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 October 15, 2018.

The Better Process Control School is a 2-4 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=3176

We are already planning for a class in May, 2019. Sign up here:
https://secure.touchnet.net/C20569_ustores/web/classic/product_detail.jsp?PRODUCTID=3464

October 22-25, 2018
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:
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Should you require special accommodations due to a disability, please notify our office ten days prior to the event