

# Better Process Control School (BPCS)

## What is BPCS?

The Better Process Control School (BPCS) is an international training programme required by the U.S. Food and Drug Administration (FDA) for industrial processors of low-acid and acidified low-acid canned foods to meet the US regulatory requirements. As FDA demands the presence of a certified supervisor at the food processing facility, industrialists engaged in thermal processing systems are highly encouraged to obtain the certificate of completion, covering fundamental food safety and regulatory principles.



## **Target Audience?**

- Managers, Executives and Supervisors involved in Retort Operations, Aseptic Processing (UHT) and Packaging Processes
- R&D Officers, System Auditors, Quality Control and Quality Assurance Personnel.

# **Programme Content**

- Microbiology of Thermally Processed Foods
- Principles of Acidified Foods
- Principles of Thermal Processing
- Principles of Food Plant Sanitation
- Food Container Handling
- Records and Record Keeping
- Equipment, Instrumentation, and Operation for Thermal Processing Systems
- Still Steam Retorts
- Still Retort Processing with Over Pressure
- Hydrostatic Retorts
- Continuous Rotary Retorts
- Batch Agitating Retorts
- Aseptic Processing and Packaging Systems
- Closures for Double Seamed Metal and Plastic **Containers**
- Closures for Glass Containers

#### Medium: English

Course Fees:		Early Bird Registration	Late Registration
	Local Participants	215,000 LKR + Taxes	225,000 LKR + Taxes
	Foreign Participants	US\$ 760	US\$ 800
	Three or more participants from same company		

Three or more participants from same company receive 5% discount.

Registration - On or Before 12th May 2025

Early Bird Registration Deadline: 21<sup>st</sup> April 2025

Travel and Accommodation: For Confirmed participants,

ITI can assist in upon request



# A certificate authorized by the ITI will be issued to those who meet the program evaluation criteria, successfully

#### Lunch and Refreshments will be provided

Account Holder's Name :

Industrial Technology Institute Bank Name: Bank of Ceylon Branch Name: Independence Square

### Flexible and Semi – Rigid Containers

#### **Program Speakers**

Chief Speaker:

Dr. Hosahalli S. Ramaswamy Professor, Dep. of Food Science, McGill University, Canada **Co-Speakers:** 

Prof. (Ms.) Ilmi G. N. Hewajulige Director General / CEO, ITI Mr. Samantha Medage

Research Scientist, Food Technology Section, ITI

Ms. Gayathri De Silva Senior Research Engineer, Food Technology Section, ITI Dr. Wasundara Divisekara Principal Research Scientist, Food Technology Section, ITI

Bank Address: Bank of Ceylon, Independence Square, Colombo 07, Sri Lanka Swift Code: BCEYLKLX 7010 - 453 Bank Code: 000-2323-303 (LKR A/C) -2872735 (USD A/C) Bank Account No:

## Please refer the payment as ITI BPCS/ 2025

For google registration form:



Link for google registration form:

https://docs.google.com/forms/d/e/1FAIpQLSfqPQ\_QtZbYk9nJmUOoDpaqu\_tprjNXGynIoJIn8ubjT2eJvA/viewfor

Organized By:

Food Technology Section,

## **Industrial Technology Institute**

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