



Montana Food and Agriculture Development Network presents

Better Process Control School

When and Where

- February 21st and 22nd, 2017
- 8:00 a.m.-5:00 p.m. both days
- Montana Manufacturing Extension Center
2310 University Way, Bldg. 2-1
Bozeman, MT 59715

Registration

- The class is free to all Specialty Crop Producers.
- Lunch will not be provided
- Register at <https://lccdc.ecenterdirect.com/events/349>

Contact:

Joe Willauer at (406) 533-6783
foodtrainings@headwatersrcd.org
www.facebook.com/MontanaFADC

What we will cover:

Regulations for thermally processed low acid and acidified foods packaged in hermetically sealed containers require that operators of processing and packaging systems and container closure inspectors be under the operating supervision of a person who has attended and successfully completed appropriate instruction prescribed by FDA. Regulations for thermally processed meat and poultry products and thermally processed low acid animal foods include similar training requirements. Better Process Control Schools (BPCS) provide practical applications of principles set forth in the regulations and satisfy the training requirements of both FDA and USDA.

About the Instructor—Dr. Mark Daeschel

Dr. Daeschel received a B.A. in Biology from the State University of New York, the M.S. in Microbiology from the U. of Tennessee, and the Ph.D. in Food Science from North Carolina State University. He is a Professor in the Department of Food Science and Technology at Oregon State University and is a Certified Food Scientist with the Institute of Food Technologists. He has responsibilities in teaching, research and Extension that relate directly to the safe production, processing, and handling of foods. He currently teaches "Food Safety and Sanitation" and was instrumental in starting the popular Fermentation science program at Oregon State. He is an author on more than 100 papers and inventor on seven patents. His Extension programming is focused on providing guidance and training courses for food processors and serving as an FDA recognized process authority in validating the safety of food production practices.

