

Presents:

Better Process Control School for Acidified Foods - Online

November 2-3, 2023

8:00 AM – 12:00 PM each day

Via Zoom

About this Course:

The Better Process Control School for Acidified Foods is an FDA-recognized course for operators or manufacturers who produce thermally processed acidified foods. Those passing two exams with a grade of 70% or higher will receive a Certificate of Course Completion to fulfill the training requirements of the FDA Acidified Food regulations. Exams will be open book, multiple choice and will be online. Exams generally require no more than one hour to complete. Homework is required.

Topics covered include microbiology of food preservation, formulating acid/acidified food products, containers and closures, record keeping, and FDA process of filing.



Information and Registration at:

<https://foodsci.k-state.edu/extension/extension-events.html>

Cost: \$400

Registration deadline:

October 20, 2023

The course is being offered by Kansas State University and University of Missouri.

For questions, please contact Kelly Getty, Co-Director of the Kansas Value Added Foods Lab (kgetty@ksu.edu or 785-532-2203).

K-State Research and Extension is committed to providing equal opportunity for participation in all programs, services and activities. Accommodations for persons with disabilities may be requested by contacting the event contact **Kelly Getty** two weeks prior to the start of the event **November 2, 2023** at 785-532-2203 or kgetty@ksu.edu. Requests received after this date will be honored when it is feasible to do so.