

Better Process Control School

King Mongkut's University of Technology Thonburi (KMUTT) will be conducting a **Better Process Control School (BPCS)** on June 18-22, 2013 in Bangkok, Thailand. Attendance and successful completion of the course satisfies the requirements of USFDA's low-acid canned food (LACF) and acidified food (AF) regulations.

Background

This will be the seventh BPCS to be conducted in Thailand. Its prime objective is to assist the low-acid and acidified canned food industries to achieve international food safety and public health standards for processed food through technical training programs. Under the US-FDA's GMP Regulations, each processor of low-acid and acidified foods must operate with a certified supervisor on hand at all times during processing. The School satisfies the training requirements specified in both the US-FDA and USDA regulations. The School will indeed assist in facilitating the export of Thai canned food products to the United States, as well as other countries.

Who Should Attend?

Operating supervisors of plants processing **low-acid canned food** products, especially those who export to the United States market or elsewhere, should attend the BPCS.

The U.S. regulations promulgated for thermally processed low-acid and acidified foods are some of the strictest in the world. Application of the principles and practice covered in these regulations to the manufacturing of other food products, such as

acid foods, will also serve to increase the safety of these food products.

Senior and Middle plant management as well as **Plant quality control personnel** can also benefit from the offered course of instruction.

This course is also targeted for government regulatory personnel who have responsibility to enforce the related regulations to the above types of food.

Since the number of participants is limited to about 100, only 25% of the seats will be available for non-industrial personnel.

Course of Instruction and Examinations

The BPCS short course consists of lectures, discussions and examinations. All BPCS subjects will be covered. The examination on each subject covered in the course of instruction will be given immediately following the lecture and group discussion for that subject and graded as quickly as possible so that participants are aware of their position in the course. There will be a break with refreshments after each exam.

TENTATIVE PROGRAM

Tuesday, June 18th (8:00 a.m. – 5:00 p.m.)

- Registration
- Opening Ceremony
- Statement of Objectives
- Overview of Federal Regulations of LACF/AF
- A • Microbiology of Thermally Processed Foods
- B • Principles of Acidified Foods
- C • Principles of Thermal Processing

Wednesday, June 19th (8:00 a.m. – 5:00 p.m.)

- D • Principles of Food Plant Sanitation
- E • Food Containers Handling
- F • Records and Recordkeeping
- M • Aseptic Processing and Packaging Systems

Thursday, June 20th (8:00 a.m. – 5:30 p.m.)

- G • Equipment, Instrumentation, and Operation for Thermal Processing Systems
 - H • Still Steam Retorts
 - I • Still Retorts Processing with Overpressure
 - J • Hydrostatic Retorts
 - L • Batch Agitating Retorts
 - Study period for make up exams and exam re-takes
- (5:30 p.m. – 6:30 p.m.)

Friday, June 21st (8:00 a.m. – 5:15 p.m.)

- K • Continuous Rotary Retorts
- N • Closure for Double Seamed Metal and Plastic Containers
- O • Closures for Glass Containers

Saturday, June 22nd (8:30 am – 2:00 pm)

- P • Closures for Semi-rigid and Flexible Containers
- Review Session for Make-up Exams
- Closing Ceremony

Program Instructors

- Dr. Tipaporn Yoovidhya
School Administrator, KMUTT
- Thai Instructors: Experts from Thailand's Academic and Research Institutions and Industries

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A participant desiring certification as a supervisor of a **thermal processing system or systems** must attend the lectures and satisfactorily pass the examinations in subjects A, C, D, E, F and G plus subjects H, I, J, K, L, M or B, depending on the type of processing system(s) to be supervised.

A participant desiring certification only as a supervisor of **container closures inspection** is required to attend the lectures and satisfactorily pass the exams in subjects A, C, D, E, F and G plus subjects N and/or O and/or P, depending on the type of closure to be inspected.

All participants are nevertheless encouraged to certify themselves in all delivered topics.

Certification

It is the responsibility of KMUTT to identify to the USFDA the names and employers of those who satisfactorily completed this course of instruction and to identify which thermal processing systems and/or container closure operations have been completed. The certificates will list the subjects taken and passed and will be mailed to each person who successfully completed the course. This should take approximately 10–12 weeks. Unsatisfactory completion of any portion of the course will not be reported to the USFDA.

Language of Instruction

The course will be conducted **in Thai**. The materials used for presentation, textbook and exams will be in English. There will be local experts to assist in translation of the exam papers. The exam in Thai version will be presented simultaneously through an overhead projector during the exam periods.

Registration

The registration fee for BPCS is **15,900** Baht per person. The fee includes the cost of instruction, textbook, lunches and refreshments.

The registration deadline is May 10, 2013. Please complete and return a registration form with payment by May 10, 2013 to:

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King Mongkut's University of Technology Thonburi
Bangmod, Tungkru, Bangkok 10140, Thailand
Tel.: (66-2) 470-9245, 470-9244
Fax: (66-2) 470-9240
Email: ratree.ins@kmutt.ac.th

Since the course schedules are intensive, textbook will be mailed by May 30, 2013 to all paid registrants, so that the book may be studied beforehand. Late enrollment may be accepted after May 10th. However, the textbook will only be provided at the time of the course, not beforehand.

Cancellation Policy

In the event of cancellation, no fee will be refunded. However, the textbook will be sent to an applicant. A substitute from an original registrant's organization will be allowed, providing that notification is received on or before May 30, 2013.

For More Information

For program contents, please contact:

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For supervisors of low-acid and acidified food processing



June 18-22, 2013

Siam@Siam Design Hotel and Spa
Rama 1 Road, Patumwan, Bangkok

Organized by:

King Mongkut's University of Technology Thonburi (KMUTT)

In cooperation with:

- US Food and Drug Administration (USFDA)
- Food Processor Institute of the United States