Better Process Control School
Acidified and Low-Acid Canned Foods

Class size limited to 25 participants (first come first serve basis). **Last day to register is April 29, 2019.**

The Better Process Control School is a 2- or 4-day school designed for manufacturers of shelf-stable, acidified, and low acid foods. FDA regulations in 21 CFR 108, 113, and 114 require that acidified and low acid food manufacturers operate with a certified supervisor on hand at all times during production. This BPCS also meets U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) regulations 9 CFR 318.300 and 381.300 for shelf-stable, thermally-processed meat and poultry products.

**Instructors**

Dr. Scott Whiteside  
Professor, Clemson University, Department of Food, Nutrition and Packaging Sciences

Dr. Ron Thomas  
Professor Emeritus, Clemson University, Department of Food, Nutrition and Packaging Sciences

**Price Includes**

- Breaks, lunches, and other course materials.

**Sign Up At:**
https://secure.touchnet.net/C20569_ustores/web/classic/product_detail.jsp?PRODUCTID=3464

**May 6-9, 2019**  
8:30 AM - 5:00 PM

Clemson Applied Technology Building  
511 Westinghouse Rd  
Pendleton, SC 29670

$600 Acidified Foods, Monday & Tuesday  
$950 Low Acid Canned Foods, Monday-Thursday

Contact:  
Adair Hoover  
cpope@clemson.edu

Should you require special accommodations due to a disability, please notify our office ten days prior to the event.

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