



Cornell University
Dairy Foods Extension

VAT PASTUERIZATION WORKSHOP

JANUARY 10, 2017, SOHHA SAVORY YOGURT

2474 BUTLER PLACE, BRONX, NY

TUESDAY, JANUARY 10, 2017

9:00 am	Welcome and Introductions, Pre-test, Group Formation	Rob Ralyea, Cornell University
9:15 am	Review of Online Materials	Rob Ralyea, Cornell University
9:45 am	Hands-on: Pasteurization	
10:45 am	Q&A/Exam	Rob Ralyea, Cornell University

*Persons attending and successfully completing this program will be given a Certificate of Achievement in Vat Pasteurization . 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