



CUSTOMER
TECHNICAL
SERVICES



BETTER PROCESS CONTROL SCHOOL

Three – Five Day Class
Location: Onsite at customer locations

Scan for Class Schedule or visit:
silganu.com/division/containers



ABOUT BETTER PROCESS CONTROL SCHOOL

- Silgan’s offering utilizes FDA-approved training material (CBA – Science and Education Foundation) from FDA-approved instructors:
 - Canned Foods: Principles of Thermal Process Control, Acidification, and Container Closure Evaluation, 9th Edition (FDA approved textbook).
- The training course provides a solid background microbiology, thermal processing, thermal processing systems and equipment, instrumentation, documentation, and container closures, and is designed to avoid public health issues in canned foods.
- Course requirements (minimum per certificate type) are listed in the chart below.
 - Duration of the class is dependent on the certificates and if multiple packaging/closure and retort sections are reviewed.
 - BPCS classes will be customized in a modular fashion to be consistent with processing equipment and packaging types.
- Certificates will be issued to attendees who score at least 70% on examinations for each requirement. The course covers all low acid, acidified and aseptic food certification requirements.

CLASS CONTENT

1. Introduction
2. Microbiology of Thermally Processed Foods
3. Sanitation for Retorts and Atmospheric Cookers
4. Cleaning for Continuous Systems
5. Double Seamed Metal and Plastic Containers
6. Closures for Glass and Twist-Off Plastic Containers
7. Flexible and Semi-Rigid Containers
8. Introduction to Thermal Processing
9. Retort Equipment and Operations
10. Batch Saturated Steam Retorts – Still and Agitating
11. Continuous Rotary Retorts
12. Retorts with Overpressure – Still and Agitating
13. Hydrostatic Retorts
14. Aseptic Processing and Packaging
15. Mild Thermal Processes



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Pricing or visit:
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Our **Customer Technical Services** group offers Best-In-Class training to ensure your staff knows the vital ins and outs of the canning process. Silgan University provides hands-on instruction in metal food packaging taught by experienced professionals. Each student will receive a certificate of completion at the end of the class.



SILGAN TECHNOLOGY CENTER

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WHO SHOULD ATTEND?

- Better Process Control School is a required course for processors of low-acid canned foods (LACF) and acidified foods.
 - FDA 21CFR 108, 113, and 114 require low-acid or acidified foods processors to operate with a certified supervisor at all times.
 - BPCS also satisfies USDA FSIS regulation 9 CFR 431 (thermally processed meat and poultry products).
- The course is geared toward food plant employees that work with canned foods, including retort operators, production supervisors, quality assurance supervisors and R&D personnel.

SCHEDULE AND REGISTRATION

For classes details, schedules and for individual and group registration, please visit: www.silganu.com/division/containers, or email us at: SilganU-CES@silgancontainers.com or SilganU-CTS@silgancontainers.com

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	
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