

Four days are required for the complete course of instruction and examinations.

Topics include:

Microbiology*

Acidified Foods

Thermal Process Principles*

Food Plant Sanitation*

Food Container Handling*

Record Keeping*

Instrumentation*

Still Retorts – Steam

Still Retorts – Overpressure

Continuous Retorts

Discontinuous Agitating Retorts

Hydrostatic Retorts

Aseptic Systems

Retortable Flexible Containers

Glass Closures

Metal Closures

One closed-book exam will be given for each subject. A minimum score of 70 is required to pass each exam. The six required units (*) must be passed to earn a certificate; other units are optional but may be required by your employer.



The Better Process Control School provides the canning industry with qualified personnel to meet FDA and USDA regulations.

All processing of thermally processed low-acid or acidified foods which are packaged in hermetically-sealed containers must have certain critical operations supervised by a qualified person.

Better Process Control School trains individuals to supervise these critical operations.

CALL OR VISIT OUR WEBSITE FOR MORE INFO:

Technical questions:
Dr. Barbara Ingham
Phone (608) 263-7383

Registration information:
CALC Conference Services
Phone (608) 263-1672
Fax (608) 262-5088
www.foodsafety.wisc.edu

FDA- and USDA-Approved

University of Wisconsin

Better Process Control School March 5-8, 2012



Union South
University of Wisconsin
1308 W. Dayton Street
Madison, WI 53715
Course Registration and
Information:
www.foodsafety.wisc.edu

FDA- and USDA-Approved

Registration fee. The registration fee is \$725*, and includes the cost of the course manual *Canned Foods: Principles of Thermal Process Control, Acidification and Container Closure*. **All students are required to read the manual before attending the School.** Students needing a manual in Spanish must check the appropriate box on the enrollment form. Likewise, students needing Spanish-language exams must indicate so on registration.

Changes to registration. Substitutions may be made up to one week prior to the start of the school. **Refunds**, less a \$200 processing fee, will be offered up to two weeks prior to the start of the school. No refunds will be given for **cancellations** received less than two weeks prior to the start of the school.

Deadline. Early registration deadline is **Monday, February 20, 2012.** *An **additional fee of \$175** will be added to registrations received after the deadline.



Better Process Control School will be held at Union South, the newly rebuilt gathering space on the beautiful UW-Madison campus from March 5-8, 2012.

Check-in begins at 7:30 am on Monday, March 5, with class beginning promptly at 8:00 am. Class each day will run from 8:00 am until approximately 5:00 pm. The cost of the program includes instructional materials and fees, coffee and pastries on Monday during check-in, breakfast Tuesday-Thursday, and lunch Monday-Thursday.

Register online www.foodsafety.wisc.edu or send check (made payable to UW-Madison), money order or credit card information (Visa, Mastercard, American Express, Discover) along with enrollment form to CALS Conference Services, 640 Babcock Drive, Madison, WI 53706. Fax: (608) 262-5088. Questions? Call (608) 263-1672.

Lodging. Lodging is not included in the registration fee. Rooms have been reserved at the **Wisconsin Union Hotel** adjacent to Union South. Set in the heart of campus, this new 60 room eco-conscious boutique is nestled between the Computer Sciences & Statistics Building and Engineering Hall on the south side of the UW-Madison campus, just across Campus Drive from the Wisconsin Institutes for Discovery. www.union.wisc.edu/wuhotel.htm

Rate for single/double occupancy \$124.00 per night; rate to include parking. To book a room for your stay in Madison, please call 608-263-2600. Please mention Group Code: Better when making your reservation. Rooms will be held until **February 4, 2012.**

Parking. Parking on campus is limited. For those commuting to Better Process, contact **Transportation Services** to obtain parking information during the school <http://transportation.wisc.edu/>.

