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:
Extension Conference Centers
Phone (608) 265-9585
Fax (608) 265-3163
www.foodsafety.wisc.edu

FDA- and USDA-Approved

University of Wisconsin and Midwest Food Processors Association
Better Process Control School
March 16-19, 2015

Pyle Center
University of Wisconsin
702 Langdon Street
Madison, WI 53706
Course Registration and Information:
www.foodsafety.wisc.edu

FDA- and USDA-Approved
Lodging. Lodging is not included in the registration fee. A limited number of rooms have been reserved at the DoubleTree by Hilton located 4 blocks from the Pyle Center at 525 West Johnson Street. The hotel offers complimentary WiFi throughout and a 24-hour business center and fitness center. The Badger-land Bar & Grill is located onsite.

Rate for single/double occupancy is $149.00 per night, includes free parking and shuttle service to/from airport and Pyle Center. To book a room, please call 608-251-5511. Online reservations: http://doubletree.hilton.com/en/dt/gro ups/personalized/M/MSNDTDT-BPC-20150315/index.jhtml Please mention Group Code: BPC. Rooms will be held until February 15, 2015.

Parking. There is city parking located two blocks from the School at the Lake Street parking ramp for those driving into Madison each day.

Registration fee. The registration fee is $725*, and includes the cost of the new 2015 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 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 (Feb. 14). No refunds will be given for cancellations received after February 14.

Deadline. Early registration deadline is midnight on Saturday, February 14, 2015. *An additional fee of $175 will be added to registrations received after the deadline (total $900).

Better Process Control School will be held at the Pyle Conference Center March 16-19, 2015. The Pyle Conference Center is located along the beautiful Lake Mendota shoreline in the heart of the UW-Madison campus and one block from State Street and the newly remodeled Memorial Union and Terrace.

Check-in begins at 7:30 am on Monday, March 16, with class beginning promptly at 8:30 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, lunch Monday – Wednesday, and all morning and afternoon breaks.

Register online www.foodsafety.wisc.edu or send check (made payable to UW-Extension), money order or credit card information (Visa, Mastercard, American Express, Discover) along with enrollment form to Extension Conference Centers, 702 Langdon Street, Madison, WI 53706. Fax: (608) 265-3163. Questions? Call (608) 265-9585.