

Registration fee. The registration fee is \$725* and includes the cost of the updated 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.** Spanish-language manuals are not available. Students preferring Spanish-language exams may indicate so at the time of registration.

Changes to registration. Substitutions may be made up to **one week prior** to the start of the school. **Refunds**, less a \$150 processing fee, will be offered up through the early registration deadline (April 15). No refunds will be given for **cancellations** received after April 15.

Deadline. Early registration deadline is **Monday, April 15, 2019. An additional fee of \$175** will be added to registrations **received** after the deadline (total \$900). *Cost is \$625 per person when 2 or more register from the same company at the same time.



Better Process Control School will be at the Pyle Conference Center April 29 – May 1, 2018. The Pyle Conference Center is located along the Lake Mendota shoreline in the heart of the UW-Madison campus.

Check-in begins at 7:00 AM on Monday, April 29, with class beginning promptly at 7:45 AM and running until 5:00 PM. Training will run 7:30-5:00 PM on Tuesday and Wednesday. Program cost includes instructional materials and fees, coffee and pastries on Monday during check-in, breakfast Tuesday-Wednesday, lunch Monday-Wednesday and breaks. Dietary preferences should be listed on the registration form.

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 UW-Madison Conference Centers, 702 Langdon Street, Madison, WI 53706. Fax: (608) 265-3163. Questions? Call (608) 262-2451.

Lodging. Lodging is not included in the registration fee. Due to a number of conferences taking place the week of Better Process, a room block is not available in the downtown area. The **Greater Madison Chamber of Commerce** has a link to hotels in Madison and the surrounding area: <http://member.greatermadisonchamber.com/list/category/hotels-lodging-resorts-845> Hotels in the UW-campus area include:

DoubleTree by Hilton	608-251-5511
Graduate Madison	608-257-4391
Hilton (Monona Terrace)	608-255-5100
Hotel Red	608-819-8228

Attendees may wish to consider surrounding areas of Middleton and Fitchburg as locations for affordable lodging within an easy drive of campus.

Parking. There is **no** on-campus parking. There is city parking located two blocks from the Pyle Center at the Lake Street parking ramp for those driving to the training site.



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:
UW-Madison Conference Centers
Phone (608) 262-2451
Fax (608) 265-3163
www.foodsafety.wisc.edu

FDA- and USDA-Approved

University of Wisconsin and
Midwest Food Products
Association

FDA Better Process
Control School
April 29 – May 1,
2019



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University of Wisconsin
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