Acidified Foods Processing and Packaging
Better Process Control School
For North Carolina Entrepreneurs
Packaging in Glass and Plastic Containers

October 9-11, 2013
Holiday Inn Asheville
Biltmore West
435 Smokey Park Hwy
Asheville, North Carolina

sponsored by
• Department of Food, Bioprocessing and Nutrition Sciences
  North Carolina State University
in cooperation with
• Food and Drug Protection Division,
  North Carolina Department of Agriculture and Consumer Services
WHO IS REQUIRED TO ATTEND?

This school is intended for and directed at the level of operating supervisors of acidified foods processing and packaging systems in acidified food establishments.

The course includes instruction on acidified foods. It will qualify commercial operators of plants producing acidified foods (fresh packed pickles, acidified peppers, pickled eggs, salsa, etc.) to meet the requirements of the umbrella GMP and the specific GMP for acidified foods (21 CFR Part 114).

By definition, an "operating supervisor" is a person who is in the plant at the time product is processed and packaged. The operating supervisor is responsible for the use of adequate pH and time and temperature processes for rendering the product safe and for proper record keeping and control programs which will detect deviations from safe operating procedures.

The operating supervisor may be the same person who conducts the processes and controls. However, each operation during each hour of plant operation must be under the supervision of a person who has been certified as having satisfactorily completed an approved course of instruction. In determining the number of persons to be certified, company management must consider the number of operating shifts per day, vacations, sick leave replacements, and other situations such as promotions and transfer of certified supervisor personnel.

BETTER PROCESS CONTROL SCHOOL

Food Processors Institute instructional materials and exams will be used for the Better Process Control School. Only sections related to certification in Acidified Foods Processing and Packaging for glass or rigid plastic containers will be covered.

GENERAL INFORMATION

Registration is October 9 from 8:00 – 9:00 am. Class hours are daily 9:00 am – 5:30 pm. Help sessions and demonstrations may be scheduled for evening hours, depending on need. This program is intended for those persons with an interest in Acidified Foods Processing and Packaging. It emphasizes the technology associated with acidified foods packaged in glass or rigid plastic containers.

EXAMINATIONS

Examinations will be given after each session. Students must pass with 70% correct. Make-up exams will be allowed for all sections the following morning. Any student who is failing three different exams may not participate in make-ups.

To be certified, attendance at ALL sessions and passing of ALL examinations given during that period are mandatory. Those passing the examinations given during the school will be certified as supervisors under 21 CFR, Sections 108.25 (f) (Acidified Foods) and 114.10 (Acidified Foods).

REGISTRATION

Registration fee is $450.00 per person. The registration includes: workshop attendance, three lunches, refreshment breaks, and all manuals. Lodging is not included in the registration fee.

The school will be limited in size for maximum effectiveness, and registrations will be accepted in the order they are received with a preference given to North Carolina entrepreneurs. Registration fees will not be refunded. Substitutions may be made at any time.

ACCOMMODATIONS

A block of rooms have been reserved for this workshop with a special rate of $72.00 per night. Ask for the NC State block of rooms when making your reservation to receive the discounted rate.

Holiday Inn - Asheville, West
435 Smokey Park Hwy
Asheville, NC
1-800-678-2161 • www.holidayinnbilmington.com

DIRECTIONS

From I-40 West take exit 44 for US-19/US-23 toward West Asheville/Enka-Candler. Turn right onto US-19 S/US-23 S. In 0.3 miles is the Holiday Inn Asheville West located on the right.

Registration Questions:
Lisa Gordon, Dept. of FBNS
919-515-2760 or lisa_gordon@ncsu.edu

Technical Questions:
Fletcher Arritt, Ph.D., Dept. of FBNS
919-513-0176, fletcher_arritt@ncsu.edu
Acidified Foods Processing and Packaging Better Process Control School
October 9-11, 2013
Registration Deadline Is October 2, 2013

Fee: $450.00 per person
Check or credit card information must accompany registration.
Class size may limit late registrations.

Please use a separate form for each participant

Name ________________________________________________________________
Title/Position __________________________________________________________
Company ______________________________________________________________
Work Address ___________________________________________________________
City _________________________________________________________________
State ___________________________ Zip Code ______________________________
Work Phone __________________________ Fax ________________________________
Email _________________________________________________________________

To pay by check:
Make check payable to: North Carolina State University
Please write the name of the participant(s) on the face of the check.

To pay by credit card:
Please charge $ _________________ to my credit card.
For multiple registrations list names: ____________________________________________
Circle one: MasterCard VISA Discover
Card # _________________________________________________________________
Expiration Date: _________________________________________________________
Name as it appears on card: ________________________________________________
Signature: _______________________________________________________________

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