



BPCS 9th edition Agenda

PLEASE NOTE THAT THERE ARE ONLY CERTAIN CHAPTERS REQUIRED FOR EACH TYPE OF CERTIFICATION

Chapters	Requirements		
	Retort Certificate	Aseptic Certificate	Acidified Certificate
1. Introduction	Required	Required	Required
2. Microbiology of Thermally Processed Foods	Required	Required	Required
3. Sanitation for Retorts and Atmospheric Cookers	Required	-	At least one of these is required
4. Sanitation for Continuous Systems	-	Required	At least one of these is required
5. Closures for Double Seamed Metal and Plastic Containers 6. Closures for Glass and Twist-Off Plastic Containers 7. Flexible and Semirigid Containers	At least one of these is required	At least one of these is required	At least one of these is required
8. Introduction to Thermal Processing	Required	Required	Required
9. Retort Equipment and Operation	Required	-	-
10. Batch Saturated Steam Retorts: Still and Agitating 11. Continuous Rotary Retorts 12. Still and Agitating Retorts That Process with Overpressure 13. Hydrostatic Retorts	At least one of these is required	-	-
14. Aseptic Processing and Packaging Systems	-	Required	-
15. Mild Thermal Processes	-	-	Required

Chapter and topic

Instructor

Day 1 10/28 0800-1200 LECTURES; 1200-2400 EXAMS OPEN

- 1. Introduction
- 2. Microbiology of Thermally Processed Foods

NC Flores
L Sabillon-Galeas

Day 2 10/31 0800-1200 LECTURES; 1200-2400 EXAMS OPEN

- 3. Sanitation for Retorts and Atmospheric Cookers
- 4. Sanitation for Continuous Systems

L Sabillon-Galeas
L Sabillon-Galeas

Day 3 11/2 0800-1200 LECTURES; 1 200-2400 EXAMS OPEN

- 5. Closures for Double Seamed Metal and Plastic Containers
- 6. Closures for Glass and Twist-Off Plastic Containers

R. Lopez-Garcia
R. Lopez-Garcia

Day 4 11/4 0800-1200 LECTURES; 1200-2400 EXAMS OPEN

- 7. Flexible and Semirigid Containers
- 8. Introduction to Thermal Processing

R. Lopez-Garcia
L Sabillon-Galeas

Day 5 11/7 0800-1200 LECTURES; 1200-2400 EXAMS OPEN

14. Aseptic Processing and Packaging Systems

R. Lopez-Garcia

15 Mild Thermal Processes

R. Lopez-Garcia

End of Acidified and Aseptic course

Day 6 11/9 0800-1200 LECTURES; 1200-2400 EXAMS OPEN

9. Retort Equipment and operation

R Avena-Bustillos

10. Batch Saturated Steam Retorts: Still and Agitating

R Avena-Bustillos

11. Continuous Rotary Retorts

R Avena-Bustillos

Day 7 11/10 0800-1200 LECTURES ;1200-2400 EXAMS OPEN

12. Still and Agitating Retorts That Process with Overpressure

R Avena-Bustillos

13. Hydrostatic Retorts

R Avena-Bustillos

End of Low acid course

Course Presented in Cooperation with Consumer Brands Association.



Participants must purchase their own printed Manual, “*Canned Foods: Principles of thermal Process Control, Acidification and Container Closure Evaluation*” directly from Consumer Brands Association:

<https://forms.consumerbrandsassociation.org/forms/store/ProductFormPublic/canned-foods-principles-of-thermal-process-control-acidification-and-container-closure-evaluation-9th-edition>

Or Digital manuals that are available: <https://www.amazon.com/Canned-Foods-Principles-Acidification-Evaluation-ebook/dp/B094YKS3N5>

Agenda

Day 1: 10/28 Introduction and Microbiology of Thermally Processed Foods

Day 2: 10/31 Sanitation for Retorts and Atmospheric Cookers and Continuous Systems

Day 3: 11/2 Closures for Double Seamed Metal and Plastic Containers and Glass and Twist-Off Plastic Containers

Day 4: 11/4 Flexible and Semirigid Containers and Introduction to Thermal Processing

Day 5: 11/7 Aseptic Processing and Packaging Systems and Mild Thermal Processes

--End Of Acidified Aseptic Foods--

Day 6: 11/9 Retort Equipment and Operations; Batch Saturated Steam Retorts: Still and Agitating Continuous Rotary Retorts

Day 7: 11/10 Still and Agitating Retorts That Process with Overpressure and Hydrostatic Retorts

-- End of Low Acid Foods --