Instructors:
Tristan Zuber, Dairy Processing Extension Associate; email: tjz2@cornell.edu; phone (607) 227-739
Kim Bukowski, Cornell Food Science Extension; email: krb14@cornell.edu; phone (315) 559-0420
Additional instructors and contributors to this course include guest instructors from industry.

Course Contact:
Louise Felker, lmf226@cornell.edu, 607-255-7098

Overview:
This course is a required as part of The Science of Yogurt and Fermented Dairy Products Certificate but can also be used as a stand-alone Basic Cultured Dairy Products training program. This course begins with an on-line lecture component followed by 1.5 days of hands-on sessions on-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:

Milk Quality & Impact on Finished Dairy Products
- Identify milk components and their influence on finished cultured dairy products.
- Describe characteristics of quality raw milk and how it will influence culture microbiology
- Know how quality can be influenced at the production level
- Describe necessary cleaning protocols in cultured dairy plants

Product Evaluation & Defects:
- Identify defects in raw milk that may influence finished product quality
- Describe the different sensory attributes when making cultured dairy products
- Know the different textural, flavor, and body defects that exists in cultured dairy products

Product Processing & Formulation
- Describe different starter cultured bacteria involved in cultured product formulation and identify finished product differences
- Know what a phage is and it’s influence on cultured product production
- Identify influences of temperatures, air, inoculum, nutrients on culture in product production
- Understand standards of identity and requirements to make specific cultured dairy products
- Know the differences between cultured product bacteria and probiotics
- Know the different processes required to make particular cultured dairy products

Evaluation:
Attendees that would like a certificate for successful completion of this course, which is required for the Basic 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.