



DAIRY SCIENCE AND SANITATION – MAY 15-16, 2018

The workshop will take place at:

**Vermont Department of Health Laboratory
359 South Park Drive
Colchester, VT 05446**

The class will meet at the reception desk because we will need to be escorted to the class room. You must wear closed toed shoes (no sandals or Crocs with holes in them) and you must have the legs covered (no shorts or skirts).

TUESDAY, MAY 15, 2018		BASIC CONCEPTS IN DAIRY SCIENCE
8:00am	Registration & Coffee	
8:15am	Welcome and Introductions, Pre-test	
Time	Topic	<i>Instructor</i>
8:30	Dairy Food Safety- Blue Bell Case Study	Anika Zuber
9:15	Composition of Milk	Anika Zuber
9:45	Dairy Microbiology Part 1	Omar Oyarzabal
10:45	Break	
11:00	Microbiology Hands-On Session	Dept. of Health
12:00	Lunch	
12:45	Raw Milk Receiving and Testing	Anika Zuber
1:30	Dairy Microbiology Part 2	Omar Oyarzabal
2:00	Plant & Premise GMPs	Group Activity
3:15	Depart for Breakout Activities <ul style="list-style-type: none"> • Swabbing • GMP Audits 	Shelburne Farms
5:00	Adjourn	



WEDNESDAY, MAY 16, 2018 PROCESSING / CLEANING & SANITIZING

8:00am	Day 2 Overview Q & A	
Time	Topic	Instructor
8:15	Unit Operations	Anika Zuber
9:15	Environmental Monitoring Programs	Omar Oyarzabal
10:15	Break	
10:30	Regulations, Regulatory Agencies, Inspections, and Audits	Omar Oyarzabal
11:15	Recall Plans	Anika Zuber
12:00	Lunch	
12:45	Cleaning and Sanitizing	Anika Zuber/Omar Oyarzabal
2:30	Identifying sanitation problems	
3:15	Course Wrap-Up Q & A	
	Adjourn	

Instructors:

Anika Zuber, Cornell University
Omar Oyarzabal, University of Vermont

Persons attending and successfully completing this program will be given a Certificate of Achievement in 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