

Short Courses for the Dairy Foods Professional



In 1890 the first dairy foods short course in the United States was established at the University of Wisconsin-Madison. Since then, the College of Agricultural and Life Sciences, Department of Food Science, and the Wisconsin Center for Dairy Research have been leaders in research and outreach education beneficial to the dairy industry and consumers. The UW Food Science Department and Wisconsin Center for Dairy Research continue to provide quality outreach education to fit the expanded needs of the food industry in today's environment.



COLLEGE OF AGRICULTURE
AND LIFE SCIENCES
University of Wisconsin-Madison



Continuing Education Opportunities for the Dairy Industry

July 2008 - June 2009



Sponsored by;
Center for Dairy Research
Department of Food Science
College of Agricultural & Life Sciences

University of Wisconsin
First in Dairy Education Since 1890

July 2008 - June 2009

Short Course Schedule

Center for Dairy Research
Department of Food Science
University of Wisconsin-Madison



Milk Pasteurization and Control School, Aug. 5-6 ▶ The latest on thermal processing of dairy foods for those with prior knowledge of HTST pasteurizers. Program Coordinator: Dr. Scott Rankin, (608) 263-2008.

Cheeses of Ireland and the UK, Sept. 9-10 ▶ A Master Cheesemaker course covering the production of cheeses from acid, crumbly and farmstead to British Blues. Program Coordinators: John Jaeggi, (608) 262-2264 & Dean Sommer, (608) 265-6469.

Wisconsin Cheese Technology Short Course, Oct. 6-10 ▶ This 5-day short course provides a technical approach to the discussion of the principles and practices of cheesemaking. Program Coordinators: Dr. Mark Johnson, (608) 262-0275 & Bill Wendorff, (608) 263-2015.

Dairy Ingredient Manufacturing Workshop, Oct. 28-29 ▶ This two-day course will cover the basics of processing milk and whey through the use of membrane technology and spray drying processes. Program Coordinators: Dr. Karen Smith (608) 265-9605 & Bill Wendorff, (608) 263-2015.

Cheese Grading and Evaluation Short Course, Nov. 4-5 ▶ This intensive two-day course covers the principles and practices used in grading natural cheeses. Program Coordinator: Dr. Scott Rankin, (608) 263-2008

Ice Cream Makers Short Course, Dec. 3-4 ▶ This three-day short course is for those involved in or interested in the manufacture of frozen desserts. Coordinator: Dr. Scott Rankin, (608) 263-2008.

2009

Milk Pasteurization and Process Control School, Jan. 6-7 ▶ The latest on thermal processing of dairy foods for those with prior knowledge of HTST pasteurizers. Program Coordinator: Dr. Scott Rankin, (608) 263-2008.

Wisconsin Process Cheese Short Course, Feb. 24-25 ▶ This two-day short course will cover the basic principles and practices for manufacture of pasteurized process and cold-pack cheese products. Program Coordinators: Dr. Bill Wendorff, (608) 263-2015 & John Jaeggi (608) 262-2264.

Wisconsin Cheese Technology Short Course, Mar. 23-27 ▶ This 5-day short course provides a technical approach to the discussion of the principles and practices of cheesemaking. Program Coordinators: Dr. Mark Johnson, (608) 262-0275 & Bill Wendorff, (608) 263-2015.

The World of Cheese from Pasture to Plate, May 3-7 ▶ A 4-day short course for culinary professionals, end users, distributors, retailers, and marketers. Course will cover aspects of cheesemaking, cheese handling, packaging and sensory evaluation. Program Coordinator: Dean Sommer, (608) 265-6469.

Wisconsin Cleaning and Sanitation Workshop, May 12 ▶ This one-day hands-on workshop will cover the basics of CIP (clean-in-place) and manual cleaning plus methods of monitoring cleaning efficiency. Program Coordinator: Dr. Bill Wendorff (608) 263-2015.

Dairy HACCP Workshop, May 13 ▶ This one-day workshop will cover design and implementation of HACCP plans in dairy plants. Program coordinator: Marianne Smukowski, (608) 265-6346.

Applied Dairy Chemistry Short Course, May 19-20 ▶ This is an intensive 2-day short course covering the chemistry of milk and milk products as they relate to specific dairy processing and control functions. Program Coordinator: Dr. Scott Rankin, (608) 263-2008.

Wisconsin Cheese Grading and Evaluation Short Course, June 2-3 ▶ This intensive two-day course covers the principles and practices used in grading natural cheeses. Program Coordinator: Dr. Scott Rankin, (608) 263-2008.



For more information on any of these short courses, contact the Program Coordinator or visit our websites at:

<http://www.cdr.wisc.edu/courses/>

<http://www.wifirst.wisc.edu/workshops.htm>

