

# Dairy Science and Sanitation

May 10-11, 2017 | University of Vermont, Burlington VT  
Multi-modal Learning: On-line Lectures with Hands-on Sessions



Cornell University  
Dairy Foods Extension



The University of Vermont

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The Dairy Science and Sanitation Workshop is tailored to dairy processing personnel and is designed to help participants understand the basic principles of dairy science and safety, as well as emphasize dairy processing establishment needs related to dairy sanitation to ensure that proper programs are conducted in their establishments.

The course consists of on-line lecture sessions that will cover basic dairy science, including composition of milk, dairy microbiology, and dairy food safety, as well as an overview of dairy regulations. Participants will also learn through on-hands on sessions the basics of cleaning and sanitizing principles, unit operations – both raw milk production and receiving, and dairy processing, plant equipment and design, general control of pathogenic and spoilage microorganisms, in depth information on cleaning and sanitizing chemicals, their properties and applications, and a discussion on CIP and COP systems.

The course is ideally suited for:

- Production
- QA/QC
- Maintenance Personnel

The course is instructed by industry experts, Cornell Dairy Foods Extension, and University of Vermont Extension. The course will begin at 8:30am daily and conclude by 5:00pm.

[\*\*REGISTER\*\*](#)

Course Fee: \$725 includes course materials  
[Course Agenda](#)