22-25 April 2019

BETTER PROCESS CONTROL SCHOOL

Output of this training will be highly qualified personnel understanding and competent in correct and adequate thermal processing and safety aspects of thermally processed packaged food products. Attendees who pass the designated exam will receive BPCS certificate issued by GMA (training approved by USFDA)

Registration Information

BPCS is comprised of several modules, each supplemented by a chapter from the Canned Foods manual.

- **3 Days BPCS**
  Chapters 1 - 8 (Acidified)
- **Practical Session**
  Thermal Process Evaluation

Location:
SEAFAST Center
Jl. Ulin no. 1
Kampus IPB Darmaga, Bogor

Training Package

3 Days BPCS
1 Day Practical Session

Chapters 1 - 8 (Acidified)
+
Practical Sessions of Thermal Process Evaluation

Fee* **IDR 5.000.000**

*Fee includes BPCS handbook

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Visit us : http://seafast.ipb.ac.id

SEAFAST CENTER · PUSAT UNGGULAN IPTEKS PERGURUAN TINGGI · FDA U.S. FOOD & DRUG ADMINISTRATION · GMA Science and Education Foundation

SEAFAST Center - Bogor Agricultural University

A training program for the processed food industry

To prepare industry practitioners and help companies meet federal regulations, the GMA Science and Education Foundation (SEF) promotes the Better Process Control Schools (BPCS) throughout the year. The course is beneficial to personnel in plants that pack and thermally process low-acid foods and acidified foods in hermetically sealed containers. Since 2009, GMA SEF has been recognized by the U.S. Food and Drug Administration (FDA) with the authority to conduct on-site BPCS courses in companies. In addition, GMA SEF partners with accredited institutions around the world to deliver scheduled programs throughout the year.

Many details to learn & more than one training option

Training is typically delivered by two instructors (University Professor and/or recognized Process Authority). BPCS training can run from two to four days depending on the amount of materials covered. In order to receive a certificate of completion, attendees must complete and passbased on a plant's needs. These chapters primarily co 7 required chapters. There are 10 additional chapters that can be used to customize each school ver equipment specific to the process as well as processing methods.

Advancement in abilities & compliance with regulations

The FDA regulations in 21 CFR 108, 113, and 114 became effective May 15, 1979, requiring that each processor of low-acid or acidified foods operate with a certified supervisor on hand at all times during processing. These regulations are designed to prevent public health problems in low-acid and acidified canned foods. The BPCS course also meets U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) regulations 9 CFR 318.300 and 381.300 for thermally processed meat and poultry products implemented on June 19, 1987. The BPCS subject areas include thermal processing system operations, microbiological food safety, equipment operations, and acidification and container closure evaluation programs for low acid and acidified canned foods.

Who should attend Better Process Control Schools

The BPCS program is an important and valuable educational opportunity for mid-level managers and employees of food processing plants that utilize thermal processing. The course is an excellent platform to improve food safety training for food safety and quality assurance personnel, individuals who work with canned and flexible packaged food products, academia, and government auditors and inspectors.

Thermal process evaluation

In addition to BPCS course, SEAFAST Center also offers thermal process evaluation. Thermal process evaluation, also known as process determination, is the science of determining the F-value (heat adequacy) for a given combination between process time and heating temperature or vice versa. Mastering the knowledge on heat distribution and penetration (esp. parameters related to heating curve), one will also be able to determine the effect of altering the can size or the temperatures on the F-value. Therefore, it is of importance especially for ensuring the safety of sterilized canned and packaged products.

Course Content

1. Introduction
2. Microbiology of Thermally Processed Foods
3. Principles of Acidified Foods
4. Principles of Thermal Processing
5. Principles of Food Plant Sanitation
6. Food Container Handling
7. Records and Recordkeeping
8. Equipment, Instrumentation and Operation for Thermal Processing Systems

- Practical Session of Thermal Process Evaluation

Payment should be made by bank transfer to: Bank BNI Cabang Bogor
On behalf of Rektor IPB cq SEAFAST LPPM
Account No. 3895248 SWIFT Code : BNINIDJABGR

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