



## **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 11,000,000 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

### **Dr Tuyen Kha** (*for training program*)

Vice Dean

Faculty of Food Science and Technology

Nong Lam University, Ho Chi Minh City, Viet Nam

Email: [khachantuyen@hcmuaf.edu.vn](mailto:khachantuyen@hcmuaf.edu.vn)

Mobile: (84) 909 367 094

### **Thanh Le** (*for registration, due before 30 April, 2017*)

Administrative Assistant

Email: [lethanh@hcmuaf.edu.vn](mailto:lethanh@hcmuaf.edu.vn)

Mobile: (84) 909 556 837

Account number: 3141 00000 53597

Bank: BIDV (Bank for Investment and Development of Vietnam,  
East Saigon Branch; Ho Chi Minh City, Vietnam

---

## **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 Colin Cheng  
International Technology (HK) Ltd., General Manager  
Institute for Thermal Processing Specialists

Dr. Akhila Vasam  
Scientific Program Manager  
GMA Science & Education Foundation

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

Dates and Time: May 8-11, 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 (8<sup>th</sup> edition).**

**May 8<sup>th</sup>, 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

**May 9<sup>th</sup>: Day 2**

8:00 – 930:	Practical advice on filing
9:30 – 945:	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

**May 10<sup>th</sup>, 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:	<b>Chapter 7. Records and Recordkeeping</b>
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

**May 11<sup>th</sup>, 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