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## **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 qualified food processors are encouraged to take advantage of this training opportunity. **Space is limited to 50 participants. Pre-registration and payment are required by February 18, 2009.**

## **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.

West Virginia Department of Agriculture  
Marketing & Development Division  
1900 Kanawha Blvd., East  
Charleston, WV 25305

# **Better Process Control School**

## **Acidified Foods Training**

**February 26 & 27, 2009**

**Ramada Inn  
Morgantown, WV  
*In conjunction with the 2009  
West Virginia Small Farms  
Conference***

***Sponsored by the Virginia Tech  
Department of Food Science and  
Technology in cooperation  
with the U.S. Food and Drug  
Administration***

## Workshop Schedule

### Thursday, February 26, 2009

7:45-8:00	Registration
8:00-8:30	Objectives of the School (FDA Representative)
8:30-10:30	Microbiology of Thermally Processed Foods ♦
10:30-12:00	Acidified Foods ♦
12:00-1:00	Lunch (provided)
1:00-3:00	Food Container Handling ♦
3:00-5:00	Equipment Instrumentation and Operation for Thermal Processing System ♦

### Friday, February 27, 2009

8:00-10:00	Principles of Food Plant Sanitation ♦
10:00-11:00	Principles of Thermal Processing ♦
11:00-12:30	Records for Product Protection ♦
12:30-1:30	Lunch (Provided)
1:30-3:00	Closures for Glass Containers ♦
3:00-5:00	Flexible and Semi-Rigid Containers ♦

♦ **Exam Included**

## Directions

**FROM THE NORTH** (PITTSBURGH)-Take I-79 South to the intersection of I-68. Take I-68 Eastbound towards Cumberland, MD. Immediately take at I-68 exit 1. Turn onto Route 199 North. Take a left at the traffic signal; Ramada Inn is on the right.

**FROM THE SOUTH** (Charleston, Beckley)-Take I-79 North towards Morgantown. Exit onto I-68 Eastbound towards Cumberland, MD. Immediately take I-68 exit 1. Turn onto Route 199 North. Take a left at the traffic signal; Ramada Inn is on the right.

**FROM THE EAST** (Bruceton Mills, Maryland)-Take I-68 west towards Morgantown. Proceed to exit 1. Turn onto Route 199 North. Take a left at the traffic signal; Ramada Inn is on the right.

### LODGING INFORMATION

A block of rooms has been reserved at the Ramada Inn & Conference Center at 20 Scott Avenue, Morgantown, WV 26505. You will need to make reservations directly with the hotel by calling (304) 296-3431. Special conference rate \$72 plus tax for single and double occupancy. *Request Small Farms Conference when making reservations*

### *Sponsored by the*

Virginia Tech Department of Food Science and Technology

### *In cooperation with*

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

*"Funds for this project were provided through the West Virginia Department of Agriculture and the USDA's Specialty Crop Block Grant Program."*

*West Virginia University Cooperative Extension Service, West Virginia Farmers' Market Association and the West Virginia Small Farms Conference*

## Registration Form

**\*\*Space is limited to 50 participants\*\***

*Better Process Control School  
Acidified Foods Training*

**COST:** In-State – \$175; Out-of-State – \$275

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email: \_\_\_\_\_

### Registration Deadline February 18, 2009

**Change make checks payable to  
"WVDA"**

Registrations should be mailed to:

WVDA  
Marketing & Development Division  
Attention: Connie Tolley or Jean Smith  
1900 Kanawha Blvd., East  
Charleston, WV 25305

Questions or additional informational requests should be directed to:

Connie Tolley  
(304) 558-2210 or  
ctolley@ag.state.wv.us