Cornell Dairy Food Extension Program Syllabus - Advanced Cultured Dairy Products Workshop

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Additional instructors and contributors to this course include guest instructors from industry.

Course Contact:
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Overview:
This course is a required as part of the Advanced Yogurt and Fermented Dairy Products Certificate Program (see http://foodscience.cornell.edu/cals/foodsci/extension/loader.cfm?csModule=security/getfile&PageID=1060348), but can also be used as a stand-alone Advanced Cultured Dairy Products training program. This is a 3-day course that is offered at least once a year on the Cornell campus.

Learning Outcomes:
This course will provide attendees with information in key areas that are listed below, along with key learning outcomes in each area:

Advanced Applications in Fermented Milk Product Production
- Identify the influence of milk quality and components on finished cultured dairy products
- Identify the chemistry changes of milk during the fermentation process
- Describe the different processes that exist in making cultured dairy products
- Know how process defects influence finished product quality
- Identify options in handling cultured dairy product waste

Cultured Dairy Product Development:
- Describe trends in cultured dairy product production and consumption
- Identify possibilities in creating different textures and flavors in cultured dairy product development
- Understand opportunities that exist in creating niche cultured dairy products
- Describe labeling claim trends that appeal to target consumers
- Know about other cultured dairy products that exist around the globe

Product Evaluation & Quality Assurance
- Describe different ways to improve the quality of finished cultured dairy products
- Identify sensory attributes when evaluating cultured dairy products
- Know defects that exist among cultured dairy products in terms of flavor, texture and body and describe how these defects arose.

Evaluation:
Attendees that would like a certificate for successful completion of this course, which is required for the Advanced Cultured Products Certificate, will need to pass a test (≥ 70%) that is administered at the end of the course; this test is an open book test, but is timed such that there is only limited time to search for information. This course also includes a pre-course test to determine the knowledge of all attendees before the start of the course. Test questions will include multiple choice, short answer, and true/false questions.