

# BPCS

**(Better Process Control School)**

Combined with

**Seoul National University**

And

**Washington State University**

And

**University of Idaho**



SEOUL NATIONAL UNIVERSITY



WASHINGTON STATE  
UNIVERSITY

*World Class. Face to Face.*

# I . SNU and WSU

## 1. SNU (Seoul National University)

Seoul National University is a first national university established in 1946. Seoul National University honors the ideals of liberal education and aims to teach students a lifelong love of learning that will form the basis for continuous personal growth.

(<http://www.snu.ac.kr>)



### 1-1. History

- |      |   |
|------|---|
| 1946 | Government ordinance for the establishment of Seoul National University promulgated   |
| 1946 | Seoul National University established (the Colleges of Agriculture, Commerce, Dentistry, Education, Engineering, Arts, Law, Liberal Arts and Sciences, Medicine, Graduate Division).  |
| 1950 | Seoul College of Pharmacy, a private college, incorporated into the University as the College of Pharmacy.  |
| 1965 | Graduate School of Business Administration established.   |
| 1967 | Graduate School of Journalism and the Division of General Education Established.  |
| 1971 | Graduate School of Private Law dissolved.   |
| 1975 | All Colleges and Graduate Schools except for the College of Medicine and the College of Pharmacy, which remained on the Yongon-dong campus, and the College of Agriculture, which remained in Suwon, moved to the current Gwanak campus in February 1975. |
| 1977 | Office of Campus Construction established as part of the University's 10-Year-Plan for Campus Integration.  |
| 1995 | The Program was developed into "Future Ideals in the 2000s", which was adopted in 1995 as part of efforts to become a "Graduate School-Centered International University."  |
| 2007 | The "Long-Term Development Plan" was adopted in 2007 with clear visions in three stages   |

## 2. WSU (Washington State University)

Over the decades, Washington State University has developed a rich history. Founded on March 28, 1890, as the state's land-grant college by the Washington Legislature, WSU has grown from a single campus in Pullman into an internationally respected, multi-campus university today ranked among the top tier of American research institutions. (<http://www.wsu.edu>)



### 2-1. History

- 1892            The institution opening its doors with 59 students, under the name Washington Agricultural College and School of Science.
- 1895            Instruction beginning in what has become the College of Veterinary Medicine.
- 1926            The story of football player Butch Meeker, for whom the WSU Cougar mascot is named.
- 1957            Of Frances Penrose Owen as the first woman on the WSU Board of Regents.
- 1980            Eruption of Mount St. Helens, covering the campus in one-half inch of volcanic ash.
- 1986            Selection in 1986 of WSU biochemist Clarence A. "Bud" Ryan for membership in prestigious National Academy of Sciences, the first WSU professor so honored.
- 2001            Grand opening of Honors Hall in 2001, the new home of the nationally-acclaimed WSU Honors College, celebrating the college's 40th anniversary. WSU is ranked among the nation's top 50 public research universities.
- 2007            Elson S. Floyd taking office in 2007 as WSU's tenth president.
- 2008            \$25 million grant for School of Global Animal Health from Bill & Melinda Gates Foundation, largest in WSU history, in 2008.

### 3. UI (University of Idaho)

The University of Idaho is where students come to succeed and learn to lead. We've got exceptional learning opportunities, world-class facilities, an unparalleled residential community, and a statewide presence. The University of Idaho is accredited by the Northwest Commission on Colleges and Universities, which recognizes our compliance with its standards of higher education. Many of university of Idaho's schools, colleges, departments and programs have separate accreditation as well. (<http://www.uidaho.edu>)



#### 2-1. History

- |       |   |
|-------|---|
| 1889  | The university was formed by the territorial legislature of Idaho.  |
| 1892  | The University of Idaho opened its doors, when it welcomed about 40 students and one professor, John Edwin Ostrander.   |
| 1896  | The university graduated its first class when four students marched across a stage to receive their diplomas. Two years later, the university awarded its first graduate degree.  |
| 1899  | A growing body of University of Idaho alumni formed the Idaho Alumni Association.   |
| 1906  | The Administration Building fire was a turning point in the university's history. John Tourtellotte, a Boise architect who had designed the state's capitol, designed a new Tudor Gothic structure to symbolize the university's growth and maturity as a major institution of higher education. The Administration Building remains the centerpiece of campus. |
| 1908  | The hiring in 1908 of the nation's premier landscape architects, Olmsted Brothers of Massachusetts whose firm's founding father designed New York's Central Park, led to the small-town New England look of the campus.   |
| 1911  | President Theodore Roosevelt was the first U.S. president to visit the campus. He planted the first tree in Presidential Grove  |
| 1976  | The new ASUI-Kibbie Dome won a national engineering structural achievement award. Its sound structure has withstood roaring cheers of Vandal fans ever since.   |
| Today | The university is home to nearly 12,000 students and nearly 3,159 faculty and staff. It continues to be a leading place of learning in Idaho and the West, because although it is ever-responsive to the changing needs of its students and society, it never forgets its roots and traditions.   |

## II . BPCS (Better Process Control School)

### 1. Aim

The BPCS aims at training participants in the practical application of Good Manufacturing Practices (GMPs) for thermal processing operations, acidified foods, aseptic canning, container closure evaluation and other pertinent food processing operations. Therefore, our ultimate aims are to support Korean food companies through training the expert in food processing and improve food safety level in Korea.

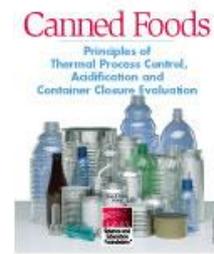
### 2. BPCS program in SNU and WSU

No.	Subject
1	Introduction
2	Microbiology of Thermally Processed Foods
3	Principles of Acidified Foods
4	Principles of Thermal Processing
5	Principles of Food Plant Sanitation
6	Food Container Handling
7	Records and Recordkeeping
8	Equipment, Instrumentation, and Operation for Thermal Processing Systems
9	Still Steam Retorts
10	Still Retorts Processing with Overpressure
11	Hydrostatic Retorts
12	Continuous Rotary Retorts
13	Batch Agitating Retorts
14	Aseptic Processing and Packaging Systems
15	Closures for Double Seamed Metal and Plastic Containers
16	Closures for Glass Containers
17	Flexible and Semi-Rigid Containers

### 3. Teaching materials

#### Canned Foods

- Principles of thermal process control, acidification & container closure evaluation (7th edition)



### 4. Instructors

No	Name	Occupation	phone number E-mail address	Career	subject
1	Barbara Rasco	Professor	+01-509-335-1858 rasco@wsu.edu	School of Food Science, Washington State Univ., Pullman, WA. (1998-present)	Food defense, Food law, Food safety, and Food processing
2	Gleyn E. Bledsoe	Professor	+01-206-612-6980 gleyn@live.com	College of Agricultural and Life Sciences, Idaho Univ. (2010-present)	Agricultural Economics and Rural Sociology
3	DH Kang	Professor	+82-2-880-2697 kang7820@snu.ac.kr	College of Agricultural and Life Sciences, Seoul National Univ. (2011-present)	Food safety, Control and detection of foodborne pathogens, and the application of HACCP plans
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#### 4-1. Instructors' resume

##### 4-1-1. BARBARA RASCO

	<b>Name</b>	Barbara Rasco		
	<b>Affiliation (origin)</b>	Washington State University		
	<b>Position</b>	Associate Professor	<b>Nationality</b>	USA
	<b>E-mail</b>	rasco@wsu.edu	<b>Phone</b>	+01-509-335-1858
	<b>Subject</b>	Food defense, Food law, Food safety, and Food processing		
<b>Education</b>	<p><b>JD 1995</b> Seattle University/University of Puget Sound. Licensed to practice in the State of Washington. Admitted to practice in federal court.</p> <p><b>PhD 1983</b> University of Massachusetts. Food Science and Nutrition. Minor in food engineering.</p> <p><b>BSE 1979</b> University of Pennsylvania. Bioengineering (biochemical engineering). Minors in chemical and instrumentation engineering.</p>			

<p><b>Employment</b></p>	<p><b>1998 – present</b> Professor, Department of Food Science and Human Nutrition, Washington State University, Pullman, WA.</p> <p><b>1984-1998</b> Assistant and Associate Professor, Institute for Food Science and Technology, College of Ocean and Fisheries Sciences, University of Washington, Seattle, WA.</p> <p><b>1993-1995</b> Law Clerk, Weyerhaeuser Corp., Tacoma, WA. Provide legal research on intellectual property, labor and employment, contract, real estate and environmental law issues.</p> <p><b>1984-1998</b> Professor, University of Washington</p> <p><b>1983 – 1984</b> Head Research Chemist and Quality Control Manager. Cargill Inc., Memphis, TN. Developed corporate training procedures and analytical methods for Milling Division.</p> <p><b>1982 – 1983</b> Biochemical Engineer. Cargill Research Dept. Biotechnology Section. Minneapolis, MN.</p> <p><b>1995-2012</b> International Economic Development Programs: Food safety training programs, industry technical assistance and small and medium enterprise development in Eastern Europe, Central Asia and North Africa.</p>
<p><b>Awards and Honors</b></p>	<p><b>2012-</b> Scholar of 1000ren honor by Tianjin, China</p> <p><b>2005</b> Fellow, Institute of Food Technologists</p> <p><b>2004</b> Elizabeth Fleming Stier Award , Institute of Food Technologists for humanitarian service</p> <p><b>2011-2005</b> Distinguished Lecturer, Institute of Food Technologists on food law and food defense</p> <p><b>2011</b> Summer Institute for Women in Higher Education Administration, Bryn Mawr College, Philadelphia, PA</p> <p><b>1992</b> Undergraduate Teaching Award, College of Ocean and Fisheries Sciences</p>
<p><b>Professional Activities</b></p>	<p><b>2006-2009</b> Institute of Food Technologists, Professional Member, Global Food Policy and Regulation Expert Panel</p> <p><b>2006</b> Society of Sigma Xi; Who's Who in Technology Today; Who's Who Worldwide; Nutrition Information Network; Northwest Consumer Food Safety Council. Certified civil mediator (University of Idaho)</p> <p><b>1996-2000 (Chair 1998-1999)</b> Executive Committee, Food Laws and Regulations Division, Institute of Food Technologists</p> <p><b>2004-2011</b> American Chemical Society, Professional Member; American Bar Association; Washington State (Recognition for pro bono service)</p> <p><b>1993-1998 (President 1997)</b> King County, and Whitman County Bar Associations, World Aquaculture Association, Pacific Aquaculture Caucus, Pacific Fisheries Technologists</p>
<p><b>Committe Services</b></p>	<p><b>2009-2012</b> Trilateral Commission, US/Pakistan/Afghanistan. Trade Corridors Working Group. USDA FAS</p> <p><b>2005-present</b> Executive Committee, Western Regional Aquaculture Association</p> <p><b>2001-2003</b> Chair, Seafood/Aquaculture Safety Center of Excellence of the National Alliance for Food Safety</p> <p><b>1998-2011</b> Institute of Food Technologists, Food Laws and Regulations Division</p> <p>1998-1999 Division Chair</p> <p>1995-2000 Executive committee</p> <p>2006-2011 Global Regulations and Policy Division</p> <p>2006-2010 Awards Committees (Fellows, Industrial Scientist) 2006 -2010.</p> <p><b>Associate Editor:</b> Journal of Aquatic Food Product Technology International Journal of Aquatic Science International Journal of Chemistry Marine Resource Science, Journal of Ocean University of China</p>

<b>Reviewer for</b>	J. Food Science	J. Agricultural and Food Chemistry
	J. Aquatic Resource Development	J. Food Engineering
	J. Food Protection	J. Food Processing and Preservation
	Analytical Chemistry	Aquaculture Nutrition
	Applied and Environmental Microbiology	Aquaculture
	Aquaculture Reviews	Bioprocess Technology
	Bioresources and Technology	Cereal Chemistry
	Comparative Biochemistry and Physiology	Food Reviews
	Critical Reviews Food Science and Nutrition	Food Microbiology
	Food Reviews International	J. Aquatic Resources
	International J. Microbiology	LWT
	Trends in Food Science and Technology	Thermochimica Acta
	World Aquaculture Society	Reviews in Fisheries Science
		Shellfish Research

#### 4-1-2. GLEYN E. BLEDSOE

	<b>Name</b>	Gleyn E. Bledsoe		
	<b>Affiliation (origin)</b>	College of Agricultural and Life Sciences, Idaho University		
	<b>Position</b>	Adjunct Professor	<b>Nationality</b>	USA
	<b>E-mail</b>	gleyn@live.com	<b>Phone</b>	+01-206-612-6980
	<b>Subject</b>	Agricultural Economics and Rural Sociology		
<b>Education</b>	<b>Ph.D. 1995</b> Food Engineering, Aquaculture Engineering, University of Washington <b>MS 1993</b> Food Science, University of Washington <b>MBA 1973</b> Marketing and Management, University of Idaho. (AFIT Scholar/ Honors) <b>BSE 1964</b> Logging Engineering (Forestry, Civil & Mechanical), Minor-Photogrammetry, University of Washington.			
<b>Certificate Programs</b>	<b>2001</b> Alternative Energy Applications Training Program (Engineering), Texas A&M <b>1995</b> Better Process Control School <b>1992</b> UN/FAO Post Graduate Program: UN/FAO Fish/Animal Nutrition & Feed Technology. <b>1976</b> Certified Public Accountant			
<b>Professional Appointments</b>	<b>2009-present</b> Member United States/USDA Tri Lateral Commission for Afghanistan, Pakistan, and USA Trustee, Augala Reef Association, Western Samoa <b>2010-present</b> Faculty- Department of Agricultural Economics & Rural Sociology, College of Agriculture & Life Sciences, University of Idaho			
<b>Awards</b>	<b>2011</b> Recipient of the 28,000 member Institute for Food Science's Bor S. Luh International Award for dedication to the international exchange of food technology ideas, a better international understanding of food technology, and successful, practical transfer of food technology to economically depressed areas <b>2004</b> Columbia River International Tribal Fish Commission –Spirit of the Salmon Education Award for directing and delivering training to Native American Fishermen on food safety and marketing for fresh, frozen, smoked and dehydrated and thermally processed foods			

<p><b>Professional Experience</b></p>	<p><b>Summary of consultancies and areas of expertise</b>  Food Safety/Protection, Agriculture including Pre and Post-Harvest Handling/ Processing; Agriculture Policy and Regulation, Planning, Production, Good Agriculture Practices (GAP) and GAP related programs Alternate Energy, Food Processing including Cold Chain, Thermal Processing and Dehydration, Fisheries/Seafood Harvest &amp; Processing, Aquaculture; Agribusiness and Natural Resource, Land Management including Purchasing, Leasing, Allocation, Extraction and Regulatory Activities and Agriculture Extension/Extension Instructor Training</p> <p><b>Economic Development</b>  Construction/Project Management and Accounting, Small/Medium Enterprise Development, Governmental Policy and Regulation, Economics, International Trade and Marketing, including qualification for WTO participation for developing countries, Cost Accounting, Finance including Grant and Lending Programs, Strategic Planning, Business Planning, Organizational Management, Risk Management, Direct Assistance to Small to Medium Enterprises, Environmental Policy and Practices, and Sustainability.</p> <p><b>Food Processing and Marketing</b>  Post-Harvest Treatment and Processing, Food Safety (including Good Agriculture Practices, Hazard Analysis Critical Control Point (HACCP), Sanitation, Good Manufacturing Practices), Food Security, and Defense; Food Code, Law, Regulations and International Grades And Standards</p> <p><b>2010-Present</b> University of Idaho: Faculty, College of Agricultural and Life Sciences, Director, Agricultural Trade Corridors Working Group, Afghanistan-Pakistan-U.S. Agricultural Trilateral Commission Training Program in Support of Capacity Development for Agricultural Trade in Afghanistan and Pakistan</p> <p><b>2009</b> Senior Technical Advisor, for the USAID Project for the Aquaculture, Cold Chain, Food Protection, Processing, Packaging and Green House value chain sectors in Azerbaijan</p> <p><b>2008</b> USAID Funded project to provide ISO17025 Technical Training</p> <p><b>2008</b> Jordan National Laboratory ISO17025 Training and Certification</p> <p><b>2006 - 2008</b> BearingPoint, McLean, VA Private Sector Development Manager, Jalalabad, Afghanistan</p> <p><b>2004 - Present</b> Joint adjunct appointment as Professor, Institute for International Agriculture and the National Food Safety and Toxicology Center, Michigan State University</p> <p><b>1976-Present</b> Certified Public Accountant specializing in Management Advisory Services to the fishing and seafood industries, financial institutions, agriculture businesses, forest products, food processing, manufacturing, technology, and small to medium sized businesses, non-governmental and governmental organizations with particular emphasis on corporate/business management, policy, strategic planning, marketing, financing including land and crop collateralization and program management</p> <p><b>2001 - 2005</b> Faculty (Agriculture and Graduate Schools) Washington State University</p> <p><b>1997 - 2001</b> Dean for Extension and Research; Director of National Indian Center for Marine and Environmental Research and Education and Director of the USDA Cooperative Extension Program</p> <p><b>1995-1997</b> Director, Institute for Food Science &amp;Technology, Sheldon Jackson College, Sitka, Alaska while also serving on the Research faculty, Institute for Food Science &amp; Technology, University of Washington</p> <p><b>1982-1991</b> President and Chief Financial Officer, of a fully integrated seafood harvest and processing company with annual sales in excess of \$70 million</p> <p><b>1960-1964</b> Engineer, U.S. Forest Service, Timber Cruiser and Engineer, Southeast Alaska and Washington State for private industry and government</p>
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<b>Overseas Assignments</b>	Afghanistan	Albania	Argentina	Armenia	Australia
	Azerbaijan	Bangladesh	Bolivia	Brazil	Bulgaria
	Canada	China	Chile	Colombia	Costa Rica
	Croatia	Denmark	Ecuador	Egypt	Eritrea
	Faroe Islands	France	Georgia	Germany	Ghana
	Greece	Greenland	Haiti	Honduras	Hong Kong
	Hungary	Iceland	India	Ireland	Israel
	Italy	Jamaica	Japan	Jordan	Korea
	Lebanon	Malaysia	Mali	Marianas	Mexico
	Morocco	Netherlands	Norway	Oman	Qatar
	Pakistan	Panama	Peru	Philippines	Poland
	Russia	Samoa	Scotland	Singapore	Somalia
	Sweden	Taiwan	Thailand	Tunisia	Turkey
	Turkmenistan	UAE	United Kingdom	USSR	Vietnam

#### 4-1-3. DONG-HYUN KANG

	<b>Name</b>	Dong-Hyun Kang		
	<b>Affiliation (origin)</b>	Seoul National University		
	<b>Position</b>	Associate Professor	<b>Nationality</b>	USA
	<b>E-mail</b>	kang7820@snu.ac.kr	<b>Phone</b>	+82-2-880-2697
	<b>Subject</b>	Food safety, Control and detection of foodborne pathogens, and the application of HACCP plans		
<b>Education</b>	<p><b>PhD 1997</b> Kansas State University, USA. (Dissertation title: "Controlling foodborne pathogens by <i>Pediococcus acidilactici</i> and Development of rapid detection methods")</p> <p><b>MS 1993</b> Seoul National University, Korea.</p>			
<b>Employment</b>	<p><b>2011-present</b> Associate Professor, Seoul National University, <b>2010-2011</b> WCU Associate Professor, Seoul National University, Tenured Associate Professor, Department of Food Science and Human Nutrition Assistant Professor. Department of Food Science and Human Nutrition <b>2006-2011</b> Associate Professor, Washington State University <b>2000-2006</b> Assistant Professor, Washington State University <b>1999-2000</b> United States Department of Agriculture - USDA/MARC, Clay Center, NE Food Safety Research Microbiologist, Research focuses on control and detection of foodborne pathogens <b>1997-1999</b> Post-Doctorate, Kansas State University, Manhattan, KS, Research Associate. Program of Food Science. Research focuses on control and detection of foodborne pathogens <b>1994-1997</b> Kansas State University, Manhattan, KS Graduate Research Assistant, Food Science Program</p>			
<b>Awards and Honors</b>	<p><b>2007</b> Outstanding Research Award, CAHNRS, WSU <b>2006</b> IFT Samuel Cate Prescott Award. Orlando. FL, USA <b>2006</b> Appointed as Director for Detection Center of National Alliance for Food Safety and Security, USA</p>			
<b>Editorial Activities</b>	<p><b>2007-2009</b> Chief Editor for J. Rapid Methods and Auto. in Microbiology <b>2001-2007</b> Editor for Journal of Applied Microbiology <b>2001-2007</b> Editor for Letters in Applied Microbiology (2001- 2007) <b>2001-2003, 2008-present</b> Editor for Food Science and Biotechnology <b>2008-present</b> Editor for Journal of the Korean Society for Applied Biological</p>			

	<p>Chemistry</p> <p><b>2008-present</b> Editor for Korean Journal for Food Science of Animal Resources</p> <p><b>2003-2009</b> Editorial Board for Journal of Food Protection</p>
<b>Committe Services</b>	<p><b>2012-Present</b> Expert Advisory Committee - Korea Food and Drug Administration, Food Standardization Department</p> <p><b>2012-Present</b> Technical Advisory Committee - Korea Livestock Products HACCP Accreditation Service</p> <p><b>2011-Present</b> Editing Secretary of English Journal of Korean Society of Food Science and Technology</p> <p><b>2010-Present</b> Ambassador of Korea Foundation for the Advancement of Science and Creativity</p> <p><b>2009-2011</b> Honorary Researcher of Rural Development Administration</p> <p><b>2008-2009</b> President of KAFTA</p> <p><b>2005-2008</b> President of NW area- KSEA</p> <p><b>2005-2007</b> Vice President of KAFTA</p> <p><b>2003-2005</b> Vice President of Northwest KSEA group</p>
<b>Memberships</b>	<p><b>1996 - present</b> Institute for Food Technologists</p> <p><b>2000 - present</b> International Association for Food Protection</p> <p><b>1996 - present</b> American Society for Microbiologists</p>

## Program Schedules (May 6- May 9 , 2013)

Time	Day 1 (May 6, 2013)	Day 2 (May 7, 2013)	Day 3 (May 8, 2013)	Day 4 (May 9, 2013)
8:00~9:00	Registration (8:00~8:15)	Welcome back (8:00~8:15)	Welcome back (8:00~8:15)	Welcome back (8:00~8:15)
	Presentation by food and Drug Administration (8:15~9:00)	<b>Chapter 6</b> Food Container Handling (8:15~10:00)	<b>Chapter 9</b> Still Steam Retorts, Continued (8:15~10:00)	<b>Chapter 16</b> Closures for Glass Containers (8:15~10:00)
9:00~10:00	<b>Chapter 1</b> Introduction (9:00~10:00)			
10:00~11:00	Break (10:00~10:15)	Break (10:00~10:15)	Break (10:00~10:15)	Break (10:00~10:15)
	11:00~12:00	<b>Chapter 2</b> Microbiology of Thermally Processed Foods (10:15~12:00)	<b>Chapter 7</b> Records and Recordkeeping (10:15~12:00)	<b>Chapter 10</b> Still Retorts Processing with Overpressure (10:15~12:00)
12:00~13:00		Lunch (12:00~13:00)	Lunch (12:00~13:00)	Lunch (12:00~13:00)
13:00~14:00	<b>Chapter 4</b> Principles of Thermal Processing (13:00~14:45)	<b>Chapter 8</b> Equipment, Instrumentation, and Operation for Thermal Processing Systems (13:00~14:45)	<b>Chapter 15</b> Closures for Double Seamed Metal and Plastic Containers (13:00~14:45)	<b>Chapter 3</b> Principles of Acidified Foods (13:00~14:45)
14:00~15:00				
15:00~16:00	Break (15:00~15:15)	Break (15:00~15:15)	Break (15:00~15:15)	Break (15:00~15:15)
	16:00~17:00	<b>Chapter 5</b> Principles of Food Plant Sanitation (15:00~16:45)	<b>Chapter 9</b> Still Steam Retorts (15:00~16:45)	<b>Chapter 17</b> Flexible and Semi-Rigid Containers (15:00~16:45)
Wrap and adjourn (16:45~17:00)				

\* **Chapter 11**- Hydrostatic Retorts, **Chapter 12**- Continuous Rotary Retorts, **Chapter 13** - Batch Agitating Retorts

## 6. Standard of Pass and Test Schedules

90% grade (Requisite for pass >70) 10% attendance
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Tests will be given following the lecture and discussions of each chapter in the text. **Passing grade is 70% or more correct answers.** If a lower grade is obtained, the same exam can be retaken later in the day or the following day. All exams are closed book and proctored. Exams can be taken in either English or Korean.

To be certified as having successfully completing the course, one must attend the lectures/discussions and must pass the tests for the following chapters:

Chapter 2	Microbiology
Chapter 4	Principles of Thermal Processing
Chapter 5	Principles of Food Plant Sanitation
Chapter 6	Food Container Handling
Chapter 7	Records and Recordkeeping
Chapter 8	Equipment, Instrumentation, and Operation for Thermal Processing Systems

and one or more of the tests from:

Chapter 9	Still Steam Retorts
Chapter 10	Still Retort Processing with Overpressure
Chapter 15	Flexible and Semi-Rigid Containers

Each student who successfully passes sections of the basic course will have that noted on his or her course certificate. Other sections passed will be separately listed on the certificate.

If you fail to be certified at this School in any of the necessary areas/chapters, you may repeat the appropriate lectures and tests at any sponsored Better Process Control School in the future at no additional instructor fee charge. For more information about this and other courses, please contact Dr. D.H. Kang, address, email, mobile.

## 7. For More Information

For Program content and/or Registration information, contact

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