

THE SCIENCE OF YOGURT AND FERMENTED DAIRY PRODUCTS JUNE 5-6, 2018

TUESDAY, JUNE 05, 2018

8:00am	Registration & Coffee	
8:15am	Welcome and Introductions, Pre-test, Group Formation	
Time	Topic	<i>Instructor</i>
8:30am	Review of Online Content	Sam Alcaine, Cornell University
10:00am	Hands-On Exercise: Cultured Dairy Product Tabletop Production and Monitoring	Tristan Zuber, Chr. Hansen Sam Alcaine, Cornell University
11:00am	<i>Break</i>	
11:15am	Fruit Preparations	Tina Stark, Agrana
12:15pm	Stabilizers	Diana Nieto Velez, Ingredion
<i>1:15pm</i>	<i>Lunch</i>	
2:00pm	Group One: Sensory Evaluation of Cultured Dairy Products- Dave Buteyn, Vivolac	Group Two: Tour of Cornell Dairy and FPDL- Deanna Simons, Cornell Dairy and Carmela Beliciu, FPDL
3:00pm	Group One: Tour of Cornell Dairy and FPDL- Deanna Simons, Cornell Dairy and Carmela Beliciu, FPDL	Group Two: Sensory Evaluation of Cultured Dairy Products- Dave Buteyn, Vivolac
<i>4:00pm</i>	<i>Adjourn</i>	

WEDNESDAY, JUNE 06, 2018

8:15am	Day 2 Overview Q & A	
Time	Topic	<i>Instructor</i>
8:30am	Tabletop Production Product Tasting Monitoring Activity Review	Sam Alcaine, Cornell University
9:00am	Quality and Food Safety in Cultured Dairy	Nicole Martin, Cornell University
10:00am	<i>Break</i>	
10:15am	Preservation Methods	Regina Draper, DSM
11:30am	Microbiology Lab Hands-on	
12:30pm	<i>Lunch</i>	
1:15pm	Cleaning and Sanitizing in a Cultured Dairy Facility	Dan Seitzer, Ecolab
2:45pm	Course Wrap-Up Q & A Exam	