

New Mexico State University FDA Better Process Control School for Acidified Foods AGENDA

December 13-14, 2017
Gerald Thomas Hall, Room 303
Las Cruces, NM 88003

Day one, December 13:

7:30 am Registration, Welcome and Introduction
8:00 am Federal Regulations for Acidified Foods
9:00 am Ch. 3-Principles of Acidified Foods
10:00 am BREAK
10:30 am Ch. 2-Microbiology of Thermally Processed Foods
12:45 pm LUNCH
1:45 pm Ch. 4-Principles of Thermal Processing
3:00 pm BREAK
3:30 pm Ch. 5-Food Plant Sanitation
5:00 pm Q/A and end of day

Day two, December 14:

7:30 am RETEST
8:00 am Ch. 6-Food Container Handling
9:30 am BREAK
10:00 am Ch. 7-Records and Recordkeeping
11:45 am LUNCH
12:45 pm Ch. 8-Process Room Instrumentation
2:00 pm BREAK
2:30 pm Ch. 16-Closures for glass containers
4:00 pm Distribution of Certificates of Attendance

For more information and registration contact:
Gloria Hernandez 575-646-2198 glorhern@nmsu.edu also visit webpage:



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