

BETTER PROCESS CONTROL SCHOOL-ACIDIFIED FOODS ONLY — Registration Form— Sept.9-10, 2010
New Mexico State University in Las Cruces, New Mexico

Registration fee: \$400-Early fee or \$450.-Late fee-two weeks prior to course. Includes the textbook, instruction, and testing. Lunch and breaks are also included. To register, complete the information below and return with registration fee to: ATT: Nancy Flores, Extension Food Technology Program, MSC-3AE, Cooperative Extension Service, New Mexico State University, P.O. Box 30003, Las Cruces, NM 88003-8003. **Checks should be made payable to: New Mexico State University.**
For further information: CALL (575) 646-2198, FAX (575) 646-1889, or e-mail glorhern@nmsu.edu.

NO REFUNDS will be available.

LAST NAME: _____ FIRST NAME: _____
Company: _____
Address: _____
City _____ State: _____ ZIP: _____
Bus. Phone /FAX: _____ Email: _____ TOTAL: \$ _____

<http://www.nmsu.edu/General/Maps/1a.html>

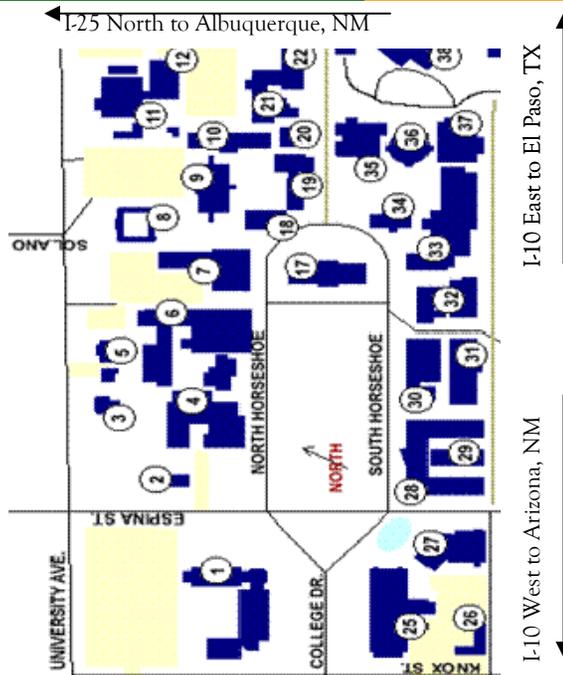
TO REGISTER CONTACT:

Gloria Hernandez, Extension Home Economics
New Mexico State University
Phone: (575) 646-2198
FAX: (575) 646-1889
Email: glorhern@nmsu.edu



If you are an individual with a disability who is in need of an auxiliary service to participate in this event, please contact Nancy Flores at least one week prior to the event..

New Mexico State University is an equal opportunity employer. All programs are available to everyone regardless of race, color, religion, gender, age disability, or national origin. New Mexico State University and the U. S. Department of Agriculture cooperating.



New Mexico State University

Gerald Thomas Hall
Social Living Center-Room 330
940 College Drive
Las Cruces, New Mexico 88003

PRESENTS A

**BETTER PROCESS
CONTROL SCHOOL
(BPCS)
ACIDIFIED FOODS
ONLY**

September 9-10, 2010

Limited Seating

Sponsored by New Mexico State University,
U.S. Food and Drug Administration and the
GMA Science and Education Foundation.

NEW MEXICO STATE UNIVERSITY
BETTER PROCESS CONTROL SCHOOL
ACIDIFIED FOODS ONLY
SEPTEMBER 9-10, 2010
GERALD THOMAS HALL-ROOM 330
LAS CRUCES, NEW MEXICO

The Better Process Control Schools (BPCS) certify supervisors of thermal processing systems, acidification, and container closure evaluation programs for low-acid and acidified canned foods. Each processor of low-acid or acidified foods must operate with a certified supervisor on hand at all times during processing.

FDA's regulations in 21 CFR 108, 113, and 114 became effective May 15, 1979. These regulations are designed to prevent public health problems in low-acid and acidified low-acid canned foods. The BPCS provide the practical application of the principles set forth by these regulations. These FDA regulations also apply to low-acid canned pet foods.

Similar regulations and training requirements, 9 CFR 318.300 and 381.300 for thermally processed meat and poultry products, were implemented by the U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) on June 19, 1987.

This school satisfies the training requirements specified in both the FDA and USDA regulations for ACIDIFIED FOODS ONLY. It is designed to provide additional information and focus on critical issues that affect acidified foods production.

FEES — An EARLY registration fee of \$ 400. per person OR \$450. LATE fee (two weeks prior to course) covers this two-day Acidified Foods program.

Registration fee includes textbook, instruction and testing, lunch and breaks each day. Registration DOES NOT cover hotel or travel accommodations.

AGENDA

Day 1

- 8:00 am Registration, Welcome and Introduction
- 8:20 am Federal Regulations for Acidified Foods—FDA Representative
- 9:00 am Good Manufacturing Practices
Dr. Nancy Flores
- 9:30 am BREAK
- 9:45 am Ch. 3-Principles of Acidified Foods
Dr. Nancy Flores
- 11:45 am LUNCH
- 12:30 am Ch. 2-Microbiology of Thermally Processed Foods —Dr. Willis Fedio
- 2:30 pm Ch. 4-Principles of Thermal Processing —Dr. Willis Fedio
- 4:00 pm Ch. 5-Food Plant Sanitation
Dr. Nancy Flores
- 5:30 pm Q/A and end of day

Day 2

- 7:30am Re-tests if required
- 8:00 am Ch. 6-Food Container Handling
N.C. Flores
- 10 am Ch. 7-Records and Recordkeeping
N.C. Flores
- 12:00 m LUNCH
- 1:00 pm Ch. 8-Process Room Instrumentation — W. Fedio
- 2:45 pm BREAK
- 3:00 pm Ch. 16-Closures for glass containers
C. Garcia
- 5:30 pm Questions and Answers, Course Evaluation and Certificates of Attendance

INSTRUCTORS

Nancy Flores, Ph.D., Assistant Professor-Food Technology Extension Specialist and Willis Fedio, Ph.D., Lab Director-Microbiologist have vast experience and knowledge of food regulations, processing and safety. They are recognized Processing Authorities who educate and assist food entrepreneurs and food companies as part of New Mexico State University's land grant mission.

HOUSING

Housing and transportation are the responsibility of each registrant. Some suggestions follow:

Hilton Garden Inn Las Cruces: 2550 Don Roser Drive. Follow I-25 to University Avenue exit. \$89. + tax for king or double queen beds. For reservations, please call (575) 522-0900.

Ramada Palms de Las Cruces: 201 E. University. \$72./king bed or \$82/double beds. Free hot continental breakfast provided daily. For reservations, call (575) 526-4411.

Comfort Inn: 2585 S. Valley Drive. \$64.95/king bed or \$74.95/double beds. For reservations, call (575) 527-2000.

For a corporate or discount rate, please mention to hotel that you are attending an NMSU workshop.

PARKING



FOR A PARKING PERMIT, please contact NMSU Parking services at 575-646-1839 or you may download a free daily parking permit at the following web site:

<http://www.campusvisitor.com/>