



Cornell University
Dairy Foods Extension



The University of Vermont

DAIRY SCIENCE AND SANITATION

MAY 10-11, 2017

WEDNESDAY, MAY 10, 2017 BASIC CONCEPTS IN DAIRY SCIENCE & PROCESSING

Registration & Coffee

Welcome and Introductions, Pre-test, Group Formation:

Case Study and Group Activity

- GMPs
- Food Safety Programs

Anika Zuber,
Cornell University

Microbiology Hands-On Session

Todd Pritchard,
University of Vermont

Dairy Food Safety- Pathogen and Dairy Products

- Illness-causing microbes
- Environmental monitoring/pathogen testing

Omar Oyarzabal,
University of Vermont

Lunch

Unit Operations- Dairy Processing

- Receiving raw milk to packaging
- Process adjustment based on product
- Basic Dairy Processes

Anika Zuber,
Cornell University

Concurrent Breakout Activities:

- Chemical Titrations

Justin Eisenschmidt, Spartan Chemical
Company, Inc.



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- ATP & Environmental Swabbing
- GMP Audits

SOP Writing

Q & A
Adjourn

Omar Oyarzabal

Anika Zuber

Omar Oyarzabal & Anika Zuber

THURSDAY, MAY 11, 2017

CLEANING AND SANITATION BASICS

Coffee & Day 2 Overview
Q & A

Clean-In-Place Overview
Clean-out-of-Place Overview
Identifying Sanitation Problems

Course Wrap-Up
Q & A
Exam

Adjourn

Instructors

Omar Oyarzabal, University of Vermont
Todd Pritchard, University of Vermont
Anika Zuber, Cornell University
Justin Eisenschmidt, Spartan Chemical Company, Inc.
Michael Sweeney, Foley Distributing

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Persons attending and successfully completing this program will be given a Certificate of Achievement in Basic Dairy Science & Sanitation. This program meets the prerequisite requirement for Certificates in the following tracks: Fluid Milk Processing, The Science of Cheese, The Science of Yogurt, and Membrane, Evaporation, & Drying Technology.

The NY State Milk Promotion Order supports Cornell Dairy Foods Extension Programs