

CONTINUING EDUCATION OPPORTUNITIES FOR THE DAIRY INDUSTRY



2019 DAIRY SHORT COURSES

- Milk Pasteurization ▶ January 8-9*
 - Successful Ice Cream Retailing ▶ January 14-15*
 - Batch Freezer ▶ January 16-18*
 - Certificate in Dairy Processing ▶ January 24-April 11
 - Process Cheese ▶ February 19-21
 - Cheese Technology ▶ March 11-15
 - World of Cheese from Pasture to Plate ▶ April 22-26
 - CIP ▶ April 30*
 - HACCP ▶ May 1
 - Certificate in Dairy Processing ▶ May 2-July 25
 - Applied Dairy Chemistry ▶ May 7-8*
 - Cheese Grading ▶ June 4-6
 - Milk Pasteurization ▶ August 6-7*
 - Certificate in Dairy Processing ▶ September 4-November 27
 - Cultured Products ▶ September 10-11
 - Master Artisan Course ▶ September 17-19
 - Cheese Technology ▶ October 7-11
 - Dairy Ingredient Applications ▶ October 22-23
 - Dairy Protein Beverages ▶ October 24-25
 - Cheese Grading ▶ November 6-8
 - Ice Cream ▶ December 3-5*
 - Making Consistent, Quality Cheese with Concentrated Milk ▶ December 10-12
- For the most current short course schedule see our website.*

1/9/19



Sponsored by: Center for Dairy Research &
Department of Food Science, University of Wisconsin-Madison
Detailed information on each short course:

www.cdr.wisc.edu/shortcourses | *www.dairyfoods.wisc.edu

