



Nong Lam University's Better Process Control Schools (BPCS)

A training program for the processed food industry

To equip industry practitioners and help food companies meet the U.S. Food Drug Administration (FDA) regulations, Faculty of Food Science and Technology, Nong Lam University, Ho Chi Minh City, Viet Nam provides a low-acid and acidified foods processing training course for food science professionals. The course, is a four day workshop, and is approved by the FDA. Nong Lam University's BPCS is offered in collaboration with the Grocery Manufacturers Association Science and Education Foundation (GMA SEF), affiliated with the largest trade association serving the food and beverage processing industry worldwide. The course is beneficial to personnel in plants that pack and thermally process low-acid and acidified foods in hermetically sealed containers. Participants who earn a passing grade on each chapter exam will be awarded a Certificate of Completion that indicates satisfactory completion of FDA and USDA-FSIS training requirements.

Advancement in abilities & compliance with regulations

The FDA regulations in 21 CFR 108, 113, and 114 became effective May 15, 1979, requiring that each processor of low-acid or acidified foods operate with a certified supervisor on hand at all times during processing. These regulations are designed to prevent public health problems in low-acid and acidified canned foods.

The BPCS course also meets U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) regulations 9 CFR 318.300 and 381.300 for thermally processed meat and poultry products implemented on June 19, 1987.

Who should attend Better Process Control School

The BPCS program is an important and valuable educational opportunity for mid-level managers and employees of food processing plants that utilize thermal processing. The course is an excellent platform to improve food safety training for food safety and quality assurance personnel, individuals who work with canned and flexible packaged food products, academia, and government auditors and inspectors.

Registration and Tuition Information

Tuition (500 USD or 11,500,000 VND) is due in full before the first class meeting. The University reserves the right to cancel classes due to insufficient enrollments, instructor illness, severe weather, or

natural disaster. In the event of cancellation, registrants are notified immediately and all fees are refunded.

Instructional materials (books, lectures, examinations) will be given in the English and Vietnamese.

Contact

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Vice Dean

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Nong Lam University's Better Process Control School

Class Schedule

Class Location: Nong Lam University
Linh Trung ward, Thu Duc District, Ho Chi Minh City, Viet Nam

Lead Instructors:
Dr Tuyen Kha
Vice Dean, Faculty of Food Science and Technology
Nong Lam University

Dr Thien Trung Le
Head, Department of Food Engineering

Dr Diep Duong
Head, Department of Post harvest Technology

Dr Hong Nguyen

Mr Trinh Nguyen
Deputy Head, Department of Food Product and Development

Dates and Time: December 14-17, 2017, from 8:00 AM until 5:00 PM

Agenda to follow shortly. Chapters will be covered from the only FDA approved course text. Canned Foods Manual: Principles of thermal process control, acidification, and container closure evaluation (8th edition).

December 14th, day 1

8:00:	Registration
8:30 – 9:00:	Introductions (Nong Lam University, instructor introductions)
9:00 – 10:00:	US regulations, FDA
10-1015:	Break
10:15 – 11:30:	Chapter 2. Microbiology of Thermally Processed Foods
11:30 – 12:00	Minute study time and then exams
12:00 – 12:45:	Lunch
12:45 – 2:00	Chapter 3. Principles of Acidified Foods
2:00 – 2:30:	Study, exams
2:30 – 3:30:	Chapter 4. Principles of Thermal Processing
3:30- 4:00:	Study and exam, only 10 questions
4:00 – 5:00	Chapter 9. Still Steam Retorts
5:00 – 5:30:	Study test

December 15th: Day 2

8:00 – 9:30:	Practical advice on filing
9:30 – 9:45:	Break
9:45 – 11:00	Chapter 10. Still Retorts Processing with Overpressure
11:00 – 11:30:	Study test
11:30 – 12:15:	Chapter 11. Hydrostatic Retorts
12:15 – 1:00	Lunch
1:00 – 1:30	Study and test
1:30 – 2:30:	Chapter 12. Continuous Rotary Retorts
2:30 – 3:00	Study, test
3:00 – 3:15:	Break
3:15 – 4:15:	Chapter 13. Batch Agitating Retorts
4:15 – 5:00	Study, test
5:00 – 6:00	Questions, and follow up

December 16th, day 3

8:00 – 9:30:	Chapter 5. Principles of Food Plant Sanitation
9:30 – 10:00:	Study, test

10:00 – 10:15:	Break
10:15 – 11:30:	Chapter 6. Food Container Handling
11:30 – 12:00:	Study, test
12:00 – 1:00	Lunch
1:00 – 2:30:	Chapter 7. Records and Recordkeeping
2:30 – 3:00:	Study, test
3:00 – 4:30:	Chapter 8. Equipment, Instrumentation, and Operation for Thermal Process Systems
4:30 – 5:00	Study, test

December 17th, day 4

8 – 9:30:	Chapter 14. Aseptic Processing and Packaging Systems
9:30 -10:00	Study, test
10:00 – 10:15:	Break
10:15 – 11:45:	Chapter 15, Closures for Double Seamed Metal and Plastic Containers
11:45: 12:15:	Study, test
12:15 – 1:00	Lunch
1:00 – 2:30:	Chapter 16. Closures for Glass Containers
2:30 – 3:00:	Study, test
3:00 – 3:15:	Break
3:15 – 4:15:	Chapter 17. Flexible and Semirigid Containers
4:15 – 4:45:	Study, break
4:45 – 5:15:	Closing ceremony