

Better Process Control School

FDA Training Course for Processors of Acidified Foods

Registration
Deadline
2-23-2016

February 24 & February 25, 2016
As part of the WV Small Farm Conference

Charleston Civic Center
200 Civic Center Drive
Charleston WV
Phone: 304/345-1500
<https://www.charlestonwvciviccenter.com>

Sponsored by the
Virginia Tech Department of
Food Science and Technology



In cooperation with
U.S. Food & Drug Administration
WVU Davis College of Agriculture, Forestry and Consumer Sciences
West Virginia Department of Agriculture



Course Description

This course fulfills the requirements set forth in Title 21, Part 114 of the Federal Food Code. The Code 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 the acidification..."

All food processors and manufacturers are encouraged to take advantage of this training opportunity. Space is limited to 50 participants. Pre-registration and payment are required on or by February 24, 2016.

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. Certifications of completion will be prepared and mailed to each person who successfully completes the course. The unsatisfactory completion of a portion of the course will not be reported to the Food and Drug Administration.

Examinations

Experience 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 intervals throughout the school and graded as quickly as possible so that students are aware of their positions in the course.

Workshop Schedule

February 24 (Day 1)

8:00 – 8:30 Objectives of the School (FDA Representative)

8:30 – 10:30 Microbiology of Thermally Processed Foods (Exam)

10:30 – 12:00 Acidified Foods (Exam)

12:00 – 1:00 Lunch (on your own)

1:00 – 3:00 Food Container Handling (Exam)

3:00 – 5:00 Equipment Instrumentation & Operation for Thermal Processing Systems (Exam)

February 25 (Day 2)

8:00 – 10:00 Principles of Food Plant Sanitation (Exam)

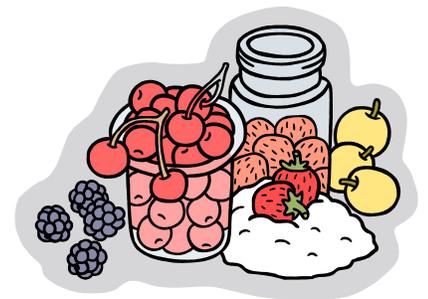
10:00 – 11:00 Principles of thermal Processing (Exam)

11:00 – 12:00 Records for Product Protection (Exam)

12:00 – 1:00 Lunch (on your own)

1:00 – 3:00 Closures for Glass Containers (Exam)

3:00 – 5:00 Flexible and Semi-rigid Containers (Exam)



LODGING INFORMATION:

A block of rooms have been reserved at the following hotels. You can call the hotels direct and let them know you are with the WV Small Farm Conference to get the discounted rate within the block or you can make your reservation online at links shown below and search for the dates of the conference.

Charleston Marriott Town Center marriott.com



200 Lee Street E
Charleston, WV 25301
(304) 345-6500

Conference Rate: \$119 Standard/Suite, plus 13% local and state taxes
Group Rate Deadline: February 2, 2016
Reservations can be made online or by phone at (304) 345-6500

Holiday Inn Express Holidayinnexpresscharlestonwv.com



100 Civic Center Drive
Charleston, WV 25301
(304) 345-0600

Conference Rates: \$107 Single/Double, plus local and state taxes \$117 Triple/Quad, plus local and state taxes
Group Code: WVS
Group Rate Deadline: January 23, 2016
Reservations can be made [online](#) (be sure to click the "Have a Group Code?" link and enter WVS for the group rate), or by phone at (855) 729-5133

Hampton Inn Downtown Hamptoninn.com



1 Virginia St W
Charleston, WV 25302
(304) 343-9300

Conference Rates: \$110 Double or King, plus 13% local and state taxes
Group Rate Deadline: February 12, 2016
Reservations can be made online or by phone at (304) 343-9300

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WVU Davis College of Agriculture, Forestry and Consumer Sciences
WVU Extension Service
WVU Small Farm Center
West Virginia Department of Agriculture**

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WV Department of Agriculture and the USDA's Specialty Crop Block Grant Program."
WVU Extension Service
WVU Small Farm Center**

Registration Form

** Space is Limited to 50 participants**

Better Process Control School
Acidified Foods Training

Cost: In-State \$150; Out-of-State \$250

Name: _____

Company: _____

Address: _____

City ,State and Zip: _____

Telephone: _____

Email: _____

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February 24 & February 25, 2016
Charleston Civic Center
Charleston WV

Registration for this class is made through the following website:
<http://www.smallfarmcenter.ext.wvu.edu/events/conference>

For more information please contact:
Teresa Halloran
WV Department of Agriculture
Marketing & Development Division
304/558-2210
or
thalloran@wvda.us