master Card, Discover and  
American Express credit cards accepted

or

Make check or money order payable to  
“**LSU AgCenter**” and submit with this registration form to the following address:

LSU School of Nutrition and Food Sciences  
Attn: Petrie Baker  
297 Knapp Hall  
110 LSU Union Square  
Baton Rouge, LA 70803  
E-mail: [pbaker@agcenter.lsu.edu](mailto:pbaker@agcenter.lsu.edu)

## Registration questions contact

Celika Murphy

[cmurphy@agcenter.lsu.edu](mailto:cmurphy@agcenter.lsu.edu)

## Lead Instructor

Dr. Charles Boeneke

[cboeneke@agcenter.lsu.edu](mailto:cboeneke@agcenter.lsu.edu)

## Course Description

The Better Process Control Schools (BPCS) certify supervisors of thermal processing systems, acidification, and container closure evaluation programs for low-acid and acidified canned foods. According to the FDA/USDA guidelines, each processor of low-acid or acidified foods must operate with a certified supervisor on hand at all times during processing.

To assist food industries in complying with the FDA/USDA regulations, a four-day Better Process Control School for supervisors of food canning plants is offered by the School of Nutrition and Food Sciences at Louisiana State University in conjunction with the FDA and the Grocery Manufacturers Association Science & Education Foundation (GMA SEF).

## Instruction

Instruction is given by members of the LSU AgCenter School of Nutrition and Food Sciences and by experts appointed by the FDA and GMA SEF.

Experience with nationally conducted Better Process Control Schools has shown that students benefit when the examination is given immediately following the lecture and group discussion for each subject covered in the course. Examinations will be graded as quickly as possible so that instructors are aware of the individual participant's understanding of the subject matter presented.

Opportunities will be provided by the staff during the four-day seminar for specific questions and/or clarifications, which may occur individually or collectively.

## Certification

Satisfactory completion of the course ensures that the participant is acquainted with:

- ◇ Those 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 operating procedures.
- ◇ The processing irregularities which must be dealt with using investigative and evaluative procedures which are adequate to prevent unsafe foods from entering the distribution channels.

## Registration

The registration fee is \$875 per person, which includes the cost of the manuals, certificate, materials, meals and coffee breaks.

**Advance registration is required. Space is limited, so please register early.**

If registered by Friday December 14, receive discount price \$850. Online registration closes **December 20**. Registration not guaranteed after this date. Cancellations before December 14, will be refunded in full minus processing fee, provided notification is received in writing or by telephone followed by written notification. A substitute from the original registrant's institution or company may attend the seminar.

## Contact Information

### Registration

Celika Murphy

[cmurphy@agcenter.lsu.edu](mailto:cmurphy@agcenter.lsu.edu)

### Lead instructor

Dr. Charles Boeneke

[cboeneke@agcenter.lsu.edu](mailto:cboeneke@agcenter.lsu.edu)

## CLASS SCHEDULE

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All class meetings will be held on LSU campus in Efferson Hall.

### Monday

- 7:30 a.m. Registration  
8:00 a.m. Welcome  
Microbiology  
Acidified Foods  
12:30 p.m. Lunch (*provided*)  
1:30 p.m. Principles of Thermal Processing  
Food Plant Sanitation  
Food Container Handling  
4:30 p.m. Make-Up Exams

### Tuesday

- 8:00 a.m. Records and Recordkeeping  
Process Room Instrumentation  
Still Retorts: Steam  
12:00 p.m. Lunch (*provided*)  
1:00 p.m. Still Retorts: Overpressure  
Hydrostatic Retorts  
4:30 p.m. Make-Up Exams

### Wednesday

- 8:00 a.m. Continuous Rotary Retorts  
Batch Agitating Retorts  
12:00p.m. Lunch (*provided*)  
1:00 p.m. Aseptic Processing  
Closures for Metal Containers  
4:30 p.m. Make-Up Exams

### Thursday

- 8:00 a.m. Closures for Glass Containers  
Closures for Semi-Rigid and  
Flexible Containers  
Closing Remarks  
Awarding of Certificates

## CLASS CANCELATION

The University reserves the right to cancel or postpone any course activity due to insufficient enrollment or other unforeseen circumstances.

If the short course is cancelled or postponed, the University will refund registration fees, but cannot be held responsible for other costs, charges, or expenses, including cancellation/exchange charges assessed by airlines or travel agencies.

## TRAVEL & ACCOMMODATIONS

Please make lodging arrangements directly with the hotel of your choice.

Information on hotels can be found at the following link:  
[http://www.campustravel.com/university/lsu/visit\\_lsu.html](http://www.campustravel.com/university/lsu/visit_lsu.html)

The **Baton Rouge Metropolitan Airport** is approximately 10 miles north of the city. Allow 30-45 minutes for travel time.

The **New Orleans International Airport** is approximately 60 miles south of Baton Rouge. Allow two hours for travel time.

LSU AGCENTER  
SCHOOL OF NUTRITION AND FOOD SCIENCES  
297 KNAPP HALL  
110 LSU UNION SQUARE  
BATON ROUGE, LA 70803  
PHONE: (225)578-5207

# Better Process Control School



LOUISIANA STATE UNIVERSITY  
EFFERSON HALL  
BATON ROUGE, LA

January 7-10, 2019

Sponsored by:  
**LSU AgCenter**  
**School of Nutrition and Food Sciences**  
In cooperation with  
**GMA SEF**  
**Food and Drug Administration**  
**Southern University Agricultural Center**