

Instructors Penn State University

Dr. Kerry E. Kaylegian
Director of Industrial Outreach
Food Science Department

Dr. Robert F. Roberts
Associate Professor
Food Science Department

Dr. Bhushan M. Jayarao
Professor
Veterinary and Biomedical Science

www.foodscience.psu.edu

This publication is available in alternative media on request. The Pennsylvania State University is committed to the policy that all persons shall have equal access to programs, facilities, admission, and employment without regard to personal characteristics not related to ability, performance, or qualifications as determined by University policy or by state or federal authorities. It is the policy of the University to maintain an academic and work environment free of discrimination, including harassment. The Pennsylvania State University does not discriminate against any person because of age, ancestry, color, disability or handicap, national origin, race, religious creed, sex, sexual orientation, or veteran status. Direct all inquiries regarding the nondiscrimination policy to the Affirmative Action Director, The Pennsylvania State University, 201 Willard Building, University Park, PA 16802-2801; tel. (814) 865-4700/V; (814) 863-1150/TTY.

Penn State encourages persons with disabilities to participate in its programs and activities. If you anticipate needing any type of accommodation or have questions about the physical access provided, please contact the Conference and Short Course Office, 814-865-8301.

The Pennsylvania State University
301B Ag Administration Building
University Park, PA 16802
Commonwealth of Pennsylvania
Department of Agriculture
2301 N. Cameron Street
Harrisburg, PA 17110



Dairy Basics for the Small-Scale Processor

Pasteurized Processors
April 23 or May 1, 2008

Raw Processors
April 21 or May 2, 2008

Sponsored by



Objective

To provide information to farmstead and small-scale dairy producers and processors that will help them to improve the safety and quality of their products.

Pasteurized or Raw?

Separate workshops will be held for farmstead and small-scale processors of pasteurized products and for producers of raw milk and raw milk aged cheese.

Agenda

- ◇ Welcome
- ◇ Milk Composition & Quality
- ◇ Milk Microbiology & Quality
- ◇ Dairy Processing Regulations
- ◇ Good Manufacturing Practices
- ◇ Lunch
- ◇ Cleaning & Sanitizing
 - ◇ Chemicals & Use
 - ◇ Hygienic Milking Practices
 - ◇ Cleaning the Processing Facility
- ◇ Product Manufacture
 - ◇ Pasteurized Workshop
 - ◇ Milk
 - ◇ Ice Cream
 - ◇ Yogurt
 - ◇ Cultured Products
 - ◇ Raw Workshop
 - ◇ Milk
 - ◇ Aged Cheeses
- ◇ Questions & Answer Session

Workshop Times

Registration will begin at 8:00 am. All workshops will run from 8:30 am until 5:00 pm.

Dates & Locations

Raw – Monday, April 21
Pasteurized – Wednesday, April 23
Mifflin County Extension Office
152 East Market Street
Suite 100
Lewistown, PA 17044

Pasteurized – Thursday, May 1
Raw – Friday, May 2
Lancaster County Extension Office
1383 Arcadia Road
Room 140
Lancaster, PA 17601

Workshop Fees

The registration fee of \$75 per person covers the course binder, lunch, and refreshment breaks.

Cancellation

The University reserves the right to cancel or postpone any course activity due to insufficient enrollment or other unforeseen circumstances.

Dairy Basics for the Small-Scale Processor

If you are paying with a credit card, you may register online at <http://conferences.cas.psu.edu/> Please print clearly.

Last name	First Name	Middle Initial
-----------	------------	----------------

Company/Farm

Business Street Address

City	State	Zip code
------	-------	----------

Telephone (area code)	Fax number (area code)
-----------------------	------------------------

E-mail

Registration Fees **\$75/person**

Mifflin County Extension Office

Raw – Monday, April 21 _____

Pasteurized – Wednesday, April 23 _____

Lancaster County Extension Office

Pasteurized – Thursday, May 1 _____

Raw – Friday, May 2 _____

Total Remitted \$ _____

Please make checks payable to Penn State or use your credit card or company purchase order.

Account number	Expiration date
----------------	-----------------

Cardholder name

Return completed registration form and payment to:

Dairy Basics for the Small-Scale Processor

The Pennsylvania State University

301B Ag Administration Building

University Park, PA 16802

Phone: 814-865-8301 E-mail: shortcourse@psu.edu

Fax: 814-865-7050 Toll-free: 877-778-2937