

Registration Form

Name: _____

Company: _____

Address: _____

City: _____

State: _____

Zip: _____

Phone: _____

Email: _____

**Registration Deadline is
May 14, 2012**

All registrations must be accompanied by a non-refundable payment of \$250 (entire course fee). Please make checks payable to "Treasurer of Virginia Tech." You will receive confirmation and a receipt of your payment. Please send all registration information and payment to:

Dr. Karleigh Bacon
Dept. Food Science & Technology
128A Duck Pond Drive, Virginia Tech
Blacksburg, VA 24061

Lodging arrangements should be made directly with the hotel of your choice. (For more information about the Blacksburg, VA area, please consult the VA Tech Campus Guide:

http://www.vt.edu/where_we_are/campus_guide/index.html

www.ext.vt.edu

Pre-registration and payment are required by
May 14, 2012.

Questions or additional information requests should be directed to:

Dr. Karleigh Bacon
Dept. Food Science & Technology
128A Duck Pond Drive, Virginia Tech
Blacksburg, VA 24061
(540) 231-6806
kbacon@vt.edu

Space is limited to 36 participants.
Register today!



Department of Food Science & Technology
Duck Pond Drive (0418)
Virginia Tech
Blacksburg, VA 24061
Phone: (540) 231-6806
Fax: (540) 231-9293



Virginia Cooperative Extension programs and employment are open to all, regardless of race, color, national origin, sex, religion, age, disability, political beliefs, sexual orientation, or marital or family status. An equal opportunity/affirmative action employer. Issued in furtherance of Cooperative Extension work, Virginia Polytechnic Institute and State University, Virginia State University, and the U.S. Department of Agriculture cooperating. Edwin J. Jones, Director, Virginia Cooperative Extension, Virginia Tech, Blacksburg; Jewel E. Hairston, Interim Administrator, 1890 Extension Program, Virginia State, Petersburg.
028/0311/490112

Virginia Cooperative Extension

Better Process Control School

Acidified Foods Training

May 21-22, 2012

Virginia Tech
Food Science and
Technology Building
Room 132
Blacksburg, VA

Sponsored by the Virginia Tech
Department of Food Science and
Technology and Virginia Cooperative
Extension



*A partnership of
Virginia Tech and
Virginia State University*

Successful completion of the Better Process Control School certifies supervisors in the requirements of the Code of Federal Regulations Title 21 Part 114 which states:

“All plant personnel involved in acidification, pH control, heat treatment, or other critical factors of the operation shall be under the operating supervision of a person who has attended a school approved by the Commissioner for giving instruction in food handling techniques, food protection principles, personal hygiene, plant sanitation practices, pH controls, and Critical factors in acidification...”

All qualified food processors are encouraged to take advantage of this training opportunity. **This two-day school includes text book, training and lunch for a fee of \$250 per person.** Lodging, breakfast, and evening meals are not included.

Certification

It is the responsibility of Virginia Tech to identify to the U.S. Food and Drug Administration the names and employers of those persons who satisfactorily complete this course of instruction and to identify which thermal processing systems and/or container closure operations have been completed. The unsatisfactory completion of a portion of the course will not be reported to the Food and Drug Administration. Certifications of completion will be prepared and mailed to each person who successfully completes the course.

Examinations

Experience with the Better Process Control School has shown that students benefit when the examination on the subject covered in the course of instruction is given immediately following the lecture and group discussion of the subject. For this reason, examinations will be given at appropriate intervals throughout the school and graded as quickly as possible so that students are aware of their positions in the course.

Workshop Schedule

Monday, May 21, 2012

- 8:00 Registration
- 8:15 Welcome/Objectives of School
FDA
- 8:30 Microbiology of Thermally Processed Foods*
Dr. Robert Williams
- 10:30 Acidified Foods*
Dr. Robert Williams
- 12:00 Lunch
- 1:00 Food Container Handling*
Dr. Joseph Marcy
- 3:00 Equipment Instrumentation and Operation for Thermal Processing Systems
Dr. Joseph Marcy

Tuesday, May 22, 2012

- 8:00 Principles of Food Plant Sanitation*
Dr. Robert Williams
- 10:00 Principles of Thermal Processing*
Dr. Robert Williams
- 11:00 Records for Product Protection*
Dr. Joseph Marcy
- 12:30 Lunch
- 1:30 Closures for Glass Containers*
Dr. Joseph Marcy
- 3:00 Flexible and Semi-rigid Containers*
Dr. Joseph Marcy

*Exam Included

To reach the campus from Interstate 81 (southbound and northbound):

Take Exit 118 to reach the exit ramps for all three of the exits at this location. There is only one exit ramp serving the exits; missing the ramp means a trip north to Exit 128 or south to Exit 114 to turn around.

Take Exit 118B onto U.S. 460 West. This exit connects directly to the Christiansburg Bypass. Follow the signs for Blacksburg/Virginia Tech. The new U.S. 460 bypass between Blacksburg and Christiansburg is open to traffic, creating a limited-access highway from I-81 to the campus entrance at Southgate Drive.

Watch signs carefully for routes and directions. From the bypass, Business U.S. 460, stay on U.S. 460 West, signed for "Virginia Tech, Bluefield" to continue directly to the university. (South Main Street/Downtown Blacksburg exits to the right if you desire to reach downtown Blacksburg.)

If continuing to the University, drive for 2.5 miles on U.S. 460 to the traffic light at VA 314, Southgate Drive. Turn right onto Southgate Drive. There is a campus map a quarter-mile on the right and the Visitor Information Center is a half-mile from U.S. 460 on the right. Turn left at the first traffic light onto Duck Pond Drive. The Food Science department is the brick building on the right directly after the baseball field.