

## Registration Form

### 2012 Better Process Control School

#### 1. 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: \_\_\_\_\_

#### 2. Cost

Individual Registration Fee: \$550.00/person

Group Registration Fee: \$495.00/person\*

*\*Available only when 3 or more persons from the same company register at the same time.*

#### 3. Payment

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

LSU Department of Food Science  
Attn: Ashley Bond Gutierrez  
111 Food Science Building  
Baton Rouge, LA 70803  
Ph: (225) 578-5207  
Fax: (225) 578-5300  
E-mail: [ABond@agcenter.lsu.edu](mailto:ABond@agcenter.lsu.edu)

or

Credit Card (circle one)

Master Card    Visa    AmEx  
Card # \_\_\_\_\_  
Expiration Date \_\_\_\_\_  
Amount \$ \_\_\_\_\_  
Name on Card \_\_\_\_\_  
Signature \_\_\_\_\_  
Date \_\_\_\_\_

## Class Cancellation

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.

#### Suggested hotels include:

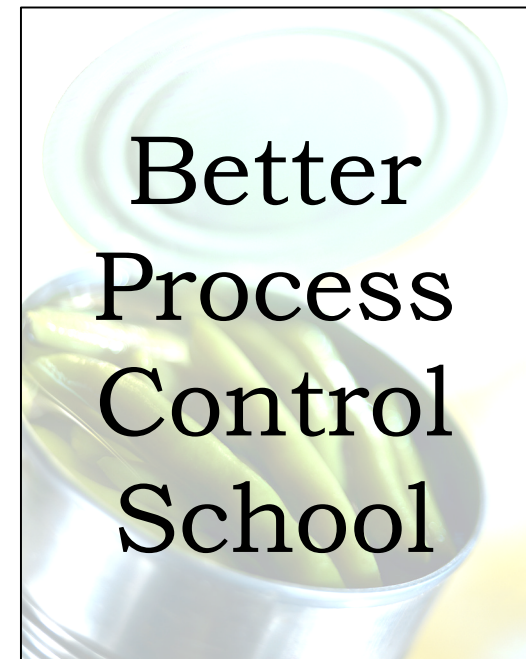
LSU Faculty Club (on campus)  
Courtyard by Marriott  
La Quinta  
Comfort Suites  
Holiday Inn Select

Information on these & other hotels can be found at the following link:

<http://www.lsu.edu/visitors/hotels.html>

The **Baton Rouge Metropolitan Airport** is approximately 10 miles north of the city. Allow 30-45 minutes for travel time. Flights out of this airport on July 6<sup>th</sup> should be booked for 2:00pm or later.

The **New Orleans International Airport** is approximately 60 miles south of Baton Rouge. Allow two hours for travel time. Flights out of this airport on July 6<sup>th</sup> should be booked for 4:00pm or later.



Louisiana State University  
214 Efferson Hall  
Baton Rouge, Louisiana  
July 16-19, 2012

*Sponsored by:*  
*LSU AgCenter Department of Food Science*  
*In cooperation with*  
*GMA SEF*  
*Food and Drug Administration*

## 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 Department of Food Science 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 Department of Food Science 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 \$550 per person, which includes the cost of the textbook, certificate, materials, lunches, and coffee breaks.

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

A 10% group registration discount is available when three (3) or more persons from one company register for the course at the same time. To register, complete the registration form and mail with fee to the address indicated **no later than July 6, 2012**. Cancellations before July 6, 2012, will be refunded in full at no cost to the registrant, 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.

## Class Schedule

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

### Monday, July 16

- 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, July 17

- 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, July 18

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

### Thursday, July 19

- 8:00 a.m. Closures for Glass Containers
  - Closures for Semi-Rigid and Flexible Containers
  - Closing Remarks
  - Awarding of Certificates
- 12:30 p.m. Class adjourns