



Second course under

Better Process Control School

June 13-16, 2018

Venue

National Institute of Food Technology Entrepreneurship
and Management

Organized by

Department of Food Science and Technology
National Institute of Food Technology Entrepreneurship
and Management

Deemed to be University (De-novo Category) under Section 3 of the UGC Act, 1956
and

An Autonomous Institution under Ministry of Food Processing Industries, GOI

In association with



McGill



ABOUT NIFTEM

National Institute of Food Technology Entrepreneurship and Management (**NIFTEM**) was conceptualized by Government of India on persistent demand of food industry to have an apex body as a one stop solution provider for various problems of the sector. Ministry of Food Processing Industries, Government of India has set up this institute with an initial investment of Rs. 500 crores (US \$125 million). The institute is spread over an area of 100 acres. It intends to act as a Center of Excellence in the area of Food Technology and Management. It is catering to the needs of various stakeholders such as entrepreneurs, industry, exporters, policy makers, government and existing institution. NIFTEM's mandate is to work as “**Sector Promotion Organization**” & “**Business Promotion Organization**” of the food processing sector.

ABOUT BETTER PROCESS CONTROL SCHOOL (BPCS)

The Better Process Control School (**BPCS**) is a program required by the Food and Drug Administration (**FDA**) for processors of low acid and acidified canned foods to meet US regulations. Processors of these products need to have a certificate of completion from the program, and operators, operating supervisors, and executives of commercial food canning operations are encouraged to take this course covering foundational food safety and regulatory principles. The NIFTEM Better Process Control School is offered in conjunction with the GMA Science and Education Foundation, the non-profit arm of Grocery Manufacturers Association (trade association representing the US food industry) and McGill University.

COURSE DESCRIPTION

The Better Process Control Schools (**BPCS**) certify supervisors of thermal processing systems, acidification, and container closure evaluation programs for low-acid and acidified canned foods. According to the FDA/USDA guidelines, each processor of low-acid or acidified foods must operate with a certified supervisor on hand at all times during processing. In India there are a significant number of processors exporting their canned products to US and need to adhere to the FDA guidelines. To assist food industries in complying with the FDA/USDA regulations, a four-day Better Process Control School for supervisors of food canning plants is offered by Department of Food Science and

Technology, National Institute of Food Technology Entrepreneurship and Management (NIFTEM) in conjunction with USFDA and the Grocery Manufacturers Association Science & Education Foundation (GMA SEF).

Satisfactory completion (after the written exam at the end of training) of the course ensures that the participant is acquainted with:

- ✓ Those critical points in the thermal processing of low-acid foods in hermetically-sealed containers where errors can be costly.
- ✓ The need for control programs which will detect deviations from safe operating procedures.
- ✓ The processing irregularities which must be dealt with using investigative and evaluative procedures which are adequate to prevent unsafe foods from entering the distribution channels.

WHO CAN PARTICIPATE

Supervisors, executives, officers involved in production, quality control, R&D and export businesses of canning industry.

The course will be delivered by **Dr. Hosahalli S. Ramaswamy, Professor, Department of Food Science, McGill University** and **Dr. Akhila Vasan, Senior Program Manager, Food Safety & Education, GMA-SEF** alongwith the NIFTEM faculty members and experts appointed by the FDA. Instructional materials (books, lectures, examinations) will be given in the English language.

REGISTRATION FEE

Registration can be done online by **May 31, 2018** at the web link www.niftem.ac.in. The registration fee for the course is INR 25,000 (Rupees Twenty Five Thousand) + 18% Taxes applicable. The registration fee includes the study material, working lunch and tea during the course. The fee can be paid online directly in NIFTEM Account using following details:

Account name	NIFTEM Conference Account
Bank Name	State Bank of India
Branch	NIFTEM Campus, Kundli,
Branch Code	15479
Account No.	32565106213
IFSC Code	SBIN0015479
SWIFT Code	SBININBB231

ACCOMMODATION

For confirmed participants, on request, NIFTEM can help in hotel booking nearby on chargeable (approx @3000 INR/day) basis.

DELHI-NCR WEATHER DURING JUNE

Hot with temperatures ranging from 28-32 °C at night and 40-45°C during the day.

REACHING VENUE

NIFTEM is located at Kundli on Delhi-Haryana border (Singhu border-GT Karnal road). New Delhi Bus Stand (ISBT- Kashmiri gate) and New Delhi Railway Station are about 30 kms and 40 kms, respectively. International Airport is approx 60 kms. Nearest Metro Station is at Jahangirpuri, Delhi, about 20 Kms from NIFTEM.

For any query please mail on: bpcs.niftem@gmail.com

Organizing Committee

Chairman

Dr. Chindi Vasudevappa, Vice Chancellor, NIFTEM

Coordinator

Dr. Ashutosh Upadhyay, Prof. and Head, FST Department

Co-coordinator

Dr. Anurag Singh, Assistant Professor, FST Department

Dr. Ankur Ojha, Assistant Professor, FST Department

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