Better Process Control School

Hampton Inn & Suites - 28th Ave
18850 28th Ave S, SeaTac, WA 98188
February 5th to 6th, 2024 or February 5th to 8th, 2024

<u>Visit our website</u> to register or for more information address or QR Code:
https://foodprocessing.wsu.edu/extension/training/bpcs/



Anticipated Schedule

(Subject to change as needed)

The **two-day course** includes the following subjects: \$485.00

- FDA Presentation
- Chapter 1 Introduction
- Chapter 2 Microbiology
- Chapter 3 Sanitation for Retorts and Atmospheric Cookers
- Chapter 6 Closures for Glass and Twist-Off Plastic Containers
- Chapter 8 Introduction to Thermal Processing

Chapter 15 - Mild Thermal Processing

The **four-day school** includes all the above subjects plus the following: \$625.00

If time allows, covered at the end of day 2. If time does not allow, then starting on Day 3:

- Chapter 5 Closures for Double Seamed Metal and Plastic Containers
- Chapter 7 Flexible and Semi-rigid Containers

Day 3 & 4

- Chapter 4 Sanitation for Continuous Systems
- Chapter 9 Retort Equipment & Operation
- Chapter 10 Batch Saturated Steam Retorts: Still & Agitation
- Chapter 11 Continuous Rotary Retorts
- Chapter 12 Still & Agitating Retorts that Process with Overpressure
- Chapter 13 Hydrostatic Retorts
- Chapter 14 Aseptic Processing and Packaging Systems

Questions about the Better Process Control School content should be directed to Girish Ganjyal, Washington State University Extension Food Processing Specialist, at T: 509-335-5613 or E: girish.ganjyal@wsu.edu

Question about registration should be directed to Cathy Blood, Washington State University Extension Event Coordinator, at T: 509-335-2845 or E: blood@wsu.edu



^{**}Please study the material before the start of the class. This will help with passing the exams.** Tests will be given following the lecture and discussions of each chapter in the text. Passing grade is 70% or more correct answers.